

**FRESH SHUCKED OYSTERS 12 GF|DF**

always West Coast and hand selected for us by our friends at Codfathers Seafood.  
Three oysters, fresno hot sauce, calamansi mignonette and pickled horseradish

**PLATEAU DE FRUITS DE MER 52**

four seasonal chilled seafood antipasti served on ice with accoutrement  
*ask your server about todays selections*

**CHARCUTERIE 38**

a selection of local and DOP meats, housemade pickles, preserves, fruit and flatbread.  
Paired with curated cheeses from our friends at Perseval and Young Cheesemongers  
and a paired accoutrement

**INSALATA DI FAMIGLIA TRADIZIONIALE 34 GF**

winter greens salad topped with Okanagan fruit, toasted seeds, Manchego  
cheese and a date vinaigrette. Served table side 2-4 people

**FORNO PATATAS BRAVAS 16 GF|DF**

roasted potato wedges, harissa chili sauce, preserved green chilies  
and roasted garlic sauce

**SMOKED OLIVES 14 GF|DF**

lightly warmed Castelvetrano olives in olive oil, Spanish spices, and citrus

**FOCACCIA 19 DF**

forno baked sundried tomato focaccia, served with balsamic vinegar and  
Spanish olive oil

**WHOLE FISH M-P**

prepared according to today's catch, served for two with sundried tomato antipasti,  
seasonal vegetables and crispy artichokes

**THOR'S STEAK 220**

the steak of the Gods. Whole braised bone-in beef shank served on smoked marrow  
polenta with bolognese ragout, seasonal vegetables and herb gremolata

\*Raw or undercooked meats, seafood, shellfish, eggs,  
or unpasteurized products may increase the risk of  
foodborne illness.

GF - gluten free    DF - dairy free



# STARTERS

## OKANAGAN SPANAKOPITA 19

fresh greens and bulgar wheat mixed with Okanagan apples, goat feta and honey wrapped in phyllo pastry. Served on creamy skordalia spread with half dried tomatoes and arugula salad

## MAESTRO'S CAESAR SALAD 18

baby romaine lettuce, classic anchovy dressing and grated 12-month Grana Padano. Finished with a spanish inspired Gilda skewer and oreganata

## WINTER GREEN SALAD 16 GF

bitter greens tossed in a creamy cider vinaigrette with fresh mint, Okanagan fruit, candied hazelnuts and blue cheese

## AVGOLEMONO SOUP 15

rich chicken soup finished with orzo pasta, egg yolk and fresh herbs

## MEDITERRANEAN STYLE PRAWNS 22 DF

jumbo prawn skewer, grilled and served on sourdough toast with olive oil, Spanish paprika, and garlic

## POLPETTA 14

fennel spiced sausage meatballs in rich tomato pomodoro sauce, grated 12-month Grana Padano and oreganata

## CHICKEN PARMIGIANA 16

crispy fried chicken confit, tomato marinara and fresh herb salad

# PASTA

## SPAGHETTI POMODORO 14 | 22

rich tomato sauce, 12-month Grana Padano and fresh basil  
starter size 4 oz / full size 8 oz  
add polpetta or prawn skewer 14

## PESCATORE NERO 18 | 32

linguini, scallops, prawns and mussels in a white wine cream sauce with wilted Cavolo Nero kale  
starter size 4 oz / full size 8 oz

## PENNE DIAVOLO 16 | 28

spicy harissa tomato sauce, finished with Italian sausage and a splash of cream  
starter size 4 oz / full size 8 oz

## LASAGNA CLASSICO 34

nonna's baked lasagna with fresh pasta, bolognese, ricotta and mozzarella cheese

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# ENTRÉE

**FALAFEL 28 DF**

chickpea and parsley fritters served on fresh baked flat bread with pickled vegetables, tamarind, smoked olives and tahini

**RISOTTO 32 GF**

aged Carnarolli rice finished with 12-month Grana Padano, BC cultivated mushrooms and fresh herbs. Topped with mushrooms, toasted hazelnuts and pecorino cheese

**NEW YORK STEAK 42**

10 oz grilled CAB steak finished with marrow butter and blue cheese crumble. Served with local vegetables, potato pave and a red wine demi glace

**KUTERRA STEELHEAD TROUT 38**

red lentil crusted and pan seared. Served with white bean ragu and BC mushroom caponata

**SOUVLAKI 36**

marinated lamb loin or prawn skewers. Served with grilled peppers, onions and potato bravas with garlic sauce

# PIZZAS

**MARGHERITA 22**

tomato sauce, 12-month Grana Padano, fior de latte, fresh basil

**BIANCO 24**

white sauce, sliced fingerling potato, zucchini and niçoise olives. Finished with a hen's egg, and truffle salt

**SOPPRESSATA 26**

tomato sauce, spicy Italian salami, provolone cheese and pickled fennel

**QUATTRO FROMAGGI 24**

white sauce, provolone, foir de latte, 12-month Grana Padano and pecorino

**ROMANA 24**

tomato sauce, 12-month Grana Padano, white anchovies, roasted garlic and oregano

**NORCINI 26**

bolognese sauce, provolone cheese, spicy capocollo, pancetta, red onion, nicoise olives and winter greens

*Add: Gluten free crust 6, Vegan cheese 2, Prosciutto 6, Soppressata 5*