

Start & Share

(V) Olives & House Baked Bread | 13

Warm marinated olives, olive oil, selection of housemade breads

Soup of The Day | 12

With housemade vegan sourdough
Ask your server for details

Spanakopita | 16

Spinach, goat feta & filo, honey, tzatziki

Arancini | 16

Panko crusted, pea & parmesan risotto fritters, marinara

(GF) Lamb Koftas | 17

Forno roasted lamb meatballs, mint, tzatziki

Saganaki | 20

Pan seared kefalograviera cheese, Metaxa brandy, lemon, pita

(G+) Cheese & Charcuterie Platter | 32

Black Swiss sausage, cherry chorizo & apple whisky salami from Helmut's Sausage Kitchen, Armstrong gouda, Little Qualicum brie, Poplar Grove tiger blue cheese, olives, mustards, seasonal fruit chutney. Fresh breads & rosemary pecan crisps

Seafood Fritto Misto | 24

Calamari, prawns, seafood, preserved lemon aioli

(GF) Fresh Shucked Oysters

Red wine mignonette, fresh horseradish, seaweed, lemon
Market Price



Salads

Shrimp & Avocado | 25

Shrimp, Marie Rose sauce, fresh avocado, baby frisée, crostinis

(GF) Ahi Tuna Niçoise | 26

Confit potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, cherry tomato, honey vinaigrette, artisan greens

(V) (G+) Fattoush Salad | 20

Cucumbers, campari tomato, bell peppers, radish, green onions, pomegranate, romaine hearts, fresh mint, couscous, sumac, pita crisps

(GF) (V+) Greek Salad | 20

Heirloom vine-ripened tomatoes, bell peppers, goat feta, kalamata olive, baby cucumber, oregano dressing

Enhance Your Salad

Chicken Souvlaki 10
Falafel 7
Lamb Koftas 9
Prawns 11



Catch of the Day

Ask your server for details
Market Price



Forno Pizza

Gluten Friendly Crust 4
Vegan Cheese 2

G+ **V+** **Margherita | 22**

Fior di latte, mozzarella, oven roasted tomato, fresh basil

G+ **Sausage & Prawn | 28**

Housemade fennel sausage, prawns, sweet chili, fior di latte, tomato sauce, mozzarella

Bianco Funghi | 28

Roasted wild mushrooms, black truffle cream, mozzarella, Italian parsley

G+ **Capicola | 23**

Capicola, mozzarella, olive oil, fresh basil

G+ **Salami | 24**

Salami, mozzarella, parmesan, red onions, cherry tomatoes

Handhelds

*Served with choice of soup, pommes frites, or mixed greens.
Upgrade to fattoush salad for 4*

G+ **Lamb Burger | 26**

Brioche bun, tapenade, roasted garlic aioli, goat cheese, lettuce, tomato, red onion

G+ **Maestro's Burger | 27**

8 oz ground beef chuck, melted raclette, truffle aioli, brioche bun, lettuce, tomato, bacon onion jam, cornichons

G+ **Piri Piri Chicken | 24**

Brioche bun, crispy buttermilk marinated chicken, lettuce, piri piri aioli, coleslaw, pickles

Mains

GF **Mussels | 33**

1 lb mussels, cream, white wine, leeks, garlic, Italian parley, grilled baguette, pommes frites

GF **Truffled Chicken Suprême | 37**

Confit potatoes, seasonal vegetables, truffle red wine jus

GF **Lamb Chops | 50**

Marinated and grilled lamb chops, garlic confit, olives, preserved lemons, artichokes, saffron rice, mint oil

GF **Tenderloin | 60**

Grilled 8 oz beef tenderloin, olive oil smashed fingerling potatoes, scallions, crème fraîche, seasonal vegetables, baby arugula salad, red wine jus

BC Halibut | 50

Pan seared halibut, blistered tomatoes, Israeli couscous Boursin risotto, seasonal vegetables, basil beurre blanc

G+ **Lobster & Prawn Risotto | 49**

Arborio rice, lobster & prawn morsels, grilled lemon, burrata, lobster bisque sauce

G+ **Spaghetti Vongole | 29**

Manilla clams, parsley, white wine, garlic, herb focaccia

G+ **V+** **Fettucine | 26**

Blistered tomatoes, shallots, fresh peas, basil, preserved lemon, parmesan, olives, arugula, focaccia

Enhancements

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