

SOPRA SOTTO

ANTIPASTI

Olive Calde  8 ½
Selection of warm Mediterranean olives

Crostini Duo 14
Marinated white anchovies, salsa verde, house-made bread.

Variety of mushrooms, salsa verde, pecorino romano, house made bread

Meatballs al Sugo 16
Beef, mortadella, pomodoro sauce, parmigiano, house made bread

Formaggi e Salumi Board 23
Chef's selection of Italian cheeses and cured meats, fresh focaccia made in-house

Rucola Salad  14 ½
Arugula, radicchio, fennel, shallots, and olives

Toscana Salad  15
Tuscan kale, farro, roasted tomatoes, and shaved pecorino

Caesar Salad  14
Romaine lettuce, house-made Caesar dressing and croutons, grana cheese
*add smoked pancetta +3

Fresh Focaccia Made In-House
1/2 focaccia 4
Whole focaccia 7

PASTA

Gnocchi in Sunday Sugo 25 ¾
Potato gnocchi made fresh in-house, braised beef short rib, tomato sauce, pecorino romano cheese

Caserecce e Tartufo 23 ½
Short twists of pasta made fresh in-house, creamy truffle sauce featuring a variety of mushrooms and parmigiano
*add smoked pancetta +3

Spaghetti alla Carbonara 21 ½
Spaghetti, pecorino romano cheese, eggs, guanciale, black pepper

Tagliatelle al Ragù 21
Long, flat pasta made fresh in-house, authentic Bolognese sauce, parmigiano

Rigatoni alla Norma  20
Tomato sauce, roasted eggplant, whipped ricotta, grana, basil

Kid's Pasta 9 ¾
Penne with your choice of tomato sauce or butter
*Bolognese sauce +2 ½

Gluten friendly option +1½

DOLCI

Affogato 8
Two shots of espresso, Dolce Amore vanilla gelato, cantucci

Feature Gelato 9
Two scoops of Dolce Amore gelato.

Tiramisu 10
Savoardi, espresso, mascarpone cream, crushed chocolate

Tortino di Cioccolato 10
Chocolate cake, raspberry sauce, pistachio, gelato

PIZZA

Handmade pizza from our wood-fired oven

Margherita  15 ½
San Marzano tomato sauce, mozzarella, grana, basil

Vegetariana  20
Roasted zucchini, eggplant, red peppers, olives, parsley, mozzarella, grana

Diavola 18 ½
San Marzano tomato sauce, mozzarella, spicy Italian salami, grana, basil

Capricciosa 22 ¾
San Marzano tomato sauce, mozzarella, ham, artichokes, a variety of mushrooms, olives, basil

Calzone Napoletano 21 ½
Stuffed with San Marzano tomato sauce, mozzarella, basil, ricotta, salami

Salsiccia 20 ½
San Marzano tomato sauce, mozzarella, homemade spicy sausage, roasted red peppers, onions, grana

Contadina 22 ¾
Taleggio cheese, smoked pancetta, cherry tomatoes, a variety of mushrooms, green onions

Rucola e Prosciutto 22 ½
Arugula, cherry tomatoes, prosciutto crudo, mozzarella, grana

Amalfi 21
San Marzano tomatoes, mozzarella, anchovy filets, Sicilian oregano, capers, olives, leeks, garlic

Pesto 21 ½
Nut-free basil pesto, mozzarella, San Marzano tomatoes, smoked pancetta, grana

'Nduja 23
Mozzarella, smoked provolone, 'nduja, black kale, sweet corn

Add-ons from 2 – 4

*Gluten friendly option +3 ½
Vegan Mozzarella +3*

RED	6 oz. bottle	DRAFT	14 oz.
Montepulciano/Sangiovese, Feudo Antico (Abruzzo)	8	Peroni (Italy)	7 ½
Pinot Noir Estate Series, Mission Hill (Kelowna, BC)	11 44	Talisman Pale Ale, Strange Fellows	7
Valpolicella Ripasso, Guerrieri Rizzardi (Veneto)	12 ½ 50	Kronenbourg 1664 Blanc (France)	7 ½
Langhe Rosso, Luigi Giordano (Piemonte)	13 52	Humans IPA, Parkside Brewing	7 ½
Chianti Classico, Tenuta di Arceno (Toscana)	13 ½ 54	Seasonal Tap - <i>rotating</i>	7
Fortissimo, La Stella (Osoyoos, BC)	15 60	Sea Cider (6 oz.) - <i>rotating</i>	7
Rosso di Montalcino, Tenuta di Collosorbo (Toscana)	66		
Barolo, Fontanafredda (Piemonte)	90		
Brunello di Montalcino, Tenuta di Collosorbo (Toscana)	115		
Amarone della Valpolicella, Ca Rugate (Veneto)	130		

