

Lunch *Crango*

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

MUSSEL SOUP 12

ZUPPA DI COZZE

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

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

PRAWNS PANACHE 14

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Sautéed Black Tiger Prawns, Sambal Butter Sauce, Fennel Salad

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

WARM MARINATED OLIVES 9

OLIVE MARINATE

Assorted Warm Marinated Olives with Roasted Garlic and Artisan Bread

ANTIPASTO PLATE 12

ANTIPASTO AL PIATTO

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

BEEF CARPACCIO 15

CARPACCIO DI MANZO

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

Artisan Sandwiches

ITALIAN PARMA HAM WITH FRESH PEAR 14

CADUTA IL PROSCIUTTO DI PARMA

Fontina Cheese, Basil and Artesian Olive Bread

GRILLED EGG PLANT AND

PORTABELLA MUSHROOM 12

PANINO VEGETARIANO

Fire Roasted Eggplant and Portabella Mushroom with Balsamic Aioli, Pickled Onion Salad, Served on Tuscan Style Hearth Bread

ITALIAN CHICKEN CLUB 13

GALLINELLA INNOCENTE

Crispy Pancetta, Roma Tomato, Italian Cress, Roasted Garlic and Mountain Honey Aioli served on Sea Salt and Olive Oil Focaccia Bread

ROASTED LAMB 14

AGNELLO ARROSTO

Roasted Lamb Marinated in Garlic and Fresh Herbs with Sundried Tomato Tappenade, Local Goat Cheese on Artisan Olive Bread

Please inform your server of any dietary concerns.

Ocean Wise  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

MARGHERITA 13

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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,
Roasted Portabella Mushroom,
Grape Tomatoes, Fresh Basil

Pasta

PRAWN & SMOKED SALMON GARGANELLI 18

GARGANELLI AI FRUTTI DI MARE

Capers, Basil, Fennel Cream Sauce

WILD MUSHROOM TAGLIATELLE 16

TAGLIATELLE AI FUNGHI PORCINI

Oyster Mushrooms, Asparagus, Cream Gorgonzola Sauce

SPAGHETTI AND MEAT BALLS 17

SPAGHETTI CON POLPETTE DI CARNE

Italian Cress, Prosciutto, Fire-Roasted Tomato Sauce

GRILLED CHICKEN FETTUCCINI 15

POLLO ALLA GRIGLIA FETTUCCINE

Roasted Garlic Cream Sauce, Fresh Herbs
and Shaved Parmesan

FIRE GRILLED CHICKEN LASAGNA 16

LASAGNA AL RAGU DI POLLO

Layered with Chicken Bolognese Sauce,
Fresh Pasta and Mozzarella Cheese

LINGUINE WITH CLAMS 15

LINGUINE ALLE VONGOLE

Linguine with a White Wine Cream Sauce
and Vancouver Island Clams

SWEET POTATO GNOCCHI 16

GNOCCHI DI PATATE

Sweet Potato Gnocchi and
Sage Butter Sauce with Roasted Pine Nuts

Dolci

HOUSE-MADE GELATO 8

GELATO

Ask your Server for Today's Flavours

ICE CREAM ROLLED IN COCOA 8

GELATO AL CIOCCOLATO

with Caramelized Almonds and Warm Sabayon

PANACHE CHOCOLATE BAR 12

PANACHE CHOCOLATE BAR

with salted caramel ice cream

RASPBERRY & PISTACHIO MOUSSE 11

MOUSSE AI DUE GUSTI

Layers of Raspberry and White Chocolate Mousse
Green Pistachio Sponge Cake

TRIPLE LAYER CHOCOLATE COFFEE BAR 10

TRIPLE LAYER CHOCOLATE BAR CAFFE

Flavours of Espresso and Chocolate
Crispy Micro Sponge

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