

Dinner

start & share

Olives & House Baked Bread warm marinated olives, tapenade, olive oil	13
Featured Soup of The Day with housemade vegan sourdough ask your server for details	11
Spanakopita spinach, goat feta & filo, honey, tzatziki	18
Arancini panko crusted, pea & parmesan risotto fritters, marinara	15
Lamb Koftas G forno roasted lamb meatballs, mint, tzatziki	16
Forno Roasted Prawns G+ pastis de Marseille, white wine, garlic butter, Italian parsley, toasted baguette	22
Mezze Platter V+ G+ beet hummus, labneh, za'atar, marinated olives, grilled vegetables, warm pita bread	23
Cheese & Charcuterie Platter G+ three local cheeses & three local charcuteries, baguette, crackers, fruit chutney, dried fruits	29
Seafood Fritto Misto calamari, prawns, seafood, preserved lemon aioli	22
Fresh British Columbia Shucked Oysters G red wine mignonette, freshly grated horseradish, seaweed, lemon	MP

V Vegan V+ Vegan Option G Gluten-free G+ Gluten-free Option

greens

Add chicken breast for 7
Add prawns for 8

Winter Greens G artisan greens & baby kale, shaved vegetables, honey dressing, nuts, crispy cheese	16
Ahi Tuna Niçoise G confit potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, campari tomato, honey vinaigrette, artisan greens	25
Fattoush Salad V G+ cucumbers, campari tomato, bell peppers, radish, green onions, pomegranate, romaine hearts, pita crisps, fresh mint, couscous, sumac	18

from the forno

Gluten-free crust available 4
Vegan cheese available for 1

Margherita Pizza V+ G+ fior di latte, mozzarella, tomato, fresh basil	20
Crudo Pizza G+ fior di latte, oven roasted tomato, fresh basil, sliced prosciutto, arugula	24
Bianco Funghi Pizza roasted wild mushrooms, black truffle cream, mozzarella, Italian parsley	26
Capicola Pizza G+ capicola, mozzarella, olive oil, fresh basil	22

add ons

Pommes Frites • Warm Marinated Olives
Seasonal Vegetables • Confit Potatoes
Sautéed Wild Mushrooms
Side Fattoush Salad

7



mains

Wild Mushroom Fettucine G+ gorgonzola cream, asparagus, peas, basil, candied walnuts, herb focaccia Gluten-free pasta available for 1.5	24
Rigatoni Ragù G+ braised beef & tomato ragu, ricotta, gremolata, herb focaccia Gluten-free pasta available for 1.5	26
Hellenic Moussaka baked ground beef & lamb, grilled eggplant, béchamel mornay sauce, winter greens salad	52 serves 2
Sumac & Honey Glazed Chicken Suprême G confit fingerling potatoes, preserved lemon, seasonal vegetables, red wine jus	31
Mussels Provençale G+ chorizo cioppino broth, Italian parsley, basil, garlic rouille, grilled baguette, pommes frites	32
Maestro's Signature Paella G mussels, prawns, seafood, dry chorizo & chicken, saffron	59 serves 2
Moroccan Lamb Shank G braised with apricots, olives, pistachios, chickpeas, confit fingerling potatoes, couscous	38
Bistecca alla Fiorentina G grilled 12oz rib eye steak, salsa verde, red wine jus, confit fingerling potatoes, seasonal vegetables	51
Catch Of The Day ask your server for details	MP

