

For The Table

SHRIMP SCAMPI SKILLET | 20

tomato butter, caper, shallots, garlic,
olives, lemon (GF)

SALUMI MISTI | 21

wild mushroom truffle salami,
duck salami, prosciutto di parma,
capocollo, house pickled vegetables,
sourdough crostini, mustard

Add: 3 chefs selected local cheeses + 12

WARMED MARINATED OLIVES | 11

fennel, orange zest, chillies (V) (GF)

SEA SALT FRIES + DIP | 9

spanish aioli (V) (G+)

FOCACCIA BREAD & SPREADS | 19

house baked sundried tomato focaccia,
herbed whipped Okanagan goat's cheese,
charred red pepper hummus, tzatziki,
Mediterranean selected olives

FRITTO MISTO | 24

crispy, calamari, prawns,
ling cod, preserved lemon aioli

MAESTRO'S FOCACCIA | 9

house baked sundried tomato focaccia,
extra virgin olive oil, aged balsamic

SOUVLAKI TRIO | 28

herb chicken, garlic butter prawns,
calabrian chili steak tips,
halloumi-tomato red onion salad,
tzatziki, grilled pita

(GF) Gluten-Free (V) Vegetarian (V+) Vegan
*Please ask your server if a dish can be made
vegan or gluten-free.*

Starters & Salads

SPANAKOPITA | 15

spinach filling, goat feta & phyllo,
tzatziki, spiced honey, arugula

AHI TUNA NIÇOISE | 27

roasted potatoes, soft boiled egg,
pickled green beans & red onions,
nicoise olives, cherry tomatoes, sundried tomato
vinaigrette, artisan greens (GF)

MEZZE BOWL | 23

quinoa, artisan lettuce, falafels bites, beet,
spicy chickpeas, red cabbage, carrots, cucumbers,
pickled onions, marinated halloumi cheese,
pomegranate sumac vinaigrette (V+) (G+)
Starter Size | 12

SHAVED ROMAINE CAESAR | 19

romaine hearts, grana padano cheese,
toasted oreganata breadcrumbs, grilled lemon,
black garlic dressing (G+)
Starter Size | 11

Enhance Your Salad Kebabs

chicken breast souvlaki + 9
garlic butter prawns + 10
calabrian chilli steak bites + 9



FRESH SHUCKED OYSTERS

champagne mignonette,
nori, lemon

\$15 for 3 | \$25 for 6 | \$46 for 12



From The Forno

Gluten Free Crust **+6**

Vegan Cheese **+2**

MARGHERITA | 20

for di latte, mozzarella,
tomato sauce, fresh basil (G+)

Add: chorizo or wine salami +4

BIANCO FUNGHI | 25

forno roasted wild mushrooms, black truffle cream,
mozzarella, Italian parsley, lemon (G+)

PORK SAUSAGE & PEPPERONI | 26

house made fresh Italian pork sausage, pepperoni,
tomato sauce, fresh pesto, mozzarella (G+)

PIZZA FEATURE | MP

chef inspired & seasonal ingredients,
please ask your server for details

Dinner Entrée's

Served 5pm to 10pm

Accompanied by bread service

CHICKEN PARM | 33

crispy breaded free range chicken breast, country
ham, mozzarella, parmesan, house marinara,
pesto mafalda pasta

PAELLA RISOTTO | 39

west coast mussels, spanish chorizo, prawns,
saffron, rice, peas, fennel, charred lemon

LING COD PICCATA | 36

pan seared ling cod filet, lemon poached potato,
caramelized fennel, confit tomatoes,
caper parsley butter sauce

BUTCHERS BLOCK BISTECCA | MP

chef's selected rotating steak from our butchers,
please ask your server for details

Handhelds & Grains

All handhelds are accompanied by
fries or summer salad

DOUBLE SMASHER | 25

canadian angus beef patties, sunny side egg,
candied thick cut butcher's bacon, agrodolce,
gouda, arugula (G+)

PIRI PIRI CLUB | 24

grilled free run chicken breast, piri hot sauce,
candied thick cut butcher's bacon, sundried tomato
caponata, romaine, Spanish aioli, ciabatta (G+)

GYRO | 24

choice of souvlaki chicken, calabrian steak,
or falafel bites, grilled pita, tzatziki, fresh tomato,
red onion, cucumber, lettuce, Okanagan feta

FRUTTI DI MARE | 30

linguine, shrimp, bay scallops, mussels,
white wine cream sauce, chilli

TUSCAN RAGU | 32

pappardelle pasta, herb ricotta, spinach, parmesan,
slow cooked short rib tomato ragu

PASTA PRIMAVERA | 27

bucatini pasta, corn cream, summer squash,
heirloom tomatoes, spinach, carrots, peas, fennel,
basil, manchego (G+) (V+)

MAESTRO'S SIGNATURE MIX GRILL

served family style platter, serves two

MIXED GRILL SOUVLAKI PLATTER | 89

souvlaki chicken, garlic butter prawns,
calabrian chili steak tips,
lemon poached potato, charred broccolini,
tzatziki, grilled pita, hummus