

STARTERS

| | | |
|--------------------|--|------|
| SICILIAN CRUDO | raw Big Eye tuna, Skuna Bay salmon, jumbo scallops with olive oil, capers and onions | \$22 |
| STEAK TARTARE | USDA Prime filet dressed with olives, capers, mustard, Reggiano with toast points | \$17 |
| CRISPY ARTICHOKEs | fresh baby artichokes, olive aioli (limited availability) | \$16 |
| HOUSEMADE FOCACCIA | with whipped ricotta, roasted garlic and thyme | \$10 |
| MEATBALLS | beef, lamb and pork, house tomato gravy, Reggiano and housemade focaccia | \$18 |

SALADS

| | | |
|-------------------|---|------|
| BURRATA SALAD | fresh burrata cheese with dressed market produce | \$16 |
| WHOLE LEAF CAESAR | old world dressing and breadcrumbs (jumbo shrimp +\$10) | \$13 |
| TUSCAN GRAINS | jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess | \$23 |
| THE PLAZA | roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette | \$19 |
| CHOPPED SALAD | salami, aged provolone, pickled onions, roasted peppers and pepperoncini vinaigrette | \$17 |

SANDWICHES

 HOUSE BAKED BREAD WITH A SIDE OF POTATO CHIPS

| | | |
|-----------------------|---|------|
| CHEESEBURGER | house ground chuck, aged provolone, Calabrian chilies, arugula and red onions | \$16 |
| FRIED CHICKEN | crispy chicken, sundried tomato, provolone, dressed arugula and fennel | \$15 |
| CLASSIC ITALIAN COMBO | artisan charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin | \$17 |

PASTAS

 ALL PASTAS ARE MADE IN HOUSE

| | | |
|------------------|---|------|
| CACIO E PEPE | bucatini, black pepper and Pecorino | \$17 |
| SPICY GEMELLI | gemelli, spicy vodka sauce, basil and Reggiano | \$19 |
| AL LIMONE | linguine, shrimp, lemon, herbs and breadcrumbs | \$22 |
| MARSALA TRUMPETS | trompetti, seasonal mushrooms, garlic and Marsala | \$19 |
| BOLOGNESE | mafaldine, house-made beef, lamb and pork ragu and Reggiano | \$22 |

ENTRÉES

| | | |
|------------------------|---|------|
| EGGPLANT PARM | crispy eggplant, fresh mozzarella and our house tomato gravy | \$22 |
| MEDITERRANEAN SEA BASS | pan roasted, topped with mint gremolata, served with broccolini | \$29 |
| PESTO CRUSTED SALMON | from Skuna Bay, Vancouver Island served with our seasonal vegetable | \$32 |
| CHICKEN PICCATA | lemony chicken served with a kale salad | \$23 |
| ROASTED CHICKEN | natural chicken with warm panzanella, greens, currants and pine nuts | \$25 |
| NY STRIP STEAK | broiled USDA Prime, topped with salsa verde, served with heirloom carrots | \$42 |
| CENTER CUT FILET | hand cut USDA Prime, broiled and served with broccolini and polenta | \$45 |

SIDES

 \$8 EACH

| | |
|-------------------|--|
| KALE SALAD | citrus vinaigrette, almonds and ricotta salata |
| SAUTEED MUSHROOMS | seasonal mushrooms with garlic and thyme |
| POLENTA | fresh shucked corn and chives |

| | |
|------------------|--------------------------------|
| HEIRLOOM CARROTS | whipped ricotta and pistachios |
| WHITE BEANS | Italian sausage and sage |
| BROCCOLINI | marcona almonds and Reggiano |

STARTERS

| | | |
|--------------------|--|------|
| SICILIAN CRUDO | raw Big Eye tuna, Skuna Bay salmon, jumbo scallops with olive oil, capers and onions | \$21 |
| STEAK TARTARE | USDA Prime filet dressed with olives, capers, mustard, Reggiano with toast points | \$16 |
| CRISPY ARTICHOKEs | fresh baby artichokes, olive aioli (limited availability) | \$15 |
| HOUSEMADE FOCACCIA | with whipped ricotta, roasted garlic and thyme | \$10 |
| MEATBALLS | beef, lamb and pork, house tomato gravy, Reggiano and housemade focaccia | \$16 |

