

## 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