

## PRIMI

### **CALAMARI FRITTI IN SALSA PICCANTE 9**

Crispy fried calamari with house made chili aioli or tomato basil salsa

### **FRITTURA DI ALI DI POLLO PICCANTE 9**

Spicy Maple Hills chicken wings – 8 pieces

### **ARANCINI CON MAIONESE ALL'ERBA CIPOLLINA 8**

Fried risotto balls stuffed with ragu, served with chili aioli or tomato basil salsa

### **BRUSCHETTA AI FUNGHI 9**

House made foccacia topped with portobello mushrooms and grana padano

### **ZUPPA DI BORLOTTI 6**

Soup of borlotti beans, white cabbage, pancetta and croutons

### **GUAZZETTO DI COZZE SMALL 13 LARGE 16**

B.C. fresh mussels with white wine, garlic, chili and parsley

## INSALATE

### **INSALATA MOZZARELLA DI BUFALA 15**

Belgian endive, arugula, buffalo mozzarella, lemon vinaigrette

### **INSALATA RED CARD CON PECORINO E FUNGHI TRIFOLATI 11**

Winter greens, pecorino cheese and truffled mushrooms, lemon vinaigrette

### **INSALATA INDIVIA, GORGONZOLA E NOCI 11**

Belgian endive, gorgonzola cheese and walnuts, lemon vinaigrette

## PIZZA

### **RED CARD 15**

Spicy salami, mushrooms, eggplant, mozzarella and grana padano

### **HOCKEY LOVER'S 15**

Spicy salami, sausage, bacon and mozzarella

### **DIAVOLA 15**

Bresaola, spicy salami, hot red peppers and mozzarella

### **WEST COAST 15**

Smoked salmon, mozzarella and mascarpone

### **BIANCA 13**

Eggplant, zucch, red & yellow roasted peppers, mozzarella and grana padano –no tomato sauce

### **QUATTRO FORMAGGI 13**

4 Cheese Blend

## STUZZICHINI

### **MOZZARELLA FRITTA 7**

Crispy mozzarella balls with tomato basil salsa

### **PATATE FRITTE 4**

Hand cut fries

### **CIPOLLA FRITTA 5**

Beer battered onion rings

### **FOCACCIA AL ROSMARINO 4**

Rosemary foccacia

### OUR SIGNATURE DISHES

# EAT

## PASTA

**CANNELLONI SPINACI E RICOTTA 16**  
House made cannelloni stuffed with spinach and ricotta

**LASAGNA BOLOGNESE 16**  
House made lasagna in a traditional meat sauce

**LINGUINE ALLE VONGOLE IN BIANCO 16**  
Linguine with clams, white wine, chili and butter

**SPAGHETTI AGLIO OLIO E PEPERONCINO 13**  
Spaghetti with garlic, olive oil, chili peppers, breadcrumbs and parmesan

**TAGLIATELLE AL RAGÚ 13**  
House made tagliatelle in a traditional meat sauce


**GNOCCHI QUATTRO FROMAGI 14**  
House made potato gnocchi in a 4 cheese sauce

 **RAVIOLI CON SPINACI E RICOTTA 14**  
House made ravioli filled with spinach and ricotta, finished with brown butter and crispy sage

**RISOTTO AI FUNGHI E ASIAGO 16**  
Portabello mushrooms and asiago cheese

## SECONDI

**BISTECCA CON PATATE ARROSTE E FUNGHI 8OZ-18 12OZ-24**  
Pemberton Meadows Natural ribeye steak with crispy roast potatoes and a portobello mushroom sauce  
8oz or 12oz cut

 **COSTINE DI MAIALE ARROSTE 1/2 RACK-18 FULL RACK-24**  
Fraser Valley roast pork ribs with sauteed potatoes and green beans in a spicy tomato sauce  
Half or full rack

**LING COD CON PUREA DI PREZZEMOLO 17**  
Roasted ling cod, parsley mashed potatoes

**HAMBURGER CLASSICO CON PATATE FRITTE 13**  
6 oz freshly ground Pemberton Meadows Natural beef with cheese, lettuce and tomato  
Served with hand cut fries

## DOLCE

 **TIRAMISÙ AL BICCHIERE 7**  
Chef's signature tiramisu

**CANNOLI SICILIANI 6**  
House made cannoli filled with ricotta cream

**SOUFFLÉ AL CIOCCOLATO 6**  
Chocolate soufflé, lemon cream


Add vanilla ice cream 1.50

## PANINI

SERVED WITH HAND-CUT FRIES

**POLPETTA 13**  
Meatballs, tomato sauce and asiago cheese

**SALSICCIA 11**  
Italian sausage, caramelized onions and mustard

 **POLLO 12**  
Roasted Maple Hills chicken leg, rosemary, balsamic, walnuts and radicchio

**ITALIAN FOOD IS  
GOOD FOR THE SOUL.**

WHEN WE USE NOTHING BUT THE  
FRESHEST INGREDIENTS, IT'S GOOD  
FOR THE BODY AS WELL.

**EAT**