

PASTA

fresh

TRUFFLE SPAGHETTI & MEATBALLS

Fresh pasta, black truffle sauce, meatballs, whipped ricotta **Starter \$19 / Main \$28**

BAKED CHICKEN MUSHROOM PENNE

Forno roasted mushrooms, fior di latte, parmesan cream, prosciutto crisp, herb panko crust, arugula salad **\$29**

FETTUCCINI BOLOGNESE

House blend of pork, beef & veal. Fresh pasta, Grana Padano parmesan, basil **Starter \$18 / Main \$26**

PRAWN CARBONARA

Black tagliatelle, cream, bacon, breaded egg, grana Padano, fresh herbs **Starter \$21 / Main \$29**

*Substitute gluten friendly pasta
Starter **\$2** / Main **\$4**

PLANT

life

ROASTED CARROT & BEET SALAD

Kale, arugula, quinoa, cashews, sunflower seeds, radish, cashew poppy seed dressing **\$16**

YAM TACOS

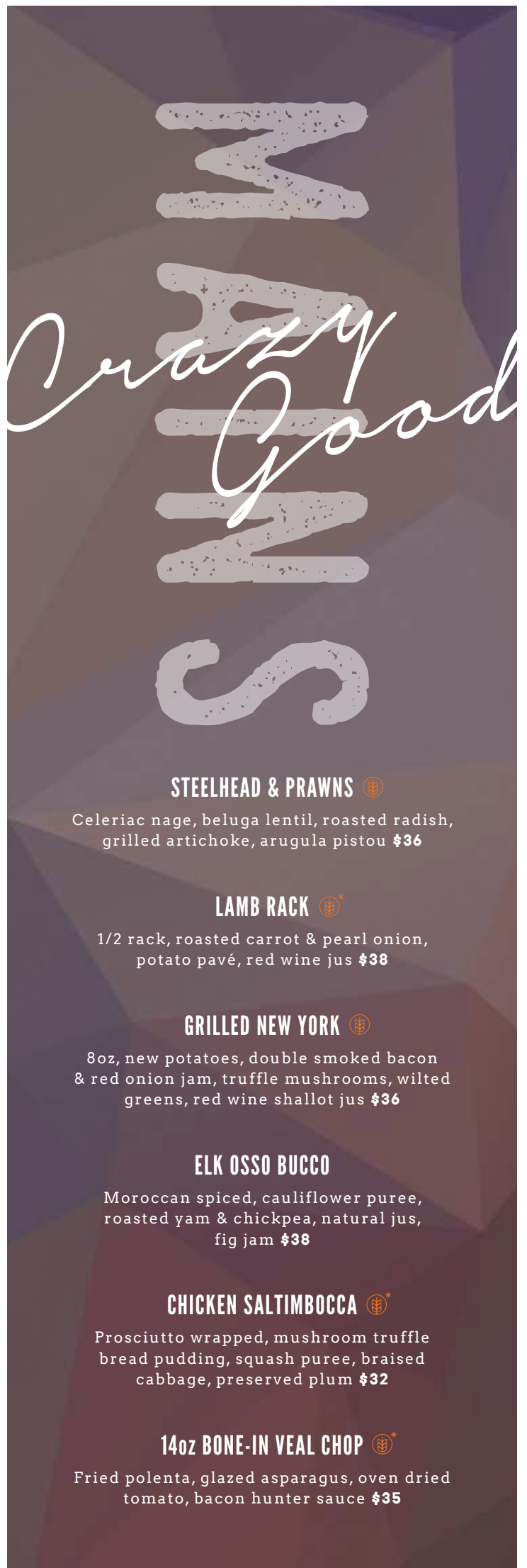
Garlic aioli, roasted corn salsa, avocado, jalapeno, cilantro, flour tortilla **\$17**

VEGAN FARRO BOWL

BC mushrooms, tofu, kale, chickpea, tomato jam, pumpkin seeds **\$26**

VEGAN MEDITERRANEAN PASTA

Kalamata olives, BC mushrooms, oven dried tomato, wilted greens, herbs, white wine **\$26**



STEELHEAD & PRAWNS

Celeriac nage, beluga lentil, roasted radish, grilled artichoke, arugula pistou **\$36**

LAMB RACK

1/2 rack, roasted carrot & pearl onion, potato pavé, red wine jus **\$38**

GRILLED NEW YORK

8oz, new potatoes, double smoked bacon & red onion jam, truffle mushrooms, wilted greens, red wine shallot jus **\$36**

ELK OSSO BUCCO

Moroccan spiced, cauliflower puree, roasted yam & chickpea, natural jus, fig jam **\$38**

CHICKEN SALTIMBOCCA

Prosciutto wrapped, mushroom truffle bread pudding, squash puree, braised cabbage, preserved plum **\$32**

14oz BONE-IN VEAL CHOP

Fried polenta, glazed asparagus, oven dried tomato, bacon hunter sauce **\$35**

 Vegetarian  Vegan  Prepared without gluten*

  * Menu items that can be modified

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES.