SALADS

| | | |
|----------------------|---|------|
| BURRATA SALAD | fresh burrata cheese with dressed market produce | \$15 |
| WHOLE LEAF CAESAR | old world dressing and breadcrumbs (jumbo shrimp +\$10) | \$12 |
| KALE & CHICKEN SALAD | roasted chicken, citrus vinaigrette, ricotta salata and chopped almonds | \$16 |
| TUSCAN GRAINS | jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess | \$21 |
| THE PLAZA | roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette | \$18 |
| CHOPPED SALAD | salami, aged provolone, pickled onions, roasted peppers and pepperoncini vinaigrette | \$16 |

SANDWICHES

 HOUSE BAKED BREAD WITH A SIDE OF POTATO CHIPS

| | | |
|-----------------------|---|------|
| CLASSIC ITALIAN COMBO | artisan charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin | \$17 |
| CHEESEBURGER | house ground chuck, aged provolone, Calabrian chilies, arugula and red onions | \$14 |
| FRIED CHICKEN | crispy chicken, sundried tomato, aged provolone, dressed arugula and fennel | \$14 |

PASTAS

 ALL PASTAS ARE MADE IN HOUSE

| | | |
|------------------|---|------|
| CACIO E PEPE | bucatini, black pepper and Pecorino | \$16 |
| SPICY GEMELLI | gemelli, spicy vodka sauce, basil and Reggiano | \$17 |
| AL LIMONE | linguine, shrimp, lemon, herbs and breadcrumbs | \$19 |
| MARSALA TRUMPETS | trompetti, seasonal mushrooms, garlic and Marsala | \$18 |
| BOLOGNESE | mafaldine, house-made beef, pork and lamb ragu and Reggiano | \$19 |

ENTRÉES

| | | |
|------------------------|--|------|
| MEDITERRANEAN SEA BASS | pan roasted, topped with mint gremolata, served with broccolini | \$27 |
| PESTO CRUSTED SALMON | from Skuna Bay, Vancouver Island served with our seasonal vegetable | \$29 |
| CHICKEN PICCATA | lemony chicken served with a kale salad | \$19 |
| ROASTED CHICKEN | natural chicken with warm panzanella, greens, currants and pine nuts | \$22 |
| CENTER CUT FILET | hand cut USDA Prime, broiled and served with a caesar salad | \$38 |

SIDES

 \$7 EACH

SEASONAL VEGETABLE

rotating selections

SAUTEED MUSHROOMS

seasonal mushrooms with garlic and thyme

BROCCOLINI

marcona almonds and Reggiano

HEIRLOOM CARROTS

whipped ricotta and pistachios

WHITE BEANS

Italian sausage and sage

KALE SALAD

citrus vinaigrette, almonds and ricotta salata

HOUSE COCKTAILS \$15 EACH

THE BRACCO

frozen greyhound with aperol and fresh grapefruit

ASTI 76

tito's, lemon, moscato d'asti, cucumber

ITALIAN MARTINI

zephyr gin, italicus, dolin dry vermouth

BIANCO DAISY

espolon blanco, amaro montenegro, orgeat, lemon

PAPER PLANE

angel's envy, aperol, lemon, amaro montenegro

QUATTRO DITA

redemption rye, campari, cynar, sweet vermouth

SPARKLING

| | GLS | BTL |
|--|------|-------|
| GAROFOLI BRUT "METODO CHARMAT", MARCHE | \$12 | \$45 |
| LUMINORE PROSECCO SUPERIORE, VENETO | | \$50 |
| CONTADI CASTALDI FRANCIACORTA ROSÉ, LOMBARDY | \$14 | \$55 |
| BILLECART-SALMON BRUT ROSÉ, FR. | | \$125 |
| MAJOLINI FRANCIACORTA BRUT '16, LOMBARDY | \$16 | \$60 |
| BILLECART-SALMON BRUT RESERVE, FR. | | \$75 |
| COMTES DE CHAMPAGNE BLANC DE BLANCS '07, FR. | | \$195 |

