

**ANTIPASTI**

SCALLOPS   Pan Seared Hokkaido Sea Scallops + Sicilian Eggplant Caponata	15
CRAB CAKE   Dungeness Crab + Lemon-Dill Aioli + Citrus Salsa	17
CAESAR SALAD   Romaine Lettuce + Creamy Garlic Dressing	12
COBB SALAD   Grilled Chicken + Avocado + Hard Boiled Egg + Goat Cheese + Pancetta	15
CAPRESE SALAD   Heirloom Tomato + Fior Di Latte + Fresh Basil + Balsamic Reduction	15

**PASTA + FLATBREAD**

SPAGHETTINI   San Marzano Tomato Sauce + House Made Meatballs	19
RISOTTO   Primavera + Asparagus + Peas + Parmigiano-Reggiano	18
BUCATINI   Grilled Shrimp + San Marzano Vodka Rosé Sauce	19
GNOCCHI   Potato Gnocchi + Tuscan Cream Sauce + Sun Dried Tomatoes	18
MARGHERITA FLATBREAD   Neapolitan Style + Fior Di Latte + Tomato Sauce + Fresh Basil	14
CALABRESE FLATBREAD   Neapolitan Style + Spicy Italian Salami + Mozzarella	14

**STEAKS + ENTRÉES**

14 OZ. RIBEYE   Medley of Roasted Vegetables + Roasted Potatoes + Bernaise	38
8 OZ. BEEF TENDERLOIN   Medley of Roasted Vegetables + Roasted Potatoes + Bernaise	36
SHORT RIBS   Braised Beef Short Ribs + Potato Purée + Sautéed Spinach	35
SALMON   Baked B.C. Salmon + Potato Purée + Asparagus	26
CHICKEN   Grilled Breast + Lemon & Herb Marinade + Potato Purée + Asparagus	26
BURGER   Prime Rib Burger + Caramelized Onions + Cheddar + Fries	21

**SIDES** 7

SPINACH	TRUFFLE FRIES	ASPARAGUS
POTATO PURÉE	MUSHROOMS	CAULIFLOWER GRATIN

**DESSERT**

TIRAMISU BOMBÉ   Toasted Italian Meringue + Mascarpone Gelato	8
BUDINO   Italian Butterscotch Pudding + Amaretti Cookies	8
CHOCOLATE   Chocolate Mousse Cake + Salted Caramel + Bourbon Gelato	8
GELATO or SORBET   All gelato and sorbet made in house. Ask your server about today's flavours.	8