

## - 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  
**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 meal size - \$15.99  
**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

Prix Fixe: 2 courses (per person) - salad/main or main/dessert **save \$2**  
Prix Fixe: 3 courses (per person) - salad/main/dessert **save \$4**

## - 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 - \$15.99  
**VEGGIE LASAGNA** - fresh noodles, bechamel, fire roasted vegetables, spinach and ricotta cheese - \$14.99  
**BAKED RIGATONI** - house-made meatballs, light spicy rose sauce, topped with mozzarella & baked in our brick oven - \$15.99  
**CHICKEN PARMESAN** - breaded chicken breast, forno baked with marinara sauce and parmesan, orzo pasta, seasonal veg - \$17.99  
**SALMON** - pan seared wild salmon filet, warm two bean salad, pea shoots, fresh basil pesto - \$17.99  
**STEAK** - char grilled flat iron steak, wild mushroom orzo, olive oil poached cherry tomatoes - \$17.99

## - 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 BRULÉE** - flavours change often, please ask your server