

PIZZA

72 hour-layered fermented dough cooked in an open flame brick forno. All pizzas can be made Gluten Free for \$4.

<p>CAPRICCIOSA</p> <p>San marzano tomato sauce, fior di latte*, prosciutto cotto**, artichoke hearts, oregano, black mediterranean olives, baby capers</p>	23	<p>CRIMINALE *</p> <p>San marzano tomato sauce, fior di latte*, prosciutto cotto**, soppressata picante, applewood smoked bacon, sliced red onions</p>	24
<p>BRAVA *</p> <p>San marzano tomato sauce, spicy patatas bravas, piquillo peppers, charred Iberico chorizo, fior di latte*, chipotle aioli, smoked paprika</p>	24	<p>TARTUFINA * V</p> <p>Bianco sauce, oven roasted pears, gorgonzola, honey toasted walnuts, fior di latte*, truffle infused evoo****</p>	22
<p>DIAVOLA *</p> <p>San marzano tomato sauce, soppressata picante, fior di latte*, mediterranean black olives</p>	22	<p>FUNGHI V</p> <p>San marzano tomato sauce, oven roasted organic BC mushrooms, fior di latte*, pecorino</p>	21
<p>MALIBU *</p> <p>San marzano tomato sauce, prosciutto cotto**, pineapple, fior di latte*, coconut milk reduction</p>	23	<p>MARGHERITA V</p> <p>San marzano tomato sauce, fresh basil leaves, fior di latte*, pecorino romano</p>	18
<p>DRUNKEN GOAT V</p> <p>San marzano tomato sauce, creamy goat cheese, fior di latte*, parmigiano, gorgonzola, mediterranean feta, balsamico di modena</p>	23	<p>FORZA ITALIA *</p> <p>San marzano basil tomato sauce, fior di latte*, 30 months Prosciutto di Parma Leoncini**, arugula and evoo****</p>	23

*Fresh Italian style mozzarella cheese | **Premium Italian cured pork | ***Premium Italian ham | ****Sicilian organic extra virgin olive oil

ADD ONS

CHEESE

Fior di latte 4
Goat Cheese 4
Burrata Pugliese 8
Gorgonzola 4
Parmigiano Reggiano 3
Saint Agur Bleu 6

SAUCES

Sicilian Olive Oil 3
Truffle Oil 3
Balsamic Reduction 3

VEG + MORE

Artichoke 3
Arugula 3
Mushroom 3
Black Olives 3
Capers 3
Syrah Caramelized Onions 3

SEAFOOD

Prawns 5
Anchovies 4

MEAT

Bacon 3
Soppressata 4
Sliced Chorizo 5
Prosciutto Cotto 4
Braised Beef 5
Grilled Chicken Breast 8
Prosciutto di Parma 8

TAPAS

<p>JAMON IBERICO DE BELLOTA *</p> <p>48 months 100% Spanish pata negra ham, served with traditional crostini</p>	26	<p>BARBARO (large tapas platter, 2-4 people)</p> <p>Jamon Iberico, black truffle manchego, mixed olives, candied walnuts, flash-fried calamari, charred chorizo, cured mussels, patatas bravas, hummus, 1/2 flat bread</p>	90
<p>PATATAS BRAVAS * V</p> <p>Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic, smoked paprika, Vegan aioli</p>	12	<p>LOBSTER + CRAB RAVIOLI * V</p> <p>Handmade stuffed pasta, coconut and chipotle cream</p> <p>BURRATA PUGLIESE 8</p>	13
<p>WARM MIXED MEDITERRANEAN OLIVES V 8</p> <p>House marinated olives, citrus, peperoncino, herbs</p>	8	<p>PROSCIUTTO E BURRATA</p> <p>30 months Prosciutto di Parma Leoncini, 10 years barrel-aged balsamico di modena, Sicilian organic evoo, grilled ciabatta</p>	22
<p>CHARCUTERIA Y QUESOS (2-3 people)</p> <p>Selected Premium cured meats, imported cheeses, Roasted walnuts, pickles and forno flatbread</p> <p>BURRATA PUGLIESE 8 QUEBEC FOIE GRAS GRADE A 16</p>	33	<p>CALAMARI DI MAMMA (GLUTEN-FREE)</p> <p>Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli</p>	18
<p>HUMMUS V</p> <p>Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread</p> <p>FETA CHEESE 3 CRUDITES 3 FREE RANGE CHICKEN BREAST 8 GRILLED ORGANIC BAVETTE STEAK 9 GLUTEN FREE BREAD 2</p>	11	<p>BOGA BOGA * V</p> <p>Tiger prawns, baby squid, baby scallops, mussels and clams in a cherry tomato garlic butter and parsley white wine base served with grilled sourdough bread</p> <p>SLICED CHORIZO 5</p>	24
<p>WAGYU BEEF CARPACCIO *</p> <p>Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread</p>	19	<p>AVOCADO + SOURDOUGH V 15</p> <p>Sourdough bread baked in clay mold, Mexican avocado, Sicilian organic evoo, fresh greens</p>	15
<p>CHARRED CHORIZO</p> <p>Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread</p>	13	<p>TRUFFLE FRIES V 8</p> <p>Parmigiano reggiano, white truffle</p> <p>TRUFFLE AIOLI 3</p>	8

Finest ingredients, carefully sourced, seasonally and local when possible, completely natural for your elevated dining experience.

