

Antipasti

HOUSE SALAD 6

INSALATA DELLA CASA

Mixed Island Greens, Caramelized Almonds with Honey Sun-Dried Tomato Dressing

CAESAR SALAD 8

INSALATA CESARE

Sweet Baby Gem Lettuce, Herb Crustini Roasted Garlic and Parmesan Emulsion Crisp Prosciutto, Fried Capers
TABLE-SIDE FOR TWO 21

MUSSEL SOUP 12

ZUPPA DI COZZE

Rich Mussel and Fennel Broth with braised Pork Belly, Fingerling Potatoes and Black Olives

PRAWNS PANACHE 14

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Sautéed Black Tiger Prawns Sambal Butter Sauce, Fennel salad

SEARED ALBACORE TUNA 12

TONNO E FAGIOLI

Marinated White Beans, Pickled Shallots Italian Herbs, Meyer Lemon Vinaigrette

PAN SEARED CALAMARI 12

CALAMARI SALTATI IN PADELLA

Spicy Chorizo, Sweet Pepper, Cannellini Beans, Zucchini, Sunchoke and Mussel Emulsion

BRUSCHETTA 11

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Herb & Tomato Bruchetta, Roasted Red Pepper Hummus, Garlic Crustini's

SPINACH SALAD 9

INSALATA DI SPINACI

Baby Spinach Salad with Honey Balsamic Dressing Toasted Pine Nuts and Goat Cheese

FILLED CRISPY RISOTTO 9

ARANCINI

Sun Dried Tomato, Basil and Italian Cheese Fire-Roasted Tomato Sauce, Italian Herb Greens

CLASSIC MINISTRONE SOUP 8

MINISTRONE CLASSICA

Seasonal Vegetables, Fresh Vine Ripened Tomatoes, and Roasted Chicken

BEEF CARPACCIO 15

CARPACCIO DI MANZO

Prime Center Cut Beef Tenderloin Caper Olive Vinaigrette, Shaved Parmesan, Herb Greens

WARM MARINATED OLIVES 9

OLIVE MARINATE

Assorted Warm Marinated Olives with Roasted Garlic and Artisan Bread

ANTIPASTO PLATTER FOR TWO 18

ANTIPASTO PER DUE

San Danielle Cured Meats, Herb Bocconcini Warm Roasted Garlic, Black Olive Tappenade Balsamic Cipollini Onions and Marinated Olives with Artisan Bread

Pasta

PAN ROASTED WILD SEA BASS 36

BRANZINO DI MARE

Fennel Herb Risotto Salt Spring Island Mussel Broth

SPAGHETTI AND MEAT BALLS 19

POLPETTA DI CARNE CON SPAGHETTI

Italian Cress, Prosciutto House-Made Tomato Sauce

PRAWN, SCALLOPS & SMOKED SALMON GARGANELLI 22

GARGANELLI AI FRUTTI DI MARE

Capers, Fresh Basil, Fennel Cream Sauce

WILD MUSHROOM TAGLIATELLE 18

TAGLIATELLE AI FUNGHI PORCINI

Oyster Mushrooms, Asparagus Cream Gorgonzola Sauce

GRILLED CHICKEN FETTUCCINI 15

POLLO ALLA GRIGLIA FETTUCCINE

Roasted Garlic Cream Sauce Fresh Herbs and Shaved Parmesan

SWEET POTATO GNOCCHI 16

GNOCCHI DI PATATE

Sweet Potato Gnocchi and Sage Butter Sauce with Roasted Pine Nuts

LINGUINE WITH CLAMS 15

LINGUINE ALLE VONGOLE

White Wine Cream Sauce & Vancouver Island Clams

FIRE GRILLED CHICKEN LASAGNA 16

LASAGNA AL RAGU DI POLLO

Layered with Chicken Bolognese Sauce, Fresh Pasta and Mozzarella Cheese

Please inform your server of any dietary concerns.



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

Pizza

All pizza's served on house-made thin crust dough

ROASTED CHICKEN 14

PIZZA CON POLLO ARROSTO

Basil Pesto Cream, Roasted Garlic
Black and Green Olives

MARGHARITA 13

MARGHERITA

Local Vine Ripened Tomatoes, Parmesan,
Smoked Mozzarella, Fresh Basil

CHILDREN'S PIZZA 8

PIZZA PER BIMBI

Children (2-12yrs) can be a Chef and build their own Pizza right at the table!
Ham, Peppers, Mushrooms, Pineapple, Tomato Sauce and Cheese

ITALIAN SALAMI 14

CAPRICCIOSA

Caramelized Onions, Gorgonzola Mozzarella
Fresh Cracked Black Pepper

BELLA SPECIAL 14

BELLA VISTA

Italian Parma Ham, Grape Tomatoes,
Roasted Portabella Mushroom, Fresh Basil

Portata Principale

SLOW BRAISED SHORT RIB
WITH A LOOSE PINE NUT CRUST 26

BRASATO AL BAROLO

Truffle, Seasonal Vegetables,
Roasted Red Pepper Jus

PAN ROASTED FREE RUN CHICKEN BREAST 26

PETTO DI POLLO RIPIENO

Roasted Sweet Pepper, Ricotta,
Seasonal Vegetables, Italian Herb Polenta
with Balsamic Jus

SEARED LAMB SIRLOIN
WITH AN OLIVE TAPENADE 28

ARROSTO DI AGNELLO CON TAPENADE

Gremolata Potato Cannelloni,
Seasonal Vegetables, Balsamic Veal Jus

MONTAGUE GRILLED RIB STEAK 28

COSTATA DI MANZO ALLA GRIGLIA

Balsamic Braised Cipollini Onions
Roasted Garlic Mash Potato,
Seasonal Vegetables, Natural Jus

SEAFOOD RISOTTO 27

RISOTTO AI FRUTTI DI MARE

Prawns, Squid, Scallops, Red Snapper, Mussels
Saffron Cream, Herb Greens
Finished with Garlic Olive Oil and Lemon

LINE CAUGHT WILD RED SNAPPER 24

DENTICE CON RISOTTO ALLE COZZE

Sweet Fennel and Mussel Risotto
Seasonal Vegetables, Tomato,
Caper and Olive Emulsion

BEEF TENDERLOIN 38

FILETTO DI MANZO

6oz Prime Center Cut Beef Tenderloin
Lobster Mashed Potatoes, Seasonal Vegetables
Spicy Cambozola Demi Glaze

NEW ZEALAND HALF RACK OF LAMB 39

CARRÉ DI AGNELLO

Roasted Fingerling Potatoes,
Seasonal Vegetables,
Cabernet Jus

Dolci

ICE CREAM ROLLED IN COCOA 8

GELATO AL CIOCCOLATO

with Caramelized Almonds and Warm Sabayon

TRIPLE LAYER CHOCOLATE COFFEE BAR 10

TRIPLE LAYER CHOCOLATE BAR CAFFE

Flavours of Espresso and Chocolate
Crispy Micro Sponge

RASPBERRY & PISTACHIO MOUSSE 11

MOUSSE AI DUE GUSTI

Layers of Raspberry and White Chocolate Mousse
Green Pistachio Sponge Cake

TABLE SIDE GELATO FOR TWO 24

GELATO AL NOTROGENO LIQUIDO PER DUE

Assorted Liquors, Cookies and Toppings
Ask your Server for Today's Flavours

PANACHE CHOCOLATE BAR 12

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with salted caramel ice cream

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