



First of the Season!
Local Head on Spot Prawn
with crispy garlic, chilies
& butter /8 each

ANTIPASTI

Vancouver Island Morel Mushrooms

with tarragon butter, asiago cheese & polenta /12

Suggested Antipasti pairing:
'Anthium' Bellone, Casale del Giglio

PIZZA

Pizza Alla Puttanesca

tomato sauce, semi-dried tomatoes, capers,
olives, anchovy, oregano, red onion & pecorino /23

Suggested pairing: Cerasuolo d'Abruzzo, Ciavolich

PRIMI

Head on Spot Prawn Aglio Olio

Spaghetti cooked with garlic, olive oil & pepperoncino /34

Suggested pairing: 'Anthium' Bellone, Casale del Giglio

Rabbit Ragú Bianco

with housemade pappardelle, salumi,
swiss chard & hazelnuts /36

Suggested pairing: Narni Bianco, Leonardo Bussoletti

PESCE

Riso Di Mare

B.C. Lingcod, clams & braised octopus cooked in
carnaroli rice, infused with seafood bisque /40

Suggested pairing: Narni Bianco, Leonardo Bussoletti

CARNE

B.C. Duck Leg Confit

with soft polenta, B.C. rhubarb agrodolce
& red wine jus /40

Suggested pairing: Cesanese, Casale del Giglio



COCKTAIL FEATURE

PAPER PLANE

Wild Turkey Bourbon, Aperol,
Amaro Nonino, Lemon /18

WINE FEATURES

Cesanese, Casale del Giglio, 2022

This grape has its origins in the region of Lazio.
Deep ruby red in colour with intense aromas of cherry,
followed by spicy notes of white & black pepper.

13/5oz 23/9oz 60/ btl

Narni Bianco, Leonardo Bussoletti, 2021

A beautiful blend of Grechetto & Trebbiano Spolentino from Umbria.
With notes of crushed apples, citrus, mint & a hint of ginger,
nicely offset with saline-like minerality.

14/5oz 25/9oz 65/ btl

Cerasuolo d'Abruzzo, Ciavolich, 2023

A bold rosé from one of the oldest winemaking families in Abruzzo!
100% Montepulciano – darker, riper and more structured, a “serious”
rosé that drinks like a light red. Expect notes of cranberry, blood
orange, raspberry bush & a polished acidity that refreshes,
alongside a touch of tannin.

15/5oz 27/9oz 70/ btl