

PIATTINI

small plates

TARALLI 4

crackers made with olive oil and wine

GIARDINIERA 5.75

house pickled Italian veggies with spices

POLPETTA 6.5

a slow cooked meatball with house bread
add polpetta - 6 ea

HOUSE ROASTED NUTS 6.75

Mediterranean herbs & sea salt

OLIVES 7

house marinated in spices, lemon, garlic

CAPONATA 8.25

roasted Sicilian vegetable stew, topped
with pine nuts and served with bread

SHISHITO PEPPERS 11.75

citrus sea salt

APERITIVI

appetizers, great for sharing

FOCACCIA E BURRATA 17

Italian Burrata with focaccia & olive oil
add Prosciutto Crudo DOP +10

TRIS ANTIPASTI 21

olives, giardiniera, Parmigiano Reggiano
DOP, focaccia

FORMAGGI MISTI 24

Italian cheeses, beer jelly, walnuts
focaccia

SALUMI E FORMAGGI MISTI 30

Italian cured meats and cheeses served
with focaccia, walnuts and beer jelly

INSALATE

salads

BEET SALAD 17.75

Italian Burrata, roasted beets, kale, roasted
pistachios, pear, raspberry dressing

FENNEL INSALATA 15.75

fennel, mixed greens, toasted almonds, feta,
pickled veggies, pomegranate vinaigrette with
poppy seeds

PASTA

LASAGNA TRADIZIONALE 18.75

beef and pork ragù, fior di latte, Parmigiano
Reggiano DOP

LASAGNA CARCIOFI E TALEGGIO 18.75

grilled artichokes, fior di latte, Taleggio cream

LASAGNA FUNGHI E SALSICCIA 18.75

cremini mushrooms, Italian sausage, fior di
latte, Parmigiano Reggiano

DOLCI

desserts

TIRAMISU 8.50

coffee soaked homemade savoiardi cookies,
mascarpone cream, cocoa powder *

KEY LIME TART 8.75

with Italian meringue and fruit garnish

*contains eggs

DINE OUT VAN FEST

JAN 20 - FEB 5

3 COURSES \$35

SEE MENU FOR MORE DETAILS

PIZZE SPECIALI

MARGHERITA with BURRATA 25.5

fior di latte, tomato sauce,
basil pesto and Italian Burrata

CAMPO with BURRATA 31

fior di latte, tomato sauce, fresh arugula,
Prosciutto di Parma DOP and Italian Burrata

PIZZE ROSSE

MARINARA 15

tomato sauce, roasted garlic, oregano

MARGHERITA 17.5

tomato sauce, fior di latte, basil pesto

MELANZANA 19

tomato sauce, roasted tomato confit, eggplant, pesto

ZUCCA 21

tomato sauce, fior di latte, brie, roasted pumpkin,
fried sage, sundried tomatoes
add spicy Soppresata \$3.5

QUATTRO FORMAGGI 21

tomato sauce, fior di latte, brie, Taleggio cream,
flaked Parmigiano Reggiano DOP

VEGANA 21

tomato sauce, roasted veggies, pine nuts, herbs

SALAME 21

tomato sauce, fior di latte, salame, mushrooms

DIAVOLA 23

tomato sauce, fior di latte, soppressata, 'Nduja,
ricotta, olive crumble

CAMPO 23

tomato sauce, fior di latte, fresh arugula,
Prosciutto di Parma DOP

CAPRICCIOSA 25

tomato sauce, fior di latte, Prosciutto Crudo DOP,
cremini mushrooms, olives, artichokes, egg

PIZZE BIANCHE

FUNGI 19

fior di latte, mushrooms, salsa verde, olive crumble

PATATE 21

fior di latte, potatoes, crispy pancetta, rosemary

CARCIOFI E TALEGGIO 23

fior di latte, grilled artichokes, taleggio cream

NOCI E GORGONZOLA 23

fior di latte, pears, radicchio, gorgonzola cream,
caramelized walnuts
add smoky Speck IGP \$3.5

PIZZE AL MATTARELLO

Traditional Roman flatbread pizza from Rome's
Rioni neighbourhood with a crispier crust

