

APPETIZERS

ANTIPASTO PLATTER 25

A TASTING OF FINE ITALIAN MEATS, CHEESE, ASSORTED OLIVES AND MORE, THE CHEF'S PLATTER

JUST MIXED OLIVES 5

CERIGNOLA, BROKEN CALABRESE, KALAMATA

FIRE ROASTED HEIRLOOM TOMATO SOUP 12

PARMESAN, PESTO CROSTINI

MIXED GREEN SALAD 10

PICKLED RED ONION, ARTICHOKE, LEMON XV OLIVE OIL VINAIGRETTE

CAESAR SALAD 11

ROMAINE HEARTS, HERBED CROUTONS, PICKLED ANCHOVIES, CRISPY PANCETTA

CAPRESE SALAD 12

BUFFALO MOZZARELLA, FRESH SLICES OF YELLOW AND RED VINE RIPE TOMATOES, BASIL OIL

PANKO CRUSTED OPILIO CRAB CAKES 14

SUMMER SQUASH SALAD AND A PASSION FRUIT ALIOI

BRUSCHETTA 10

GARLIC RUBBED CROSTINI, PICKLED MUSHROOM, GARLIC ROSEMARY TUSCAN BEANS, TOMATO BASIL, SHAVED PARMESAN

SALT SPRING ISLAND MUSSELS 13

SPICY ITALIAN SAUSAGE, LEEKS, CITRUS MAYONNAISE

BEEF CARPACCIO 12

SHAVED PARMIGIANO REGGIANO, TRUFFLE OIL, CAPERS AND DIJON MUSTARD

GRILLED CALAMARI 11

CUCUMBER, ROASTED TOMATO RELISH, FRESH LEMON

PECAN CRUSTED GOAT CHEESE TRUFFLES 11

RED AND GOLD BEETS, ROASTED GARLIC CROSTINI

WOOD FIRED PERSONAL PIZZA

MARGHERITA 19

HEIRLOOM TOMATOES, BASIL, BOCCOCINI, MOZZARELLA

PEAR AND DUETTO 16

PEAR, GORGONZOLA, MASCARPONE, PINE NUTS

CALABRESE 19

SPICY CALABRESE SAUSAGE, FIRE ROASTED RED PEPPER, MOZZARELLA

COMPOSE YOUR OWN PIZZA 15

TOMATO BASE, MOZZARELLA, TOPPINGS ADD 2.50

MEATS

CALABRESE SAUSAGE
SALAMI
PROSCIUTTO
BACON
CHICKEN BREAST
PRAWNS

CHEESE

GORGONZOLA
GOATS
GRANA PADANO
BOCCOCINI

VEGETABLES

CARAMELIZED ONIONS
ROASTED PEPPERS
TOMATO AND BASIL
WILD MUSHROOMS
OLIVES

PASTA

TAGLIATELLE POMODORO 17

CHERRY TOMATO, FIRE ROASTED RED PEPPER AND BASIL SAUCE

FETTUCCINI POLLO 19

CHICKEN BREAST, BUTTERNUT SQUASH, ARTICHOKE, OLIVES AND ARUGULA PESTO

SPAGHETTI WITH PRAWNS AND CLAMS 21

ROASTED CHERRY TOMATOES, DOUBLE SMOKED BACON, GARLIC, WHITE WINE

GARGENILLI AND SMOKED COHO 19

GOAT CHEESE, CAPERS, OLIVE OIL AND FRESH ARUGULA

BUFFALO AND FUNGI PAPARDELLE 19

ALBERTA BUFFALO, WILD MUSHROOMS, CHILI, GARLIC, LIGHT CREAM SAUCE

ROSELINNE 21

WOOD OVEN BAKED, CAPPICCOLLA AND PROVOLONE FILLED, POMODORO SAUCE

LASAGNA 21

RICH MEAT AND TOMATO SAUCE, FINISHED WITH A TOUCH OF MASCARPONE

QUAIL SALTIMBOCCA AND TRUFFLE MUSHROOM RISOTTO 22

WILD MUSHROOM, PROSCUITTO AND SAGE STUFFED QUAIL AND TRUFFLE OIL

MAINS

PAN SEARED HALIBUT CHEEKS 32

SUNDRIED TOMATO GNOCCHI, SPOT PRAWNS, CONFIT ROMA TOMATOS AND CITRUS FENNEL SALAD

SEARED WILD SALMON 29

WARM CRAB AND NEW POTATO SALAD, CARROT AND STAR ANISE REDUCTION AND LEMON BUTTERED VEGETABLES

CIOPPINO 32

PRAWNS, MUSSELS, CLAMS, SPICED TOMATO BROTH, ROASTED FENNEL, GRILLED RED SNAPPER, SEARED SCALLOPS,
GARLIC RUBBED PUGILESE BREAD

GRILLED AHI TUNA 34

WITH A FINGERLING AND PANCETTA SALAD, GRAPE TOMATOES, GARLIC SAUTÉED BROCCOLINI, CRÈME FAICHE AND OLIVE TAPENADE

SLOW COOKED DUCK BREAST 32

BRAISED DUCK LEG AND MUSHROOM CANNELLONI, WILTED SPINACH, TOMATO RELISH

WOOD FIRED MEATS

ALBERTA BEEF AAA 10OZ TENDERLOIN 40

ALBERTA BEEF AAA 8OZ TENDERLOIN 34

SURF AND TURF 8OZ TENDERLOIN, 6OZ LOBSTER TAIL 59

BEEF RIBEYE 12OZ PRIME 42

ALBERTA BEEF STRIPLOIN DIAMOND WILLOW ORGANIC 10OZ 40

PANCHETTE WRAPPED MILK FED VEAL TENDERLOIN 8OZ 42

ALBERTA BEEF 28OZ T-BONE "THE REAL FLORENTINA" 62

ROASTED 1/2 CHICKEN 28

BOURBON, GORGONZOLA, RED WINE OR BÉARNAISE SAUCE AVAILABLE

CONTORINI FOR 2

EACH SELECTION ADD 6.75

RAPINI AND GARLIC

YUKONGOLD GRATIN

MACARONI AND GOAT CHEESE

SAUTÉED WILD MUSHROOMS

SPINACH WITH PINE NUTS

TRUFFLE MASH

TUSCAN FRIES

THYME ROASTED FINGERLING POTATOES

GRILLED ASPARAGUS WITH BALSAMIC AND PARMESAN

GARLIC BUTTER PRAWNS

OVEN ROASTED VINE RIPE TOMATOES

GIORGIO'S RESERVES THE RIGHT TO ADD A 18% GRATUITY ON GROUPS OF 8 OR MORE