GREENS + SOUPS

GOAT CHEESE SALAD

Crispy goat cheese, cherry tomatoes, candied walnuts and heritage greens tossed in our house-made pear truffle vinaigrette, parmigiano

GRILLED WILD SALMON 8

ROMAINE CAESAR

Fresh baby romaine, caesar dressing, parmesan garlic croûtons

HALF 9 FULL 15

18 INSALATA VERDE DI CASA

Mix heritage greens and mixed kale topped with cherry tomatoes, carrots, shaved cucumber, crispy cipollini flakes and house-made balsamic vinaigrette

HALF 9 FULL 15

CREMA DI POMODORI

13

San marzano tomatoes, creme, mascarpone, served with flatbread

ADD ONS

CHEESE

Feta Cheese 4
Crispy Goat Cheese 3
Burrata Pugliese 8
Saint Agur Bleu 6

DRESSINGS

Sicilian Olive Oil 3
Truffle Oil 3
Balsamic Reduction 3

VEG + MORE

Avocado 3
Black Olives 3
Capers 3

SEAFOOD

Tiger Prawns 8
Grilled Wild Salmon 8

MEAT

Bacon 3
Grilled Chicken Breast 8
Prosciutto di Parma 8

ENTRÉES

CHICKEN PAELLA

Saffron-lemon marinated supreme free range chicken breast on Spanish paella rice con chorizo topped with roasted red peppers, green peas and confit garlic

TIGER PRAWNS 8

SEAFOOD PAELLA

Fresh clams, mussels, tiger prawns, calamari, saffron Spanish paella rice and bell peppers cooked to perfection in a paella dish

FREE RANGE CHICKEN BREAST 8

SLICED CHORIZO 5

RACK OF LAMB

Premium New Zealand Lamb, pecorino and mint crushed potatoes, charred red onions, blue cheese fondue, pistachio crumble

TIGER PRAWNS 8

37 THE BURGER (Limited quantity)

29

8oz in-house handground Blue Goose organic beef, fresh challah bun, melted fontina cheese, truffle aioli and syrah caramelized onions

BACON 3

QUEBEC FOIE GRAS GRADE A 16

CRISPY GOAT CHEESE 3

SAUTEED MUSHROOMS 7

44

BAVETTE STEAK & FRITES

39

10oz Organic Blue Goose farms, premium French cut local beef with fresh chimichurri

TIGER PRAWNS 8

QUEBEC FOIE GRAS GRADE A 16

SAUTEED MUSHROOMS 7

47

PASTA

LOBSTER + CRAB RAVIOLI

Handmade stuffed pasta, coconut and chipotle cream

BURRATA PUGLIESE 8

SPAGHETTI BOLOGNESE DI ROSA

Nonna's recipe, sauce made with premium ground beef, topped with braised beef and parmigiano reggiano

BURRATA PUGLIESE 8

GLUTEN FREE 4

GARLIC FLATBREAD

5

Cooked in open flame brick forno, garlic confit

29 LINGUINE AI FRUTTI DI MARE 32

Fresh mussels & clams, baby squid, tiger prawns, scallops, roasted garlic, vino bianco, cherry tomatoes, peperoncino, Italian parsley and evoo

SPANISH CHORIZO 5

GLUTEN FREE 4

28

GNOCCHI AL POMODORO

25

Handmade gnocchi, san marzano marinara, parmigiano reggiano, fresh basil and sicilian extra virgin oil

BURRATA PUGLIESE 8

ADD PROTEIN

FREE RANGE CHICKEN BREAST 8

GRILLED WILD SALMON 8

TIGER PRAWNS 8

GRILLED ORGANIC BAVETTE STEAK 9

PROSCIUTTO DI PARMA 30 MONTHS 8

SLICED SPANISH CHORIZO 5

DESSERTS

PATRON XO TIRAMISU 11

Patron café soaked lady fingers, Italian mascarpone

CHOCOLATE CREME BRULEE 12

Dark 70% valrhona chocolate, french brandy cherries

GELATO 9

Organic artisanal gelato. Ask server for flavours

AFFOGATO 9

CICLO doppio espresso shot on your choice of artisanal gelato

PIZZA DI NUTELLA 13

Nutella and banana topped with vanilla gelato

SORBETTO 9

Organic artisanal sorbetto. Ask server for flavours

CICLO ESPRESSO

Espresso | 2oz

3½

Macchiato | 4oz

3¾

Americano* | 12oz

4

Traditional Cappuccino | 8oz

4½

Latte* | 12oz

5

Hot Chocolate | 12oz

4½

Mocha* | 12oz

5½

Leaf Teas | Black - Green - Herbal

4

*can be made iced

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

 CHEF'S RECOMMENDATION •  OCEAN WISE •  VEGAN •  VEGETARIAN

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