

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



Mains

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

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

G+ **Spaghetti Vongole | 29**

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

GF **Mussels | 33**

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

Chicken Souvlaki | 28

Fattoush couscous salad, cucumbers, campari tomato, bell peppers, radish, pomegranate, romaine hearts, pita crisps, fresh mint, sumac, tzatziki, warm pita

Forno Pizza

Gluten Friendly Crust 4.5
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

Panini Del Giorno **G+**

Ask your server about our daily panini feature **19**



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

V+ **Falafel Gyro | 20**

Classic chickpea falafel, pickled turnips, lettuce, tomato, goat feta, red onions, tzatziki

Lamb Shawarma | 22

Lamb shawarma, pickled turnips, lettuce, tomato, goat feta, red onions, tzatziki

Taco Trio | 20

Choice of pastor, cachete, or shrimp tacos, topped with cilantro & lime, served on flour tortillas

Pastor

Pork with achiote rub, queso fresco cheese, pineapple pico de gallo

Cachete

Braised beef, pickled red onions

Shrimp

Shrimp, coleslaw, pineapple pico de gallo

