SPREZZATURA

ANTIPASTI

MINESTRONE SOUP: *vegetable soup with sourdough • 10* V

TAGLIERE MISTO: *chef's selection of local & imported cheeses, cured meats, olives, pickles, crostini • 35*

BURRATA & PROSCIUTTO: *arugula, balsamic reduction, olive oil, crostini • 28*

TOMATO BRUSCHETTA: *cherry tomato, basil, garlic, crostini • 15* V

WAGYU CARPACCIO: *garlic aioli, greens, capers, balsamic, parmigiano, anchovy crumble, cured egg yolk • 22*

SIGNATURES

MEATBALLS: *marinara, parmigiano, basil, focaccia • 22*

ROASTED FREE RANGE CHICKEN: *seasonal veg, jus • 36* GF

RED WINE BRAISED AAA SHORTRIB: *polenta, gremolata, red wine reduction • 38* GF

ITALIAN MEATBALL PANUOZZO: *meatballs, marinara, arugula, provolone, potato wedges • 26*

ROASTED MUSSELS: *Saltspring Island mussels, fennel fronds, onions, tomatoes, fresh thyme, foccacia • 30*

INSALATA V

PEAR & WALNUT GF
romaine, pear, pecorino, toasted walnuts, radish, vinaigrette • 20

CAPRESE GF
cherry tomatoes, basil, fior di latte, shallots, olive oil, balsamic reduction • 24

GREEN GF
seasonal leaves, lemon, parmigiano
7 small • 14 large

ROMAINE
romaine, caesar dressing, parmigiano, crostini
10 small • 18 large

UPGRADE YOUR SALAD
add chicken • 9
add prosciutto • 8
add burrata • 8

PIZZA

TRUFFLE MUSHROOM V
porcini cream, roasted cremini, parmigiano, fior di latte, truffle oil • 26

'NDUJA SAUSAGE
spicy pork sausage, sweet red onion, fior di latte, calabrian chilli, parmigiano • 25

POTATO & TALEGGIO V
white sauce, fior di latte, parmigiano • 24

MARGHERITA V
fior di latte, basil • 20

VERDURE V
eggplant, red onion, peppers, roast garlic, basil, oregano, fior di latte, zucchini • 25

PROSCIUTTO & ARUGULA
fior di latte, parmigiano • 24

PEPPERONI
ezzo pepperoni, fior di latte • 25

BELLA MARIA
guanciale, pecorino, fior di latte, spicy honey • 26

TOPPINGS
prosciutto / pepperoni • 8
arugula / olives / mushrooms • 4
spiced honey / anchovy • 3
chicken • 9 / prawns • 12
burrata • 8

DIPS • 4
roast garlic
marinara
balsamic & olive oil
la bomba hot sauce

PASTA

BOAR PAPPARDELLE
wild boar ragu, red wine, Italian herbs • 30

CACIO E PEPE V
spaghetti, pecorino, parmigiano, black pepper • 26

POMODORO V
rigatoni, San Marzano tomatoes, basil, parmigiano • 26

CARBONARA
spaghetti, guanciale, pecorino, egg yolk • 30

SPAGHETTI CON LE COZZE
spaghetti, mussels, olive oil, garlic, white wine tomato sauce • 34
gluten free pasta upon request • 3 GF

UPGRADE YOUR PASTA
add meatball • 4 ea
add mussels or prawns • 12
add burrata • 8
add 3 pc foccacia • 4

SNACKS & SIDES

FOCACCIA CHIPS: *rosemary, parmigiano • 10* V

ARROSTICINI: *marinated lamb skewers, Italian tzatziki • 20* GF

ROASTED GARLIC FLATBREAD: *thyme, garlic confit, parmigiano, choice of dip • 15* V

CHEESE BOARD: *parmigiano, mozzarella, taleggio, honey, crostini • 18* V ***add*** *burrata • 8* ***add*** *gorgonzola • 7*

