

ANTIPASTI

FOCACCIA | 10

Oven-baked focaccia, herbs, extra virgin olive oil
gluten-free add \$4.50

OLIVE MARINATE | 8

Marinated assorted olives

PROSCIUTTO & PARMIGIANO | 28

Prosciutto di Parma, 24 month old Parmigiano Reggiano, taralli

ARANCINI SICILIANI | 18

Traditional Sicilian rice balls, peas, Bolognese ragù

BURRATA | 26

Burrata, prosciutto di Parma, cherry tomatoes

FAGIOLI AL FORNO | 18

Blistered red kidney beans, rapini, Italian mild sausage, olive oil,
oregano, light chili flakes

FRITTURA MISTA | 26

Fried tender calamari, black tiger shrimps, lemon aioli

PATATINE AL TARTUFO | 18

Hand cut fries, Parmigiano Reggiano, parsley, white truffle oil

POLPETTE | 16

Slow-cooked meatball, San Marzano tomato sauce

SPIEDUCCI | 18

Grilled tender Ontario lamb skewers

BRUSCHETTA AL POMODORO | 14

Grilled Italian bread, tomato bruschetta

CARPACCIO DI MANZO | 24

Thin sliced beef tenderloin, arugula, Parmigiano Reggiano,
Extra virgin olive oil and fresh lemon

COZZE | 20

Sautéed P.E.I. mussels, garlic, chili, oregano,
San Marzano tomato sauce

INSALATE

RUCOLA e PERA | 18

Baby arugula, bosc pear, toasted walnuts, Parmigiano Reggiano shavings, lemon vinaigrette

CESARE | 18

Romaine hearts, Caesar dressing, focaccia croutons, double smoked bacon, Parmigiano Reggiano

CAPRESE DI BUFALA | 23

Buffalo mozzarella, vine-ripened tomatoes, oregano, fresh basil, EVOO, balsamic reduction

LA SICILIANA | 18

Baby arugula, beets, orange, fennel, goat cheese, black olives, lemon vinaigrette

PIZZA

QUEEN MARGHERITA | 23

Tomato sauce, mozzarella, fresh basil

BUFALINA | 25

Tomato sauce, buffalo mozzarella, fresh basil

CALABRESE | 27

Tomato sauce, mozzarella, spicy soppressata, Kalamata olives,
roasted red peppers

AMERICANA | 25

Tomato sauce, mozzarella, Ezzo pepperoni

CAMPAGNOLO | 26

Fior di latte, roasted red peppers, mushrooms, zucchini,
caramelized onion

FUNGHI | 28

Mozzarella, mushroom medley, truffle sauce, Parmigiano

QUATTRO FORMAGGI | 25

Mozzarella, gorgonzola, Parmigiano Reggiano, pecorino
Romano

AVENUE | 28

Fior di latte, cherry tomato, arugula, Prosciutto di Parma

PATATA | 26

Roasted potatoes, nduja, mozzarella, caramelized onion

PASTA

RAVIOLI | 26

House-made ravioli stuffed with ricotta and spinach, San Marzano
tomato sauce

FETTUCCINE AI FUNGHI | 34

Prepared with porcini and wild mushroom medley, light cream sauce,
white truffle oil

SPAGHETTI CON POLPETTE | 26

Fresh pasta, slow-cooked meatballs in tomato sauce

LINGUINE ALLO SCOGLIO | 36

Prepared with seafood medley, cherry tomato sauce, light chili flakes

PENNE ALLA VODKA | 26

Penne rigate, pancetta, vodka rosé sauce

RIGATONI ALLA BOLOGNESE | 26

Prepared with traditional Bolognese meat ragù

LASAGNA | 28

Traditional Italian lasagna, Bolognese, béchamel, mozzarella,
Parmigiano Reggiano, tomato sauce, oven baked

GNOCCHI AL POMODORO | 26

House-made potato gnocchi, San Marzano tomato sauce, fresh basil

SECONDI

PETTO DI POLLO ALLA SICILIANA | 34

Organic breast of chicken, cherry tomatoes, capers, olives, white wine, daily vegetables