WHITE & ROSE

| | GLS | BTL |
|---|------|-------|
| PRA SOAVE CLASSICO (GARGANEGA), VENETO | | \$38 |
| CIPREA PECORINO, MARCHE | | \$42 |
| ABBAZIA PINOT GRIGIO, ALTO ADIGE VALLE ISARCO | \$13 | \$45 |
| DOMAINE DELAPORTE SANCERRE, FR. | \$14 | \$48 |
| APERTURE SAUVIGNON BLANC, SONOMA, CA. | | \$55 |
| MICHEL REDDE ET FILS SANCERRE, FR. | | \$65 |
| LA SCOLCA "WHITE LABEL" (CORTESE), GAVI | \$12 | \$42 |
| LA SCOLCA "BLACK LABEL" (CORTESE), GAVI DEI GAVI | | \$85 |
| VIETTI ROERO ARNEIS, PIEDMONT | \$14 | \$48 |
| CHATEAU LA NERTHE CHATEAUNEUF-DU-PAPE BLANC, FR. | | \$95 |
| LIOCO CHARDONNAY, SONOMA COUNTY, CA. | \$15 | \$52 |
| BRAMITO CHARDONNAY, UMBRIA | \$13 | \$45 |
| BENEFIZIO "POMINO" RISERVA CHARDONNAY, POMINO | | \$85 |
| ARNOT-ROBERTS "TROUT GULCH" CHARDONNAY, SANTA CRUZ, CA. | | \$95 |
| VINCENT GIRARDIN MERSAULT LES NARVAUX '17, FR. | | \$150 |
| HANZELL ESTATE CHARDONNAY, SONOMA VALLEY, CA. | \$17 | \$65 |
| NICKEL & NICKEL "TRUCHARD" CHARDONNAY, CARNEROS, CA. | | \$60 |
| KOSTA BROWNE CHARDONNAY '17, RUSSIAN RIVER VALLEY, CA. | | \$145 |
| LIVIO FELLUGA "TERRE ALTE" FRIULANO BLEND '16, ROSAZZO | | \$135 |
| ATTEMS "CUPRA RAMATO" ROSE OF PINOT GRIGIO, VENEZIA | \$12 | \$42 |
| BEDROCK "ODE TO LULU" ROSE OF MOURVEDRE, SONOMA, CA. | | \$55 |
| ALIE "ROSATO" ROSE OF SYRAH, TUSCANY | \$14 | \$48 |
| HEITZ CELLAR ROSE OF GRIGNOLINO, ST. HELENA, CA. | | \$50 |

