



Dinner Service



Antipasti / Appetizers

Bruschetta

Giovanni's scrumptious tomato, garlic and basil recipe atop lightly toasted Italian bread

Formaggio al Forno (Baked Cheese)

Breaded mozzarella cheese bricks baked until golden and served atop our tasty tomato sauce, served with bread

Calamari Fritti (Squid)

Calamari Marinara

Tender squid, lightly floured and deep-fried, served with Marinara sauce

Calamari Tzatziki

Tender squid, lightly floured and deep-fried, served with Tzatziki sauce

Polpetta di Carne (Italian Meatballs)

A combination of veal, pork, beef and Italian spices, served on a marinara sauce

Cozze (Mussels) (gf)

Filippo

Mussels steamed and served in a delicately flavored white wine broth

Fra Diavolo

Mussels steamed in garlic, tomatoes and a blend of herbs & spices

Carpaccio Di Manzo (gf)

Thinly sliced beef tenderloin with olive oil, capers and a horseradish aioli, served with mixed greens/arugula salad and fresh shaved parmesan

Gamberi Provenciale (Prawns) (gfbr)

Jumbo shrimp sautéed in a decadent sauce of white wine, butter, garlic, and lemon, accompanied with an arugula mix with balsamic vinaigrette

Gamberi Sambuca (Prawns) (gfbr)

Jumbo shrimp sautéed in a sweet Sambuca sauce, accompanied with an arugula mix and balsamic vinaigrette



Zuppe / Soup

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Zuppa del'Giornio (Soup of the Day)

Chef Billy's creation, made fresh daily – Ask your server for details



Insalate / Salads

Insalata dell'Erba (Herb) (gf)

Fresh mixed greens with herbs served with a balsamic & olive oil dressing

Insalata di Césare (Caesar) (gfbr)

Classic Caesar salad with fresh house dressing, croutons, and freshly-grated parmesan

Insalata di Caprese (gf)

Sliced Bocconcini cheese served with tomato slices, capers, and olives in a fresh herb dressing

Insalata di Spinaci (Spinach) (gf)

Fresh baby spinach served with Feta cheese, dried cranberries, and almond slices with a balsamic vinaigrette

Insalata di noce e Gorgonzola (gf)

Fresh mixed greens with candied walnuts and gorgonzola cheese in red-wine vinegar dressing

Insalata di Mandarino e Mandorle (Mandarin & Almond)

Romaine lettuce, celery, green onions, parsley, mandarin oranges, and toasted almonds with a basil vinaigrette (gf)



Pesce / Seafood & Pollo / Chicken

Gamberi Provenciale (Shrimp Provincial) (gfbr)

Eight Jumbo Prawns sautéed in a decadent sauce of white wine, butter, garlic, and lemon

Gamberi Sambuca (Sambuca Prawns) (gfbr)

Eight Jumbo Prawns sautéed in a sweet Sambuca sauce

Pollo La Grilla (Grilled Chicken) (gf)

Grilled chicken breast seasoned and cooked to perfection finished with olive oil and lemon

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Pollo Marsala (Chicken Marsala) (gfbr)

Chicken breast sautéed with Oyster Mushrooms in Marsala wine and rich cream

Pollo Parmigiana (Chicken Parmesan)

Breaded chicken breast topped with parmesan and provolone cheeses, baked in a tomato sauce

All above chicken and seafood entrées are served with our daily selection of vegetables and your choice of either rosemary-roasted potatoes or pasta of the day.



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Paste / Pasta

Spaghetti Polpette di Carne (meatballs)

Spaghetti in our Italian tomato sauce, topped with 3 meatballs and parmesan

Spaghetti Bolognese

Spaghetti in a traditional tomato & meat sauce, topped with parmesan

Penne Arrabbiata

Penne pasta served in a spicy hot tomato sauce, topped with parmesan

Fettuccine Alfredo

Fettuccine tossed in a classic cheese and cream sauce, topped with parmesan

Gnocchi Pomodoro

Potato gnocchi prepared with our Pomodoro sauce and topped with Parmesan

Gnocchi Gorgonzola

Potato gnocchi in a decadent Gorgonzola cream sauce and topped with Parmesan

Linguini Carbonara

Linguini pasta prepared in a tantalizing, creamy white wine, pancetta ham and onion sauce

Linguini con Vongole

Linguini pasta with baby clams **in your choice** of "Bianco" (white wine & garlic sauce) or "Rosso" (white wine and tomato sauce)

Linguini Pescatore

Linguini pasta with seafood (mussels, clams, prawns & squid) **in your choice** of "Bianco" (white wine & garlic sauce) or "Rosso" (white wine and tomato sauce)

Add Chicken Breast (gf), Prawns (gf) or Italian Sausage (gf)

Add your choice of:

chicken breast, 3 jumbo prawns or grilled Italian sausage

Gluten-Free Pasta

All of the above pasta dishes can be ordered with gluten-free Corn Penne

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Vitello / Veal

Vitello Parmigiana (Veal)

Tender white veal breaded and topped with parmesan and provolone cheeses, baked in a tomato sauce

Vitello Funghi (Veal)

Tender white veal sautéed with Wild and Porcini Mushrooms in white wine

Vitello Marsala (Veal)

Tender white veal sautéed with Oyster Mushrooms, Marsala wine and rich cream



Manzo / Beef

Filetto di Manzo (6 oz Filet Mignon) (gf)

6 oz. grilled AAA beef tenderloin steak, seasoned and cooked to your liking

Filetto di Manzo (8 oz Filet Mignon) (gf)

8 oz. grilled AAA beef tenderloin steak, seasoned and cooked to your liking

Filetto di Manzo Gorgonzola (6 oz Filet Mignon)

6 oz. grilled AAA beef tenderloin, seasoned and cooked to your liking
With a Gorgonzola cream reduction

Filetto di Manzo Gorgonzola (8 oz Filet Mignon)

8 oz. grilled AAA beef tenderloin, seasoned and cooked to your liking
With a Gorgonzola cream reduction

Vegetarian:

Melenzane Parmigiana

Lightly breaded eggplant topped with parmesan and provolone baked with a zesty tomato sauce

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Add Jumbo Prawns to your Entrée (gf)

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Beverages

Tea

Tea (Organic Herb Selection)

Lavazza Italian Coffee:

Coffee (Regular or Decaffeinated)

Espresso / Americano

Cappuccino / Latte

Juice (Orange, Cranberry, Grapefruit, Clamato)

Pop (Pepsi, Diet Pepsi, Ginger Ale, 7-up, Rootbeer)

Iced Tea /Lemonade

Pellegrino Sparkling Water



Dolce / Desserts

Sorbeto or Gelato (gf)

Exquisite sorbet and gelato made by Mario's Gelato in Vancouver
Ask your server about choice of flavour

Tiramisu Classico

Layered Italian cake made with coffee liqueur, mascarpone cheese, and savoiardi biscuits.

Crème Brulée (gf)

A rich custard base topped with a contrasting layer of hard caramel.
Ask your server about choice of flavour.

Flourless Chocolate Torte (gf)

A rich chocolate cake topped with chocolate ganache – gluten free

Belgian Chocolate Mousse (gf)

Callebaut Chocolate, blended with liqueurs, very decadent

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