BISTECCA DI MANZO | 58

Grilled 12oz USDA prime New York striploin, roasted potatoes and sautéed rapini

AGNELLO ALLA SCOTTADITO | 52

Grilled Australian lamb chops, fresh herbs, extra virgin olive oil, black pepper served with sweet and sour caponata

SALMONE | 36

Pan seared Atlantic salmon fillet, mango salsa, black rice

BY THE GLASS

2018 Headwind , Cabemet Sauvignon, California	\$16	5 oz	2019 Solid Ground , Chardonnay , California	\$14
2019 Cypress, Merlot, California	\$13		2019 Grove Mill , Sauvignon Blanc , New Zeland	\$15
2017 Solid Ground , Pinot Noir, California	\$16		2019 Giulio Straccali , Pinot Grigio , Lombardia	\$15
2017 Piantaferro , Chianti , Toscana	\$15		N/V Romeo , Prosecco , Veneto	\$14

RED

2020 Nebbiolo, Cordero di Montezemolo, PIEMONTE	\$90
2020 Nero D'Avola, Chiantari, SICILIA	\$64
2021 Primitivo, Imuri, Vigneti del Salento, PUGLIA	\$62
2018 Cinque Autoctoni, Farnese Edizione, ABRUZZO	\$110
2018 Ripasso della Valpolicella, Bosan, Gerardo Cesari, VENETO	\$89
2017 Ripasso della Valpolicella, Valpolicella Falezza, VENETO	\$70
2019 Merlot, Toschi, NAPA VALLEY	\$75
2019 Merlot, Frog's Leap, OREGON	\$130
2018 Amarone della Valpolicella, Farina, VENETO	\$110
2018 Amarone della Valpolicella, Scuola Grande, VENETO	\$130
2018 Barbera D'Asti, Giovanni Rosso, PIEMONTE	\$68
2017 Barolo, Marchesi di Barolo, PIEMONTE	\$115
2017 Barolo Monfalletto, Cordero di Montezemolo, TOSCANA	\$169
2017 Brunello, Banfi, TOSCANA	\$165
2019 Chianti, Santa Cristina, TOSCANA	\$72
2019 Chianti, Castello di Volpaia, TOSCANA	\$105
2017 Chianti, Oro ducale riserva Ruffino, TOSCANA	\$125
2019 Pinot Noir, Meioni, SONOMA COUNTY	\$79
2020 Pinot Noir, Cristom Vineyards, OREGON	\$150
2018 Pinot noir, Belle Glos, Clark & Telephone, NAPA VALLEY	\$165
2018 Cabemet Sauvignon, Cannonball, NAPA VALLEY	\$70
2019 Cabemet Sauvignon, Cartledge & Brown, NAPA VALLEY	\$80
2019 Cabemet Sauvignon , Decoy NAPA VALLEY	\$95
2018 Cabemet Sauvignon, Post Mark, NAPA VALLEY	\$105
2019 Cabemet Sauvignon, Earthquake, NAPA VALLEY	\$125
2018 Cabemet Sauvignon, Sequoia Grove, NAPA VALLEY	\$175
2020 Cabemet Sauvignon, Caymus Vineyards, NAPA VALLEY	\$240
2019 Pinot Noir, Cakebread Cellars NAPA VALLEY	\$175

2018 Cabemet Sauvignon, Cakebread Cellars NAPA VALLEY	\$265
2019 Cabemet Sauvignon, One Point Five, Shafer	\$295
2016 Cabemet Sauvignon, Paul Hobbs	\$380
2018 Flaccianello, Fontodi, TOSCANA	\$350

WHITE

2020 Pecorino, Villa Angela , Abruzzo	\$65
2017 Gavi di Gavi, Marchesi di Barolo, Piemonte	\$70
2020 Pinot Grigio, Albino Ammani , Trentino Alto Adige	\$68
2019 Pinot Grigio, La Cappuccina , Veneto	\$75
2017 Chardonnay, J Lhor Riverstone , California	\$62
2020 Sauvignon Blanc, Duckhom, California	\$95
2019 Chardonnay, Duckhom, California	\$115
2018 Sauvignon Blanc, Cakebread Cellars , California	\$130
2020 Rose', Caves d'Esclans Whispering Angel , France	\$90
2019 Pinot Grigio, Villa Sandi , Veneto	\$68
2020 Chablis, 1er cru Vau de Vay , France	\$125
2017 Pouilly Fuisse, Vieilles Vignes, France	\$130
2018 Pouilly Fuisse, Domaine Roger Luquet , France	\$92
2019 Riesling, Two Sisters, Niagara	\$92
2020 Chardonnay, Cakebread Cellars, California	\$175

