

TO SHARE

Suppli \$12 ¼
Fior di Latte stuffed fried risotto, tomato sauce, basil

Parmesan Polenta Bites \$9 ¼
house fried polenta bites, parmesan, spicy tomato sauce

Lot 1 Breadsticks \$9
Irene’s Bakery breadsticks, parmesan, rosemary, sun-dried tomato pesto

Wagyu Meatballs \$15 ½
Brant Lake Wagyu, tomato sauce, fresh basil, parmesan, olive oil

Baked Brie \$15 ¾
Little Qualicum Brie, Two Rivers salami, roasted garlic bulb, Thai chili lavender honey, crostini

Prosciutto \$15 ½
Little Qualicum blue-claire, balsamic fig jam, pickled peppercorn black cherries, crostini

Beef Carpaccio \$15 ¾
peppercorn crusted Brant Lake Wagyu, arugula, truffle aioli, crispy capers, shaved parmesan, crostini

Pork Bites \$14 ¼
spice roasted crispy pork belly, shaved fennel salad, sriracha & roasted garlic aioli

Chorizo Mussels \$19
fresh mussels, local chorizo, sun-dried tomatoes, garlic, cream, toasted focaccia

Medjool Dates \$12
Medjool dates, Little Qualicum blue-claire, balsamic reduction, candied pecans

**exchange crostini to gluten free crackers - \$2*

SALADS

Caesar Salad \$13 ¼
whole romaine leaves, creamy Caesar dressing, bacon bits, focaccia croutons, crispy capers, shaved parmesan, roasted garlic cloves

Lot 1 Salad \$13
artisan greens, shredded beet, goat feta, toasted pumpkin seeds, sherry vinaigrette

Caprese Salad \$15 ¼
Fior di Latte, vine ripened tomato, olive oil, basil, cracked pepper, balsamic reduction

PASTAS

Ricotta & Tomato Campanelle \$12 ½
campanelle, fresh basil, ricotta, parmesan, tomato sauce

Four Cheese Rigatoni \$16
rigatoni, bacon, mushrooms, caramelized onion, jalapeno, cream, four cheeses

Pesto Chicken Radiatori \$15 ½
radiatori, free run chicken, sundried tomatoes, onions, basil pesto cream, parmesan

Spaghetti & Wagyu Meatballs \$16
spaghetti, Brant Lake Wagyu meatballs, parmesan, basil, tomato sauce

Prawn Carbonara \$17 ¼
spaghetti, prawns, pancetta, onion, chili flakes, basil, parsley, egg yolk, parmesan

Moroccan Chicken Rigatoni \$16 ¼
rigatoni, Moroccan spiced free run chicken, red pepper, onions, cashews, coconut milk, cilantro

Beef Campanelle \$17
campanelle, red wine braised beef, roasted crimini mushrooms, rosemary, goat cheese, parmesan

Butternut Squash Campanelle \$15 ¼
campanelle, roasted squash, tomato sauce, ricotta, sage brown butter

Pesto Seafood Tagliatelle \$18
tagliatelle, prawns, mussels, tomato, cream, basil pesto, parmesan

Cacio E Pepe \$12 ½
spaghetti, arugula, cracked pepper, parmesan, chili flakes

**exchange any pasta to gluten free - \$2*

Add Protein To Any Salad or Pasta
prawns or free run chicken - \$6 pan seared tofu - \$4

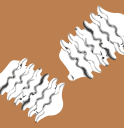
LUNCH





NOODLES


Rigatoni
a form of tube-shaped pasta of varying lengths and diameters


Spaghetti
long, thin, cylindrical, solid pasta noodle


Radiatori
small, squat pasta shapes that are said to resemble radiators


Campanelle
a type of pasta which is shaped like a cone with a ruffled edge, or a bell-like flower


Ravioli
a type of dumpling composed of a filling sealed between two layers of thin pasta


Tagliatelle
long, flat ribbons of pasta that are similar in shape to fettuccine