

RESTAURANT WEEK

LUNCH

\$15

ZUPPA

Minestrone alla Genovese

MISTA

organic greens, red onion, cucumber, radish,  
red wine vinaigrette

RUCOLA

organic arugula, shallot, cremini mushroom, pecorino,  
balsamic

FETTUNTA

garlic rubbed crostini with house cured salumi,  
mostarda and balsamic

CAPRESE

fresh mozzarella, heirloom, tomato, prosciutto di parma,  
asparagus, olive, almond pesto, fresh basil and balsamic

TROTA

Idaho trout filet, braised red lentils,  
Brussels sprouts, pancetta

LASAGNE

fresh pasta with chicken, spinach mushroom,  
parmesan cream

TAGLIETTE BOLOGNESE

hand cut pasta, pork and veal ragu, parmigiano reggiano

CANNOLI

Crispy shell filled with sweet ricotta, chocolate,  
citrus zest and pistachio

GELATO

RESTAURANT WEEK

DINNER

\$35

CAPRESE

fresh mozzarella, heirloom tomato, almond pesto, balsamic

SALUMI

house cured meats, mostarda, giardinara

BARBIETOLA

organic beets, orange, fennel, ricotta, pistachio,  
basil, balsamic

MISTA

local organic greens, radish, cucumber,  
red onion, red wine vinaigrette

PULPO

charred Spanish octopus, marinated white beans,  
spicy limoncello vinaigrette

LINGUINE WITH COZZE AND GAMBERI

Salt Spring island mussels, gulf shrimp, garlic,  
white wine, parsley

CANNELONI

Italian crepe, veal, spinach, mushroom, parmesan cream

LASAGNE BOLOGNESE

PORCHETTA

Pork belly stuffed with spicy sausage and pork shoulder  
with rosemary jus

TROTA

Idaho trout filet, braised red lentils,  
Brussels sprouts, pancetta

CANNOLI

Crispy shell filled with sweet ricotta, chocolate,  
citrus zest and pistachio

BUDINO

Italian chocolate custard with berries

GELATO