WHITE	6 oz. bottle	BOTTLE	
Trebbiano, Feudo Antico (Abruzzo)	8	Birra Moretti (Italy)	7
Riesling, 8 th Generation (Summerland, BC)	11 44	Pacifico (Mexico)	7
Vivace Pinot Grigio, La Stella (Osoyoos, BC)	11 ½ 46	33 Acres of Sunshine	7
Costamolino Vermentino, Argiolas (Sardegna)	12 48	Heineken 0.0%	6 ½
Chardonnay, Mirabel (Kelowna, BC)	13 55		

SPARKLING + ROSÉ	6 oz. bottle	NON-ALCOHOLIC	
Prosecco, Benvolio (Friuli)	10 40	San Pellegrino Sparkling Water	6 ½
Lambrusco, Medici Ermete (Emilia Romagna)	11 45	Ginger Beer	4
Sparkling Rosé, Santa Margherita (Veneto)	11 44	Pop – <i>Pepsi, Diet Pepsi, 7-Up, Ginger Ale</i>	3
Rosé, Stemmari (Sicilia)	10 40	Juice – <i>please ask your server</i>	3
Ferrari Trento Brut (Alto-Adige)	65	Italian Soft Drinks – <i>Limonata, Aranciata, Chinotto</i>	3

COCKTAILS

Basil Berry Mocktail	9
house-made berry syrup, lime juice, soda *add 2 oz. gin or vodka +4	
Dream Garden	13
BFPF infused gin, SOHO lychee, Bitter Bianco, lemon juice, Prosecco	
Jungle Bird	14
Don Papa 7 Year Rum, Campari, pineapple juice, lime juice, simple syrup, Angostura bitters	
Calavera Sour	15
Tequila, Starlino Rosé, Crème de Cassis, egg whites, lime juice, simple syrup	
12-year-old Fashioned	16
Pineapple syrup, smoked cinnamon wash, orange bitters, Flor de Caña 12 year.	

COFFEE + TEA

Espresso	3
Macchiato	3 ½
Americano	3
Latte	4
Cappuccino	4
Tea	3

DIGESTIVI

Amaro Lucano	8	Grappa Alexander	9
Amaro Montenegro	8	Grappa Nonino Sauvignon	12
Amaro Mia Amata	8	Grappa Nonino Chardonnay	15
Amaro Nonino	9	Grappa Nonino Riserva	20
Cynar	8	Prosecco	
Fernet Branca	8	Stambecco Maraschino	10
Limoncello	8		

Taxes not included.

HAPPY HOUR

OFFERED DAILY FROM 3-5PM AND 9PM - LATE

DRINK

Draft Lager	5
Draft Pale Ale	5
House Wine	6
Prosecco	8
Sparkling Rose	8
Lambrusco	8
High Ball – <i>Single</i>	5
– <i>Double</i>	7
Aperol Spritz	9
Negroni	10
Bright and Stormy	9
Tequila, Aperol, lime juice, ginger beer	

EAT

Olive Calde	6 ½
Selection of warm Mediterranean olives	
Crostini Duo	12
Marinated white anchovies, salsa verde, house-made bread.	
Variety of mushrooms, salsa verde, pecorino romano, house made bread	
Caesar Salad	11 ½
Romaine lettuce, house-made Caesar dressing and croutons, grana cheese	
Meatballs al Sugo	13
Beef, mortadella, pomodoro sauce, parmigiano, house made bread	
Pizza Margherita	13
San Marzano tomato sauce, mozzarella, grana, basil	
Pizza Diavola	16
San Marzano tomato sauce, mozzarella, spicy Italian salami, grana, basil	

