

Lunch

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
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

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

a mano

Served with the choice of soup, pommes frites,
winter greens, or housemade potato chips
Sub fattoush salad for your side for 3.5

Panini Del Giorno G+ ask your server about our daily panini feature	MP
Falafel Gyro V+ classic chickpea falafel, pickled turnips, lettuce, tomato, goat feta, red onions, tzatziki	19
Lamb Shawarma shaved marinated lamb, pickled turnips, lettuce, tomato, goat feta, red onions, tzatziki	22

mains

Chicken Souvlaki fattoush couscous salad, pita crisps, tzatziki, warm pita	26
Wild Mushroom Fettucine G+ gorgonzola cream, asparagus, peas, basil, candied walnuts, herb focaccia Gluten-free pasta available for 1.5	24
Rigatoni Ragu G+ braised beef & tomato ragu, ricotta, gremolata, herb focaccia Gluten-free pasta available for 1.5	26
Mussels Provençale G+ chorizo cioppino broth, Italian parsley, basil, garlic rouille, grilled baguette, pommes frites	32

