

PIZZA TUESDAY

\$16 each

MARGHERITA

tomato sauce, Grana Padano, fior di latte and lots of basil

SOPPRESSATA

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

MELANZANE

caramelized onions, confit eggplant, mozzarella, pine nuts and fresh rosemary

BOSCAIOLA

morel mushroom cream sauce, mixed BC mushrooms, fior de latte, cherry tomatoes and truffle salt

PESTO PRAWN

basil pesto, mozzarella, pancetta, black tiger prawns and feta

PIZZA FEATURE

chef-inspired seasonal creation

please ask your server for today's special

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

PASTA THURSDAY

Starting at \$20

SPAGHETTI POMODORO

rich tomato sauce, grana padano and fresh basil

LOBSTER LINGUINI

tomato fresca, Calabrian chilies, Canadian lobster meat, black tiger prawns with crispy gremolata

PESCATORE NERO

linguini, scallops, prawns and mussels in a white wine cream sauce finished with cavalo nero kale

RIGATONI SEGRETO **GF**

sundried cherry tomatoes finished with ricotta cheese, confit garlic and olive oil

PASTA FEATURE

chef-inspired seasonal creation

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GF - gluten free

