



LUNCH

ANTIPASTI – APPETIZER

Olives [v] 6

citrus and herb marinated olives

Pane 5

house baked selection of breads, extra virgin olive oil, balsamic vinegar

Insalata Verde [gf] [v] 7

organic greens, farm fresh spring vegetables, organic honey and thyme vinaigrette, parmigiano reggiano

Insalata Di Barbabietole [gf] [v] 9 / 16

roasted beets, whipped ricotta, local greens, radish, ciabatta crostini, burnt orange vinaigrette

Burrata [v] 17

fiddlehead, young greens, pesto giardiniera, pepper gremolata

Zuppa 10

daily soup creation and accompaniments

Carpaccio 16

crispy caper, spruce tip aioli, pickled cippolini, crostini

Carciofi 17

crispy artichoke hearts, whipped ricotta, lemon, pepper, olive oil

PANINI – GRILLED SANDWICHES

Panino Ai Salumi 16

rotating selection of house made salame, fontina, mostarda, served with giardiniera, insalata verde

Panino Vegetariano All'Americana [v] 15

avocado, provolone, pickled peperoncini, red onion, arugula, served with giardiniera, insalata verde

PASTA + RISOTTO

Tagliatelle 21

classic meat ragu, parmigiano reggiano

Farfalle Alla Genovese [v] 19

basil pesto, green bean, potato, parmigiano reggiano

Gnocchi [v] 18

tomato sauce, cherry tomatoes, calabrian chili, pecorino romano, arugula

Risotto Alla Milanese 20

one year aged acquerello rice, saffron, butter, parmigiano reggiano

SECONDI – MAIN COURSES

Melanzana Alla Parmigiana [v] 19

roasted eggplant, San Marzano tomato, basil, mozzarella, parmigiano reggiano, bread crumb

Ippoglosso 29



pan roasted BC halibut, farro verde, roasted lemon, cauliflower, crispy greens, dandelion

Tagliata Di Manzo 21

grilled hanger steak, seasonal green salad, olive oil, balsamic, parmigiano reggiano

[gf] = gluten-free [v] = vegetarian
wheat-free pasta is available

a gratuity of 18% will be added to groups of 6 or more



Recommended by the Vancouver Aquarium as ocean-friendly.