HALF BOTTLES

2019, Merlot Duckhom, NAPA VALLEY	\$90
2016 Brunello di Montalcino, Altesino , TOSCANA	\$80
2018 Chablis, Vau de Vey , FRANCE	\$63
2019 Pinot Grigio , GriVo , FRIULI VENEZIA GIULIA	\$45
2019 Chardonnay , Cakebread , CALIFORNIA	\$98
2018 Cabemet Sauvignon , Cannonball , CALIFORNIA	\$42
2017 Cabemet Sauvignon, Rutherford Ranch, CALIFORNIA	\$58

SPARKLING

Romeo Prosecco	\$65
Veuve Cliquot - Ponsardin	\$160
Veuve Cliquot - Ponsardin Rose	\$190
Moet Chandon	\$170
Dom Perignon	\$540
Cristal	\$600

COCKTAILS 1.5 oz

BLUE LAGOON (Vodka, Blue Curacao, Lime Juice, Pineapple Juice)	\$17
SEA BREEZE (Vodka, Cranberry Juice, Grapefruit Juice, Lime Juice)	\$15
FLORADORA (Gin, Chambord, Lime Juice, Gineger Beer)	\$18
SOUTHSIDE (Gin, Lemon Juice, Simple Syrup, Soda, Mint)	\$15
SBAGLIATO (Sweet Vermouth, Campari, Prosecco)	\$16
LIMONCELLO SPRITZ (Limoncello, Prosecco, Soda Water)	\$16
BOULEVARDIER (Buffalo Trace Bourbon, Sweet Vermouth, Campari)	\$18
PAPER PLANE (Buffalo Trace Bourbon, Aperol, Amaro Nonino, Lemon Juice)	\$20
DARK & STORMY (Gosling's Rum, Ginger Beer, Lime Juice)	\$16
SPICY MARGARITA (Jalapeño, tequila, triple sec, lime juice)	\$17
HARBOUR TONIC (Whitley Neill Rhubarb & Ginger gin, lime juice, tonic)	\$15

MARTINI 2 oz

VODKA OR GIN MARTINI	\$16
PREMIUM GIN OR VODKA (Grey Goose, Belvedere, Tanqueray, Hendrick's)	\$20
ESPRESSO MARTINI (Kahlua, Vodka, Espresso)	\$18
FRENCH MARTINI (Vodka, Chambord, Pinapple Juice)	\$18
KIWI TINI (Absolut Citron, Melon Liqueur, Limoncello, White Cranberry Juice)	\$18
VACATION MARTINI (Coconut Rum, Chambord, Peach Schnapps, Pineapple Juice)	\$18
GIMLET (Hendrick's Gin, Simple Syrup, Lime Juice)	\$20

WATER

• \$ 8.00 •
Still
Sparkling

BEER

• \$ 8.00 •
Peroni - Moretti - Stella
Corona - Heineken

ARTISANAL BEER

• \$ 32.00 •
Dark - Blonde -
Red

SOFT DRINKS

• \$ 3.50 •
Coke - Diet Coke - Ginger Ale
7UP - Lemon Ice Tea

DRAFT BEER

• \$ 9.50 •
Lager - IPA
by Collective Arts Brewing

KINDLY ADVISE US OF ANY FOOD ALLERGIES
 TAXES & GRATUITIES EXTRA - A 3% FRIDAY HARBOUR RESORT FEE WILL BE APPLIED TO ALL CHECKS
 18% GRATUITIES WILL BE ADDED TO PARTIES OF 6 OR MORE
 RESPECTFULLY WE CANNOT DO SPLIT CHECKS