

PASTA

Linguine alla Puttanesca

A Neapolitan classic: tomato sauce, capers, anchovy, Cerignola olives, finished with creamy BC chèvre. 17

Rigatoni con Salsiccia

House-made Italian sausage, seared & folded through with creamy mascarpone sauce & kale. 20

Pulled Lamb Rigatoni

Local lamb braised in wine with rosemary, pulled & tossed with jus, pasta, topped with aged piave. 21

Upgrade your noodles to our house-made organic fettuccine. \$3.5

Substitute gluten-free penne any pasta above. \$2

*Did you know that
we prepare your food by hand,
from scratch,
and use natural
local and fine ingredients?*

*We also cook all your meals to order and deliver
them fresh from the kitchen to your table -
no sitting under a heat lamp!*

MAINS + YOUR CHOICE OF CONTORNE

Lamb

Hunter style lamb shank braised with olives, capers, mushrooms, thyme, & red wine until it's fall-off-the-bone tender.; accompanied by spätzle, & your choice of 1 contorne below. 35

Beef

New york steak, grass-fed from Cowichan, pan-seared, accompanied by sautéed mushroom & onion, black peppercorn cream sauce, skinny fries, & your choice of 1 contorne below. 35

Chicken

Roasted chicken breast with porcini & select mushroom fricassée-style sauce, mash potatoes with your choice of 1 contorne below. 28

Seafood

Please ask for the catch today. mp

CONTORNI (SIDE DISHES)

Enjoy these with your protein or order them on their own for \$7.75 each.

Savoy Salad

Shaved savoy cabbage, port vinaigrette, roasted pecan, bacon lardon.

Beet Salad

Roasted beets, local chèvre, balsamic reduction & fine olive oil to finish.

Polenta Fries

Garlic & rosemary polenta with your choice of dip: truffle, gorgonzola, garlic, or chipotle.

Potatoes

Crispy potatoes with rosemary salt.

Spinach

Spinach sautéed in garlic butter.

WOOD-FIRED PIZZA

Genuine Neapolitan pizza crust: soft, elastic, yielding, fragrant and the right amount of char.

Chipotle Chicken

Roasted local chicken, spinach, fresh tomatoes, roasted mushrooms, fontina. 19

Calabrese Sausage

Chili & fennel cured sausage, sun-dried tomatoes, tomato sauce, fresh cows' milk mozzarella. 17

Capricciosa

Spicy Italian ham, mushrooms, artichoke hearts, fresh cows' milk mozzarella, tomato sauce. 17

Spinach and Mushroom

Roasted garlic purée, fresh spinach, fontina, roasted mushrooms, parmigiano reggiano. 16

Millionaire Vegetarian

Basil pesto, feta, fontina, kalamata olives, zucchini, mushrooms, fresh & sun-dried tomato. 18

Quattro Formaggi Bianchi

From the centre, out: fresh mozzarella, fontina & garlic, gorgonzola, BC chèvre, almonds, honey. 18

Margherita Ultima

Delicately flavoured water buffalo mozzarella from Campagna, tomato sauce, sun dried tomatoes, basil pesto. 16

Marinara - Classic No. 1

Tomato sauce, sliced garlic, oregano, parmigiano reggiano. 13

Margherita - Classic No. 2

Tomato sauce, fresh cows' milk mozzarella, pesto. 14

Rucola e Crudo - Classic No. 3

Prosciutto di Parma, tomato sauce, fresh mozzarella, arugula, parmigiano. 19

Sure you can add toppings to your pizza!

Try spicy Italian ham on the Millionaire, or an egg & prosciutto to a Spinach and Mushroom. Anchovies make everything better, but so does wine!

CHICCHETTI

Warmed Olives

Green olives marinated in citrus, chili, fennel. 5

Cheese, Salami, Sablé

Today's cheese & cured meat with olive-rosemary shortbread. 5

Stuffed Medjool Dates

Three dates pitted & stuffed with roasted almonds, gorgonzola, & wrapped in our house-made bacon. 10

STARTERS

Artisan Greens

Yam crisps & aged cheddar, mixed leaf lettuces & julienned apple lightly dressed in our apple cider honey vinaigrette. 7 10

Grilled Romaine

Anchovy-lovers' Caesar dressing, freshly grated parmigiano, house-made bacon & garlic toast. 9 13

Parmesan Battered Prawns

Plump prawns & cauliflower battered & lightly fried. Aioli, fresh lemon. 15

Today's Soup

Freshly made from great ingredients; house-made bread. 7 10

Truffle Fries

Our skinny fries with truffle oil & parmigiano reggiano. 7 10

Fancy A Dip?

Have garlic mayo, truffle, chipotle, or gorgonzola aioli dip with your fries or, shhh, pizza crust. ½