



## PICCOLI SMALL PLATES

<b>Polpette</b> Meatballs	15
veal pork & beef meatballs, baby bocconcini, tomato sauce, ricotta crema, fresh basil	
<b>Calamari</b> Fried Squid	19
crispy graham cracker crust, italian parsley, tomato dipping sauce,	
<b>Arancini</b> Risotto Croquettes	14
crispy fried barley risotto, bison, ricotta, tomato sauce	
<b>Cozze</b> Mussels	21
salt spring mussels, dry white wine, shallots, roma tomato, garlic, parsley GF	
<b>Carpaccio</b> Raw Filet Mignon	22
beef tenderloin, arugula, balsamic dijon vinaigrette, grana padano, crispy capers GF	
<b>Formaggio Pane</b> Cheese Bread	11
house made focaccia bread, mozzarella, grana padano, fresh basil, marinara dip	
<b>Gamberi</b> Prawns	17
jumbo prawns, pernod, shallots, roma tomato, white wine, lemon juice, fennel leaves, basil, butter GF	
<b>Bruschetta</b> Tomato Canape	15
roma tomatoes, slivered garlic, fresh basil, maple balsamic reduction, crostinis	
<b>Bruxelles</b> Brussel Sprouts	14
pancetta, pistachios, shallots, butter, sweet and tangy red wine vinegar glaze GF	

## VERDURE VEGETABLE DISHES

<b>Patata</b> Fingerling Potato	10
crispy broken potatoes, garlic, parmesan, roast red pepper aioli, herbs GF	
<b>Cavolfiore</b> Cauliflower	10
roasted cauliflower florets, tahini crème, dates, fresh herbs GF	
<b>Asparago</b> Asparagus	12
asparagus spears, garlic, grana padano, grape tomato, pinenuts, lemon juice, butter GF	
<b>Olives</b> Assorted Olives	11
rosemary & lemon marinade, garlic, warm evoo, assorted olives GF	
<b>Polenta</b> Polenta Fries	12
soft and fluffy polenta, fried till crispy, roast red pepper aioli GF	
<b>Burrata</b> Mozzarella & Cream	19
fresh cheese, maple roasted squash, toasted almonds, evoo, crispy sage GF	

## GRANDI LARGE PLATES

<b>Saltimbocca</b> Prosciutto Wrapped Salmon	22
sockeye salmon fillet, sage leaves, prosciutto, baguette, lemon butter-caper-white wine sauce GF	
<b>Misto</b> Mixed Seafood	27
braised whole fresh water trout, mussels, clams, baby scallops, heirloom tomatoes, garlic, fingerling potatoes, kale, basil GF	
<b>Braciola</b> Pork Chop	25
crispy bone-in pork cutlet, heirloom tomatoes, basil, bocconcini, evoo, lemon, basil	
<b>Bistecca</b> Sliced Steak	27
shaved ribeye, arugula, fresh lemon juice, evoo, heirloom tomatoes, grana padano GF	
<b>Risotto</b> Braised Barley	19
pearl barley, chicken breast, wild mushrooms, shallots, garlic, white wine, thyme, fresh parsley, grana padano GF	
<b>Lasagna</b> Baked Pasta	22
made to order, bison, ricotta, roma tomato, basil, tomato sauce, mozzarella crust	

EVOO — extra virgin olive oil

GF — menu item is or can be made gluten free



## ZUPPA SOUP

- Minestrone** Broth soup 7/12  
pancetta, chicken broth, parmesan rind, diced vegetables, kidney beans, garbanzo beans **GF**
- Pesce** Cream Soup 9/15  
baby clams, sweet italian sausage, flaky fish, potatoes, cream broth

## INSALATA SALAD

- Caprese** Tomato & Cheese Salad 16  
heirloom tomatoes, buffalo mozzarella, basil leaves, evoo, maple balsamic reduction **GF**
- Panzanella** Tuscan Bread Salad 16  
shaved fennel, arugula, heirloom tomatoes, toasted bread, basil, parmigiana, red wine vinaigrette **GF**
- Caesar** Anchovy & Garlic Salad 9/16  
kale, anchovy vinaigrette, toasted panko, prosciutto crisps, red wine egg **GF**

