

- SOUPS - \$ 6

TOMATO BASIL - tomato, basil, roasted garlic, cream
MINISTRONE - garden vegetables, prosciutto, tomato broth
SOUP OF THE DAY - changes frequently, please ask your server

- APPETIZERS -

OVEN ROASTED POTATOES - rosemary & lime, garlic aioli - \$6
CAPONATA - warm aubergine and tomato dip, foccacia points- \$7
MEATBALLS - house-made meat balls, herbed tomato sauce, topped with mozzarella & baked in our brick oven - \$7 for 3
GNOCCHI - whole wheat & potato pasta with sun-dried tomatoes in a chili and tomato cream sauce - \$9.99
GAMBERONI A LA CREMA - sautéed prawns in roasted garlic citrus cream - \$11.99
CALAMARI - pan seared with capers & black olives - \$8.99 small order | \$11.99 large order
RARE SESAME TUNA - rare sesame crusted Yellow Fin tuna, wilted spinach, wasabi aioli - \$11.99
CLAMS MARINARA - Clams, tomatoes, chilies and fresh herbs in a white wine tomato broth - \$11.99
ANTIPASTO PLATE - sliced meats, cheeses, olives, pickles and roasted vegetables - \$11.99
ORDERS OF FOCACCIA - The Best in Town!
- \$1.25 per piece | \$5 for orders of 5 pieces

- PIZZA & CALZONES -

All pizzas are topped with fresh crushed tomato sauce and mozzarella. *Any small pizza can be made as a calzone (add \$1) and any calzone can be made as a small pizza (subtract \$1)*
SMALL (12") - \$14.99 **LARGE (16")** - \$23.99

PIZZA:
MARGHERITA - tomato, basil, mozzarella
SICILIANA - anchovies, capers, onions, olives
PEPPERONI - pepperoni, mozzarella
VOLCANA - very spicy chili paste, mozzarella & asiago cheese
UKRANIAN ANGST - roasted potatoes, fresh rosemary, garlic
MONTREAL - pepperoni, mushrooms, green peppers
CALIFORNIA - sundried tomato, roasted garlic, mozzarella & asiago
ATHENIAN - spinach, onions, kalamata olives, feta & garlic
CAPRICCIOSSA - ham, pepperoni, artichokes, mushrooms & olives
CARNIVORE - pepperoni, ham, chorizo sausage, prosciutto
PRIMAVERA - mushrooms, spinach, roasted zucchini and peppers, black olives and garlic
FOUR CHEESE - asiago, mozzarella, feta and parmesan
GASTOWN - spinach, roasted chicken, sundried tomato, pine nuts & gorgonzola cheese
CALZONE: \$ 15.99
VEGGIE - artichokes, mushrooms, onions, peppers, olives, garlic
CARNIVORE - pepperoni, ham, chorizo sausage, prosciutto
SOUTHERN - spicy chicken breast, mushrooms, onions, garlic
CALABRESE - chorizo sausage, onions, green peppers
ARCIUTTO - prosciutto, artichokes, fresh tomatoes
DAFFY - hot smoked duck sausage, spinach, feta and rosemary

- KID'S MEALS - \$ 6

for children 12 and under only

SPAGHETTI AND MEATBALL - tomato sauce with a meatball
ROTINI PANNA - light cream sauce, rotini pasta
PASTA AND BUTTER - choice of pasta with butter and parmesan
KID'S PIZZA - a kid's size one topping pizza
KID'S ICECREAM - two scoops of vanilla w/chocolate sauce \$ 2.50

Choose 2 courses and save \$2- (salad/main or main/dessert)
Choose 3 courses and save \$4- (salad/main/dessert)

- SALADS - \$8

GARDEN - seasonal greens, tomato, cucumber, herb vinaigrette
ROASTED BEET - oven roasted beets, baby spinach, Okanagan goat cheese, walnuts, port wine vinaigrette
FRIZEE - mixed baby greens, candied almonds, feta cheese, strawberry ginger vinaigrette
CAPRESE - BC cherry tomatoes, baby bocconcini, capers, pickled onions, extra virgin olive oil and balsamic reduction
CAESAR - crispy leaf lettuce, croutons, citrus parmesan dressing

- PASTA -

CHOOSE YOUR PASTA: spaghetti, fettuccini, rotini or rigatoni
CHOOSE YOUR SAUCE:
POMODORO - classic tomato sauce - \$14.99
BOLOGNESE - traditional Italian meat sauce - \$14.99
POLLO - chicken breast & Italian sausage in a rosemary infused tomato sauce - \$14.99
Add 2 **MEATBALLS** to any tomato based sauce - \$3
PESTO - fresh basil pesto and sundried tomatoes in a white wine cream sauce - \$14.99 Add chicken \$2
GORGONZOLA - broccoli, fresh tomatoes & toasted pine nuts in a gorgonzola cream sauce - \$15.99
MIXED MUSHROOMS - selection of fresh wild mushrooms in a brandy thyme cream sauce - \$15.99
ORLEANS - chorizo sausage, chicken breast, red peppers, mushrooms and tomatoes in Cajun cream sauce - \$16.99

CHEF'S RECOMMENDATIONS:

SPAGHETTI AGLIO ED OLIO - fresh garlic, chilies, tomatoes & extra virgin olive oil - \$15.99
FETTUCCINI ALFREDO - prosciutto, parmesan cheese, white wine cream sauce - \$15.99
SPAGHETTI PUTTENESCA - capers, anchovies, olive oil & black olives in a spicy tomato sauce - \$15.99
ROTINI DRAGON'S BREATH - extra spicy Thai curry, kaffir lime & coconut milk with chicken, veggies & jack fruit - \$16.99
RIGATONI DUCK SAUSAGE - hot smoked duck sausage, artichokes and fresh tomatoes, in a mildly spicy rose sauce - \$16.99
SPAGHETTI VONGOLE - fresh clams, arctic surf clams & herbs in a lemon and olive oil sauce - \$16.99

- ENTREES -

LASAGNA - fresh noodles, bechamel, bolognese sauce & roasted vegetables with ricotta cheese - \$14.99 Vegetarian - \$13.99
BAKED RIGATONI - House-made meatballs, light spicy rose sauce, topped with mozzarella & baked in our brick oven - \$15.99
WILD MUSHROOM RISOTTO - rich & creamy Arborio rice, green peas, wild mushrooms - \$16.99
FISH - pan seared local Red Snapper filet over spaghetti tossed with sundried tomato pesto, topped with vegetable ratatouille- \$16.99
OSSO BUCCO - grass fed braised veal shank, mashed potatoes, root vegetables \$16.99

- DESSERTS - \$ 7

TIRAMISU - "pick me up" Deceptively light, creamy and delicious layers of brandy and espresso dipped lady fingers, mascarpone cream
CHOCOLATE TOWER - two towers of decadent dark chocolate cake with toasted walnuts and chocolate espresso ganache icing
MELTING CHOCOLATE CAKE - warm chocolate cake topped with vanilla bean ice cream and raspberry coulis
CRÈME BRULEE - flavours change often, please ask your server