**Please be aware that during the in-house preparation of our menu items, there may be cross-contamination with ingredients containing gluten.*

get STARTED

RUSTIC TOMATO SOUP 🌿 🌾*

Lemon herb quark cheese, parmesan cracker \$10

SPICED SQUASH & RED LENTIL SOUP 🌿 🌾*

Lemon herb yogurt and sesame seed \$10

GREEN SALAD 🌿 🌾*

Sous vide red onion, feta cheese, pumpkin seeds, cherry tomato, croutons, pepperoncini vinaigrette \$10

CAESAR SALAD 🌾*

Chopped romaine, double smoked bacon, Grana Padano parmesan, fried capers, herb croutons, roasted garlic dressing \$11

ARUGULA SALAD 🌿 🌾

White balsamic & olive oil dressing, seasonal fruit, shaved red onion, shaved Parmesan, candied pecans \$11

OLIVE OIL POACHED STEELHEAD & RED PRAWN 🌾*

Kale salad, pomegranate, walnut, smoked olives, apple \$19

MEATBALLS

Two house made pork and beef meatballs, shaved Grana Padano parmesan, fresh basil \$13

RICOTTA HERB GNOCCHI 🌿

Forno baked house made gnocchi, oven dried tomato, arugula, raclette cheese, white wine cream, crostini \$15

ARGENTINIAN RED PRAWNS 🌾*

Butterflied prawns, Pernod butter sauce, frisee, focaccia bread \$19

CRAZY GOOD PIZZA

The twelve inch

Our Crazy Good Pizza is hand formed and made from high quality ingredients, making each pizza one of a kind. Created with hand crafted dough* prepared in house, our crushed tomato sauce & artisan olive oils. All pizzas are topped with our cheese blend of provolone & mozzarella.

MARGHERITA 🌿

Basil & fior di latte cheese \$16

PROSCIUTTO

Prosciutto, tomato, arugula, Grana Padano parmesan \$20

PEPPERONI

Two Rivers artisan pepperoni, crushed oregano \$19

CREAMY CHICKEN CLUB

Chicken breast, forno roasted corn, bacon, tomato, green onion, chipotle aioli \$21

RICOTTA VEGETABLE

Lemon herb ricotta, balsamic, squash, fennel, oven dried tomato, garlic, arugula pistou \$18

MAUI

Rosemary ham, compressed pineapple, bacon \$19

FUNGI 🌿

Truffle cream, ground bacon, red onion, oyster and crimini mushroom, fresh herbs \$18

🌾*Substitute house made gluten friendly pizza crust \$4

BUILD your own PIZZA

TOMATO SAUCE, PROVOLONE & MOZZARELLA BLEND \$14

CHEESE:

Provolone & Mozzarella blend; Feta cheese; Fior di latte cheese; Parmesan \$3 Each

VEGETABLES:

Mushrooms; Tomato; Arugula; Olives; Pineapple; Onion; Basil \$2 Each

MEAT:

Pepperoni; Prosciutto; Roasted chicken; Ham; Bacon \$4 Each

TAPAS

BURRATA & PROSCIUTTO

Burrata, house sliced prosciutto, flatbread*, basil puree \$29

GLAZED RIBS

11 hour sous vide pork ribs, dry spice rub, honey balsamic Dijon glaze, roasted garlic puree \$18

PATATAS BRAVAS

House cut fries, chorizo, chili butter, green onion, manchego cheese, tomato, garlic aioli \$11

CHICKEN WINGS

Salt & Pepper wings, roasted garlic puree, grilled lemon, Calabrian chili peppers \$17

FORNO ROASTED GARLIC WITH GOAT CHEESE

Whole roasted garlic bulbs, roasted Campari tomatoes, fresh baked flatbread, balsamic glaze \$19

ARTISAN DELI BOARD

Chef's selection of charcuterie and cheeses, house pickles, pickled mustard seeds, crackers, fresh baked flatbread \$25

GRILLED ARTICHOKE DIP

Sautéed leek & grilled artichokes with dry white wine, asiago cheese, flatbread*, rosemary parmesan crackers \$21

CRISPY CALAMARI

Tossed in cornmeal and lemon pepper, onion, sliced jalapeno, caper yogurt dip \$19

GARLIC HERB FLATBREAD

House spun with sea salt, oregano & garlic butter, baked fresh \$5

GLUTEN FRIENDLY FLATBREAD

House spun with sea salt, oregano & garlic butter, baked fresh \$8

ONE POUND OF MUSSELS

Saffron cream & Two Rivers chorizo, cherry tomato, basil, fresh baked flatbread* \$25

OLIVES & FLATBREAD

House blend with rosemary & lemon, fresh baked flatbread* \$11

OLIVES

House blend with rosemary & lemon \$9

*Substitute house made gluten friendly flatbread \$4