

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>	24	<p>CRIMINALE *</p> <p>San marzano tomato sauce, fior di latte*, prosciutto cotto**, soppressata picante, applewood smoked bacon, sliced red onions</p>	26
<p>BRAVA *</p> <p>San marzano tomato sauce, spicy patatas bravas, piquillo peppers, charred Iberico chorizo, fior di latte*, chipotle aioli, smoked paprika</p>	25	<p>TARTUFINA V</p> <p>Bianco sauce, oven roasted pears, gorgonzola, honey toasted walnuts, fior di latte*, truffle infused evoo****</p>	24
<p>DIAVOLA</p> <p>San marzano tomato sauce, soppressata picante, fior di latte*, mediterranean black olives</p>	23	<p>FUNGHI V</p> <p>San marzano tomato sauce, oven roasted organic BC mushrooms, fior di latte*, pecorino</p>	22
<p>MALIBU *</p> <p>San marzano tomato sauce, prosciutto cotto**, pineapple, fior di latte*, coconut milk reduction</p>	24	<p>MARGHERITA V</p> <p>San marzano tomato sauce, fresh basil leaves, fior di latte*, pecorino romano</p>	19
<p>DRUNKEN GOAT V</p> <p>San marzano tomato sauce, creamy goat cheese, fior di latte*, parmigiano, gorgonzola, mediterranean feta, balsamico di modena</p>	24	<p>FORZA ITALIA *</p> <p>San marzano basil tomato sauce, fior di latte*, 30 months Prosciutto di Parma Leoncini**, arugula and evoo****</p>	25
<p>CARBONARA *</p> <p>White crema, guanciale, sunny eggs, fior di latte*, pecorino romano</p>	29	<p>MORTADELLA PISTACCHIO *</p> <p>White crema, fior di latte*, mortadella, sicilian pistachio, fresh micro greens</p>	29

*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 9
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 7
Anchovies 5

MEAT

Bacon 3
Soppressata 4
Sliced Chorizo 5
Prosciutto Cotto 4
Braised Beef 5
Grilled Chicken Breast 10
Prosciutto di Parma 9

TAPAS

<p>JAMON IBERICO DE BELLOTA *</p> <p>48 months 100% Spanish pata negra ham, served with traditional crostini</p>	33	<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, 1/2 flat bread</p>	95
<p>PATATAS BRAVAS * V</p> <p>Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic, smoked paprika, Vegan aioli</p>	13	<p>LOBSTER + CRAB RAVIOLI * V</p> <p>Handmade stuffed pasta, coconut and chipotle cream</p> <p>BURRATA PUGLIESE 9</p>	16
<p>WARM MIXED MEDITERRANEAN OLIVES V 9</p> <p>House marinated olives, citrus, peperoncino, herbs</p>	9	<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>	26
<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 9 QUEBEC FOIE GRAS GRADE A 16</p>	35	<p>CALAMARI DI MAMMA (GLUTEN-FREE)</p> <p>Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli</p>	19
<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 10 GRILLED ORGANIC SIRLOIN CAP 10 GLUTEN FREE BREAD 2</p>	12	<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 SPANISH CHORIZO 7</p>	27
<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>	21	<p>AVOCADO + SOURDOUGH V 16</p> <p>Sourdough bread baked in clay mold, Mexican avocado, Sicilian organic evoo, fresh greens</p>	16
<p>CHARRED IBERICO CHORIZO</p> <p>Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread</p>	15	<p>TRUFFLE FRIES V 9</p> <p>Parmigiano reggiano, white truffle</p> <p>TRUFFLE AIOLI 3</p>	9

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 KUTERRA™ SALMON 12

ROMAINE CAESAR

Fresh baby romaine, caesar dressing, parmesan garlic croûtons

HALF 9 FULL 16

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 9
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 11
Grilled Kuterra™ Salmon 12

MEAT

Bacon 3
Grilled Organic Chicken Breast 10
Prosciutto di Parma 9
Grilled Organic Sirloin Cap 10

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 11

SEAFOOD PAELLA

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

SAFFRON CHICKEN SUPREME 12

SLICED SPANISH CHORIZO 7

RACK OF LAMB

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

TIGER PRAWNS 8

41 THE BURGER (Limited quantity) 31

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

46 STRIPLOIN & FRITES 44

12oz AAA Angus Reserve Striploin.
Premium Alberta beef with fresh chimichurri

TIGER PRAWNS 11
QUEBEC FOIE GRAS GRADE A 16
SAUTEED MUSHROOMS 7

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

PASTA

LOBSTER + CRAB RAVIOLI

Handmade stuffed pasta, coconut and chipotle cream

BURRATA PUGLIESE 9

SPAGHETTI BOLOGNESE DI ROSA 31

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

BURRATA PUGLIESE 9
GLUTEN FREE 4

GARLIC FLATBREAD 6

Cooked in open flame brick forno, garlic confit

32 LINGUINE AI FRUTTI DI MARE 36

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

SLICED SPANISH CHORIZO 7
GLUTEN FREE 4

GNOCCHI AL POMODORO 27

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

BURRATA PUGLIESE 9

ADD PROTEIN

ORGANIC CHICKEN BREAST	10	GRILLED ORGANIC SIRLOIN CAP	10
GRILLED KUTERRA™ SALMON	12	PROSCIUTTO DI PARMA 30 MONTHS	9
TIGER PRAWNS	11	SLICED SPANISH CHORIZO	7

DESSERTS

PATRON XO TIRAMISU 12 CHOCOLATE CREME BRULEE 12 PIZZA DI NUTELLA 13

Patron café soaked lady fingers, Italian mascarpone

Dark 70% valrhona chocolate, french brandy cherries

Nutella and banana topped with vanilla gelato

9 AFFOGATO 9 GELATO & SORBETTO 9 FEATURE TARTS MP

CICLO espresso shot on your choice of artisanal gelato

Organic, artisanal, local
Ask server for flavours

Baked daily by our in-house Pastry chef, ask for flavours

CICLO ESPRESSO

Espresso 2oz	3½	Hot Chocolate 12oz	4½
Macchiato 4oz	3¾	Mocha* 12oz	5½
Americano* 12oz	4	Leaf Teas Black - Green - Herbal	4
Traditional Cappuccino 8oz	4½		
Latte* 12oz	5		

*can be made iced

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

 CHEF'S RECOMMENDATION •  OCEAN WISE •  VEGAN •  VEGETARIAN