## PASTA

- Puttanesca** Lady of the Night 18  
spaghettini, olives, capers, garlic, anchovy, heirloom tomatoes, tomato sauce, basil **GF**
- Frutti di mare** Seafood 23  
fettucini, clams, mussels, squid, garlic, scallops, tomato sauce, fresh basil **GF**
- Pomodoro** Fresh Tomato 17  
tagliatelle, heirloom tomatoes, garlic, evoo, fresh basil **GF**
- Vongole** Clams 20  
bucatini, clams, garlic, white wine, fresh parsley, evoo, grana padano **GF**
- Carbonara** Bacon & Egg 19  
rigatoni, pancetta, egg yolk, grana padano, fresh cracked pepper **GF**
- Aglione olio** Garlic & Oil 16  
spaghettini, mild peppers, slivered garlic, anchovy, evoo, grana padano **GF**
- Salsiccia** Sausage 18  
bucatini, sweet italian sausage, white wine, shallots, heavy cream, kale, grana padano **GF**
- Ravioli** Stuffed Pasta 22  
cotechino, sage, brown butter
- Gnocchi** Dumpling Pasta 20  
potato dumplings, bison bolognese, red wine, basil, grana padano

## PANINI SANDWICH

- Pollo** Chicken 12  
chicken, bocconcini, roma tomato, pancetta, kale
- Manzo** Beef 14  
shaved ribeye, arugula, tomato, dijon dressing, lemon
- Prosciutto** Cured Ham Leg 12  
cured leg of ham, roasted red peppers, anchovy vinaigrette, mozzarella, basil
- Eroe** Italian Sausage 13  
sweet italian sausage, pickled fennel, whole parsley, shallots, roast red pepper aioli

## DOLCE DESSERT

- Tiramisu** Coffee Cake & Custard 9  
marsala wine sabayon, lady fingers, kahlua, espresso, cocoa
- Mousse Duo** Chocolate Mousse 9  
dark chocolate mousse, amaretto, white chocolate vanilla mousse, pizzelle waffle **GF**
- Panna Cotta** Amaretto Mousse 9  
greek yogurt, heavy cream, fresh vanilla bean **GF**
- Affogato** Espresso & Gelato 9  
vanilla bean gelato, espresso **GF**



## LISTA DEI COCKTAIL

### COCKTAIL LIST (2-3OZ)

#### COCKTAIL ITALIANI ITALIAN COCKTAILS

Americano	12	Negroni Sbagliato	13
campari, red vermouth, lemon zest, soda		campari, sweet vermouth, prosecco	
Negroni	13	Hanky Panky	13
gin, campari, red vermouth		gin, sweet vermouth, dashes fernet branca	
Angelo Azzuro	15	Black Manhattan	13
local empress gin, triple sec, limoncello, dry vermouth, lemon		rye, averna amaro, bitters, orange	
Aperol Spritz	11	Paper Plane	14
aperol, prosecco, soda, orange slice		bourbon, aperol, nonino quintessentia amaro, lemon juice, lemon peel	
Bellini	12	Jungle Bird	12
prosecco, fresh peach puree		dark rum, campari, pineapple juice, lime juice, simple syrup, pineapple wedge	
Rossini	12	Fernet Sour	15
prosecco, fresh strawberry puree		fernet-branca, green chartreuse, lime juice, simple syrup	

#### COCKTAIL CLASSICI CLASSIC COCKTAILS

Whiskey Sour	14	The Last Word	14
rye, simple syrup, lemon juice, egg white		gin, chartreuse, maraschino liqueur, lime juice	
Empress Aviation	16	Basil Grapefruit G&T	12
local premium empress gin, maraschino liqueur, crème de violette, lemon juice		canadian ungava gin, basil leaves, fresh grapefruit, tonic	
Old Fashioned	13	Blackberry Thyme G&T	12
bourbon, raw sugar cube, bitters		local empress gin, blackberries, thyme from our garden, tonic	
Gosling's Dark & Stormy	11	Mimosa	9
black seal rum, lime juice, ginger beer		prosecco, orange juice	
Boulevardier	13		
bourbon, campari, red vermouth			

## BIRRA ALLA SPINA

### DRAUGHT BEER (20OZ)

8.5

➔ Ask your server what's on our rotating taps

#### CRISP & CLEAN

Peroni Nastro Azzuro Pale Lager • Peroni Brewery 5.1%  
Hoyne Pilsner • Hoyne Brewing Co. 5.3%  
Company Lager • Lighthouse Brewing Co. 5.1%  
78 Kolsch • Phillips Brewing & Malting Co. 5%  
Blue Buck Ale • Phillips Brewing & Malting Co. 5%  
Heather Ale • Salt Spring Island Ales 5%