RED

| | GLS | BTL |
|---|------|-------|
| MICHELE CHIARLO "CIPRESSI" BARBERA NIZZA, PIEDMONT | \$13 | \$45 |
| VIETTI "VIGNE SCARRONE" BARBERA D'ALBA '17, PIEDMONT | | \$125 |
| NOZZOLE CHIANTI CLASSICO RISERVA (SANGIOVESE), TUSCANY | \$14 | \$48 |
| DUCALE ORO CHIANTI CLASSICO GRAN SELEZIONE (SANGIOVESE), TUSCANY | | \$75 |
| SALCHETO VINO NOBILE DI MONTEPULCIANO (SANGIOVESE), TUSCANY | | \$55 |
| BRUNO GIACOSSA DOLCETTO D'ALBA, PIEDMONT | | \$45 |
| FAILLA PINOT NOIR, SONOMA COAST, CA. | \$16 | \$60 |
| THE HILT "ESTATE" PINOT NOIR, STA. RITA HILLS, CA. | | \$65 |
| LITTORAI "LES LARMES" PINOT NOIR '19, ANDERSON VALLEY, CA. | | \$110 |
| DOMAINE SERENE EVENSTAD RESERVE PINOT NOIR '17, WILLAMETTE, OR. | | \$125 |
| BOFFA BARBARESCO (NEBBIOLO), PIEDMONT | \$17 | \$65 |
| CASTELLO DI NEIVE SANTO STEFANO BARBARESCO (NEBBIOLO) '14, PIEDMONT | | \$95 |
| VIE CAVE MALBEC, TUSCANY | | \$50 |
| TOLAINI "AL PASSO" (SANGIOVESE/MERLOT), TUSCANY | \$12 | \$42 |
| DONATELLA BRUNELLO DI MONTALCINO (SANGIOVESE) '15, TUSCANY | \$23 | \$85 |
| CASTEL GIOCONDO BRUNELLO DI MONTALCINO (SANGIOVESE) '12, TUSCANY | | \$125 |
| FULIGNI BRUNELLO DI MONTALCINO (SANGIOVESE) '15, TUSCANY | | \$150 |
| BIBI GRAETZ "TESTAMATTA" TOSCANA (SANGIOVESE), TUSCANY | \$23 | \$85 |
| GAJA "SITO MORESCO" NEBBIOLO BLEND, LANGHE, PIEDMONT | | \$90 |
| CHATEAU DE BEAUCASTEL CHATEAUNEUF-DU-PAPE '17, FR. | | \$150 |
| HALL MERLOT, NAPA, CA. | | \$75 |
| LEONETTI MERLOT '17, WALLA WALLA, WA. | | \$150 |
| SEGHEISIO "OLD VINE" ZINFANDEL, SONOMA, CA. | | \$55 |
| FONGOLI MONTEFALCO SAGRANTINO, UMBRIA | | \$85 |
| DAMILANO "LE CINQUEVIGNE" BAROLO (NEBBIOLO), PIEDMONT | \$20 | \$75 |
| ALDO CONTERNO "BUSSIA" BAROLO (NEBBIOLO) '15, PIEDMONT | | \$150 |
| CASTELLO DI BOLGHERI "VARVARA" CABERNET, TUSCANY | | \$50 |
| GUIDALBERTO BY SASSICAIA CABERNET BLEND, TUSCANY | | \$90 |
| BRANCAIA "ILATRIA" CABERNET BLEND '14, TUSCANY | | \$115 |
| GAJA CA' MARCANDA "MAGARI" CABERNET FRANC BLEND '17, TUSCANY | | \$150 |
| TIGNANELLO CABERNET BLEND '17, TUSCANY | | \$195 |
| SASSICAIA CABERNET BLEND '16, BOLGHERI, TUSCANY | | \$395 |
| SOLAIA CABERNET BLEND '14, TUSCANY | | \$450 |
| CANVASBACK CABERNET, RED MOUNTAIN, WA. | \$15 | \$52 |
| JORDAN CABERNET '16, ALEXANDER VALLEY, CA. | | \$95 |
| ASHES & DIAMONDS "RED HEN VINEYARD" CABERNET '16, OAK KNOLL, CA. | | \$150 |
| COL SOLARE CABERNET BLEND '16, COLUMBIA VALLEY, WA. | | \$120 |
| SCHRADER "DOUBLE DIAMOND" CABERNET '17, OAKVILLE, CA. | | \$140 |
| SINEGAL ESTATE CABERNET, NAPA VALLEY, CA. | \$21 | \$80 |
| JONATA "EL DESAFIO" CABERNET '15, BALLARD CANYON, CA. | | \$195 |
| CROWN POINT CABERNET '16, HAPPY CANYON SANTA BARBARA, CA. | | \$225 |
| TAURASI RADICI RISERVA (AGLIANICO) '14, CAMPANIA | | \$125 |
| ZYME AMARONE DELLA VALPOLICELLA (CORVINA BLEND) '11, VENETO | | \$245 |
| ZENATO AMARONE DELLA VALPOLICELLA (CORVINA BLEND) '15, VENETO | | \$90 |



Please drink responsibly and let us know if we can help you get home safely.

All wines are from Italy unless otherwise noted.

Vintages are subject to change.