

ANTIPASTI

Mozzarella

Crispy bocconcini with chili tomato sauce and Grana padano

or

Barbabietola

Warm roasted beets with horseradish mascarpone, candied walnuts and fresh dill

or

Polpette

Veal pork and beef meatballs in tomato sauce with basil pesto and Grana Padano

*BC craft beer pairing -
Phillip's Blue Buck Ale* **\$8.25**

PRIMI

Risotto

Parmesan risotto with poached pear, walnut, and Taleggio cheese

*BC VQA pairing -
Mt. Boucherie Pinot Noir 2023* **\$14 gls**

or

Pollo alla Cacciatore

Supremé of chicken in cacciatore sauce with rosemary, fennel, olives, crispy polenta and chef's vegetables

*BC VQA pairing -
La Stella Fortissimo 2023* **\$17 gls**

or

Zuppa di Pesce Livornese

Quadra Island clams, shrimp and lingcod in a rich tomato saffron broth with baby potatoes and garlic rubbed grilled sourdough

*BC VQA pairing - Howling Bluff
Sauvignon Blanc 2023* **\$14 gls**



Dine
around
\$65

DOLCI

Chocolate Hazelnut Cake

or

Vanilla Mascarpone Cheesecake

or

Torta all'Arancia

Orange cake with cream and burnt honey syrup

*BC VQA pairing - Quail's Gate Optima
2020* **\$15 2oz gls**