

WEEK ONE

FEB 28-MARCH 7
ANTIPASTI, SALAD, TWO PASTAS

Oliva
house marinated olives, bread

D'Alice
mixed greens, crispy pancetta, caesar
vinaigrette, house croutons, parmigiano,
cracked pepper, lemon

Fusilli alla Pesto
~ available gluten free ~
hazelnut pesto, artichoke, olive,
mushroom, onion, parmigiano, cracked
pepper

pair with Alderlea Sauvignon Blanc

WEEK THREE

MARCH 15 -21
ANTIPASTI, SALAD, TWO PIZZAS

Polpetta
san marzano tomato, house made beef
meatballs, bread, parmigiano

Inverno
artisan lettuce, goat cheese, roasted beet,
orange, dijon vinaigrette, toasted
hazelnut

Margharita
san marzano tomato, fresh mozzarella,
basil, parmigiano, olive oil, sea salt

pair with
pair with Salt Spring Wild Rosemary
Orange Cider

WEEK TWO

MARCH 8 -14
ANTIPASTI, SALAD, TWO PIZZAS

Bruschetta
house bread, artichoke, fresh tomato,
shallot, herb vinaigrette

Della Prima
artisan greens, honey balsamic vinaigrette,
parmigiano

Funghi
rosemary oil, fresh mozzarella, ricotta,
mixed mushroom, roasted garlic, parsley,
balsamic reduction, cracked pepper lemon

pair with Blue Grouse Chardonnay

WEEK FOUR

MARCH 22 -28
ANTIPASTI, SALAD, TWO PASTAS

Oliva
house marinated olives, bread

Caprese
tomato, fresh mozzarella, basil, olive oil,
balsamic reduction, sea salt

Spaghetti al'Arrabiatta
~ available gluten free ~
san marzano tomato, sweet peppers,
onion, garlic, chili flakes cracked pepper,
chili oil

pair with Unsworth Saison Pinot Noir

no substitutions, menu may contain nuts,
garlic, fish

\$65

SUITABLE FOR 2 GUESTS

\$85

INCLUDES 2 PAIRED
6OZ BEVERAGES

TAX AND GRATUITY NOT INCLUDED