

FRESH SHUCKED OYSTERS 12 GF|DF

west coast and hand selected for us by our friends at Codfathers seafood.

Three oysters, fresno hot sauce, calamansi mignonette and pickled horseradish

**SEAFOOD PLATEAU 52**

four seasonal chilled seafood antipasti served on shaved ice with accoutrement

ask your server about today's selections

CHARCUTERIE 38

local and DOP cured meats, house made pickles, preserves, fruits and crisps. Paired with cheeses from our friends at Perseval and Young Cheesemongers and accoutrement

just the cheese 26

INSALATA 36 GF

fresh greens, local fruits and vegetables, finished with toasted seeds and manchego cheese.

Served with a coconut dressing and a date vinaigrette

FORNO ROASTED FISH MP

prepared according to today's catch. Served with rustic local vegetables and sides

BISTECA PLATEAU MP

two large cuts, grilled and served to share. Served with local vegetables, pickled horseradish and sides

Served from 11 am till 5 pm

Served with shoe string fries, plum ketchup and poblano aioli | Substitute GF bun

MORTADELLA 26

warm mortadella on a sesame bun with cherry mustard and crushed pistachio

MAESTROS BURGER 26

8 oz beef burger, mushroom caponata, Armstrong cheddar cheese, crispy pancetta, arugula and tomato

CHICKEN PARMI 24

crispy chicken tenders and prosciutto cotto on a ciabatta bun with fior di latte and pomodoro sauce

FALAFEL 24

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

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

GF - gluten free DF - dairy free

PATATAS BRAVAS 18 GF|DF

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

**SMOKED OLIVES 14**

lightly warmed and smoked Castelvetro olives with Spanish spices and citrus

CAESAR SALAD 19

young romaine wedges tossed in a light vinaigrette, finished with classic Caesar dressing, oreganeta, Grana Padano and a Gilda skewer

GRILLED OCTOPUS 22

set on a stone fruit and tomato salad, white bean hummus and pandan aioli

SPINACH GNUDI 21

ricotta dumplings warmed in a morel mushroom cream sauce with wilted greens and preserved citrus

MUSSELS AND CLAMS 21

steamed in a masala tomato sauce, served with grilled focaccia

BURRATA 36

fresh Italian cheese, served with pine nut verde sauce, forno roasted bread and local salad

HAMACHI CRUDO 26

raspberry vinaigrette, lentil tabouli and blistered tomatoes

CRISPY PORK BELLY 19

chili, basil and fresh cucumber

Served as starter size or entrée size | Substitute GF pasta

SPAGHETTI POMODORO 15 | 26rich tomato sauce, grana padano and fresh basil *add polpetta 9 / add prawns 12***LOBSTER LINGUINI 22 | 38**

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

PESCATORE NERO 18 | 32

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

RIGATONI SEGRETO 16 | 29 GF

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

PIZZAS

MARGHERITA 28

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

SOPPRESSATA 28

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

MELANZANE 28

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

BOSCAIOLA 28

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

PESTO PRAWN 28

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



ENTRÉES

Served after 5pm | Featuring seasonally inspired vegetables from local farmers.

Our partners and suppliers include, Illichmanns Gourmet Foods, Don O Ray Farmers Market, Codfathers Seafood, Perseval and Young Cheesemongers.

BC HALIBUT 46

pan seared on sweet onion soubise, Iberian ham croquette, pea puree and giardiniera

CAB STRIPLOIN STEAK 48

served with caramelized onions, potato puree and red wine demi glace

MILK FED VEAL CHOP 59

roasted with vegetable and potato fricassee, finished with an Amaro peppercorn sauce and walnut butter

MEDITERRANEAN BOUILLABAISSE 39

confit potatoes and vegetables in a sweet Aleppo chili broth finished with fresh seafood and charred bread

CHICKEN SOUVLAKI 36

marinated chicken thigh, cucumber mint tzatziki, crispy potato bravas