

**A-LA-CARTE**  
served daily 2pm to 12am

<b>marinated olives</b> pickled vegetables, citrus	6
<b>parmesan potatoes</b> calabrian chili aioli	7
<b>arancini</b> roasted mushroom, truffle oil, grana padano, chive aioli	9
<b>daily pizza</b> sourdough flatbread with flavours of the season. ~ask your server, please allow 15-20 minutes	15
<b>local manila clams</b> tuscan salami, white wine, conserva tomato calabrian chili, grilled bread	19
<b>pacific octopus</b> [gf] preserved lemon dressing, conserva tomato rosemary sea salt potato chips	14
<b>lamb carpaccio</b> alberta lamb loin, roasted shallot aioli crostini, dried tomato, pecorino	18
<b>wild swimming scallop crudo</b> pear & fennel slaw, extra virgin olive oil	16
<b>burrata</b> [v] grilled bread, watercress-almond pesto <b>add prosciutto \$5</b>	15
<b>rabbit &amp; duck liver terrine</b> house pickles, mustard, crostini	17
<b>spaghetti alla vongole</b> local manila clams, white wine, garlic extra virgin olive oil, calabrian chili	22
<b>tagliatelle alla bolognese</b> slow cooked pork & beef ragù, tomato parmigiano-reggiano	20
<b>uva burger</b> house ground beef, chive aioli, goat gouda house smoked bacon, house ketchup with fries	21
<b>tasting of charcuterie</b> chef's selection of locally sourced salumi grainy mustard, marinated olives & sourdough	22
<b>cheese plate</b> ask your server for today's selection of three canadian and italian cheeses breads and condiments	15