#### HOPPY

New Growth Pale Ale • Driftwood Brewery 5%  
Fat Tug IPA • Driftwood Brewery 7%

#### DARK & MALTY

Race Rocks Amber Ale • Lighthouse Brewing Co. 5.1%  
Dark Matter • Hoyne Brewing Co. 5.3%

#### CIDER

Merridale • Seasonal GF

#### PROSECCO

Montelvini • Volpago Del Montello 11%



## BIRRA IN BOTTIGLIA

355ML BOTTLE BEER

6.5

Budweiser • USA

Molson Canadian • Canada

Coors Light • USA

Corona • Mexico

Heineken • Netherlands

Stella Artios • Belgium

Lucky Lager • USA

Birra Moretti • Italy

## BIRRA GRANDE

500ML TALL CAN 9

Guinness Stout • Ireland

Strongbow Cider • UK

## VINO AL BICCHIERE

WINE BY THE GLASS

6/9/BTL

SPARKLING 40Z

Montelvisi Prosecco • Volpago Del Montello

7/

On the nose, complex with fruity notes of pears, apple, and a floral note. Elegant, intense, and full-bodied on the palate with a long lasting finish. **GF**

ROSE

Rigamarole • Rose

10.5/16/42

Hints of red fruits and a zippy youthful essence make this Rigamarole rosé refreshing to taste. Enhance the summer picnic, grill or tapas session with some rosé today.

WHITE

(House) Donini • Trebbiano Chardonnay Rubicone

7.5/11.5

Italian table style wine with a fresh, fragrant, lingering bouquet and a palate revealing a dry, fruity flavour.

Angelo • Pinot Grigio Provincia Di Pavia

9/13.5/36

Fresh clean nose of pear, green apple and white peaches. Coriander and lime notes with a crisp finish.

Raven • Conspiracy White

9/13.5/36

**VQA** loaded with fruit flavours such as apple, peach and melon that are easy to take.

Farnese Fantini • Sicilia Pinot Grigio

10/15/39

Straw yellow with golden highlights. Complex, fruit and herbal aromas, hints of oak, vanilla, nutmeg. Fruity, peach, grapefruit, lemon-lime and mineral favours; medium body with roundness and a pleasant mouthfeel, good balance; the finish is long, clean, spicy yet delicate.

Inniskillin • Pinot Grigio

10/15/39

**VQA** Okanagan white with passion fruit and pineapple flavours and notes of lemon zest. It's medium-bodied and mouth-watering.

Gray Monk • Latitude 50 White

10/15/39

**VQA** A blend of Gewurztraminer, Bacchus, Muller-Thurgau and Riesling, this wine has aromas of lemon, apple and hay. The palate shows flavours of Bartlett pear, mandarin orange and ginger. The finish is off-dry with a pleasing hint of spice.

RED

(House) Le Contrade Rosso • Sangiovese Merlot

7/10

A full-bodied red wine, rich with fruity aromas that reveal flavours of berries on the palate. Vinous, harmonious and with the right amount of tannins.

Angelo • Montepulciano D'Abruzzo

7.5/11/30

Bright and deep colour. At the nose, dark cherry, raspberry with interesting notes of pepper and hints of vanilla.

Raven • Conspiracy Deep Dark Red

9/13.5/36

**VQA** Akin to the 'dark red blend' trend that is going on with California reds. Very dark, showing a bit more intensity and upfront drinkability.

Mezzomondo • Puglia Negroamaro

9.5/14/37.5

An intriguing wine featuring meaty, peppery, spicy, aromas and black cherry hints. It has a smooth texture with ripe plum, violets and woody flavours leading to a long finish.

Farnese Fantini • Puglia Primitivo

10/14.5/39

Ruby red colour and violet hues. The bouquet is intensely fruity. Aromas of small red berries and a fine spice characterize the wine. On the palate, this Primitivo is remarkably balanced and supple tannins are well integrated.

Sumac Ridge • Private Reserve Cabernet Merlot

11.5/17/45

**VQA** The Longhand red blend does what has worked in BC for a long time: the power and breed of the Cabernet Sauvignon grape with the plusher fruit of the Merlot varietal.

Inniskillin Okanagan • Merlot

11.5/17/45

**VQA** Full-bodied and ripe with fruit, this red offers lots of black fruit, plum and savoury BC character.