CURED MEATS BOARD: *mortadella, prosciutto, crostini • 15*

WARM OLIVES: *thyme, citrus & chilli infused • 9* GF

FOCACCIA: *olive oil & balsamic • 12*

POTATO WEDGES: *• 10* V GF

SEASONAL VEG: *ask us for today's selection • 9* V GF

TRUFFLE POTATO WEDGES: *truffle oil, parmesan, garlic dip • 14* V

BRUSSELS SPROUTS: *lemon vinaigrette, chestnut, parmesan • 10* V GF

GF *gluten free*

V *vegetarian*

Prices do not include tax. Gratuity of 18% is added to parties of 7 to 12 guests

LUNCH SPECIAL

FIXED PRICE | 24

STARTER
choice of:
romaine salad
seasonal greens salad
daily soup

MAINS
choice of:

7" PIZZA
margheritia (V)
potato & taleggio (V)
'Nduja sausage
pepperoni
verdure (V)
prosciutto & arugula
truffle mushroom (V)
bella maria

or

PASTA
cacio e pepe (V)
pomodoro (V)

add ons:
meatballs | 4
guanciale | 4
burrata | 8
prawns | 12

12PM - 3PM
MONDAY TO FRIDAY

DOLCE

TIRAMISU: *espresso, cocoa, mascarpone, marsala • 13*

GELATO: (GF)
3 scoops, choice of gianduja, vanilla, mandarin sorbet • 10

PANNA COTTA: *orange compote , cannoli crumb • 11*

AFFOGATO: *vanilla gelato & espresso • 8* (GF)
add 1 oz liquor of your choice +6

AMARO BROWNIE: *poached pear, whipped vanilla mascarpone • 15*

CHOCOLATE TART: *walnut, almond crust • 15*

CAFFE CORETTO: *espresso with choice of: Sambuca or Amaretto • 15* (GF)

HAPPY HOUR

3PM - 6PM
DAILY

DRINKS
Aperol spritz | 10
negroni | 10
1oz highball | 6
16oz draught beer | 6
house wine | $1 / oz

7" PIZZA
margherita | 11 (V)
potato & taleggio | 13.5 (V)
'Nduja sausage | 14
pepperoni | 14.5
verdure | 13.5 (V)
prosciutto & arugula | 14
truffle mushroom | 14 (V)
bella maria | 14

MEATBALLS
marinara, parmigiano, basil
12

LATE NIGHT

10PM - 11PM
FRIDAY & SATURDAY

FAMILY STYLE PLATTERS

(SERVES 3 - 4)

ROASTED FREE RANGE CHICKEN (GF)
seasonal veg, jus • 120

BOAR PAPPARDELLE
wild boar ragu, red wine, Italian herbs • 100

CACIO E PEPE (V)
spaghetti, pecorino, parmigiano, black pepper • 90

POMODORO (V)
rigatoni, San Marzano tomatoes, basil, parmigiano • 90

CARBONARA
spaghetti, guanciale, pecorino, egg yolk • 100

SPAGHETTI POLPETTE
spaghetti, meatballs, San Marzano tomatoes, basil, parmigiano • 100

SPAGHETTI CON LE COZZE
spaghetti, mussels, olive oil, garlic, white wine cherry tomato sauce • 110

UPGRADE YOUR PLATTER
meatballs • 16 *guanciale • 16*
burrata • 16 *prawns • 12*

SONO AFFAMATO

"I'M HUNGRY!"
let our kitchen feed you just like Nonna does

(DINNER FOR TWO)

FOCACCIA (V)
olive oil & balsamic

GREEN SALAD (V) (GF)
seasonal leaves, lemon, parmigiano

PIZZA & PASTA
(choose any 2)

margherita
'Nduja sausage
pepperoni
truffle mushroom (V)

cacio e pepe (V)
pomodoro (V)

DESSERT
tiramisu
amaro brownie

• 50 pp

MONDAYS & TUESDAYS

30% Off
Family Platters after 5pm

WEEKDAY LUNCHES

5oz Glasses of House Wines
Just $5

WINESDAY

Half price bottles or carafes of wine all day Wednesdays!

(GF) gluten free

(V) vegetarian

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