CACIO E PEPE 21

Parmigiano Reggiano DOP cream sauce, fior di
latte, Pecorino Romano DOP, pepper

POLLO ALLA ROMANA 23

tomato sauce, fior di latte, marinated chicken,
peppers, green olives

CARBONARA 25

carbonara sauce*, fior di latte, guanciale,
Pecorino Romano DOP, black pepper

CALZONI

You can turn any pizza into a calzone

MORTADELLA CALZONE FRESCO 21

hummus, mortadella, arugula, lemon zest

SALMONE CALZONE FRESCO 23

smoked salmon, sundried tomato and herb
cream cheese, arugula, pickled onions

QUATTRO STAGIONI 23

tomato sauce, fior di latte, cheddar, goat
cheese, brie, olives, mushrooms, Prosciutto di
Parma DOP

PIZZA ADD ONS

ADD MEAT OR CHEESE 3.5 / ANCHOVIES 8 / ADD ARUGULA 3 / VEG TOPPING 3
ADD BURRATA TO ANY PIZZA OR CALZONE +10

Our Hybrid Neapolitan-Romana pizza is made with a blend of high quality organic flours using an Italian dough preparation called 'biga' that takes 5 days to perfect. The process creates a light and flavorful crust that is crisp on the outside and soft and chewy on the inside.

TASTING ROOM EXCLUSIVE

BLASFEMA V. 2 - SMOOTHIE BEER WITH MANGO, PINEAPPLE AND BLOOD ORANGE PUREE 5%

Get juiced up for this new blasphemous beer craze! Picture your morning smoothie in one hand and your evening beer in the other. Now put your hands together and give it up for this extra fruit-forward, mega-delicious, sherbert-esque enigma of beer. Does it look like beer? No. Does it taste like beer? NOPE... but its damn good anyways!
6oz TEKU TASTER \$4.25 / 10oz TEKU GLASS \$6

LAGERS ON TAP

PICCOLO - MUNICH HELLES LAGER 4.8%

This batch is made with German Spalter Select hops. Enjoy aromas of fresh baked bread and honey leading to flavours of graham cracker, lemon and brioche. The finish is clean, crisp, and refreshing with a subtle sweetness.
6oz TEKU TASTER \$3.75 / 6oz MILK POUR \$3.75 / 14oz SLOW POUR IN A PILSNER GLASS \$7

CIELO - SLOVENIAN PILSNER 5%

Brewed with European pilsner malt and dry hopped with Old World Slovenian varietals Savinjski Goldings and Styrian Celaia, Cielo or sky in Italian, highlights the terroir of Slovenia. Expect a noble hop flavour reminiscent of our staple La Piazza, with a vibrant herbal character. Aromas of wormwood, menthol, classic noble hop spice and bold grain character.
6oz TEKU TASTER \$3.75 / 6oz MILK POUR \$3.75 / 14oz SLOW POUR IN A PILSNER GLASS \$7.5

LA PIAZZA - ITALIAN PILSNER 5%

Brewed with 100% pilsner malt and dry-hopped with a moderate dose of Hallertau to create a balance of malt sweetness, a floral and resinous hop profile, and mild bitterness.
6oz TEKU TASTER \$3.75 / 6oz MILK POUR \$3.75 / 14oz SLOW POUR IN A PILSNER GLASS \$7.5

NOTTURNA - DARK RYE LAGER 5%

Aromas of coffee, chocolate and baking spice lead to flavours of toffee and fresh baked cookies, with a subtle roasted character and clean finish. Natural carbonation and a medium body.
6oz TEKU TASTER \$3.75 / 6oz MILK POUR \$3.75 / 14oz KRUG GLASS \$7.5

ALES ON TAP

GOSE WITH BLACK LIME 4.4%

A tart German style wheat beer with aromas of citrus and white pepper leading to flavours of lemon and spice with a subtle brett funk. The finish is a lovely balance of savoury spice and bright acidity, with a medium body.
6oz TEKU TASTER \$3.25 / 12oz TEKU GLASS \$6

TART WILD ALE WITH QUINCE 5%

Fermented with our house culture and re-fermented on hundreds of pounds of fresh quince from the Fraser Valley. Complex flavours and aromas of apple, pineapple, and pear with a medium body and bright acidity.
6oz TEKU TASTER \$3.75 / 12oz TEKU GLASS \$7

PARTY ANIMAL - HAZY IPA 6.5%

A new breed of Hazy IPA. Party Animal diverts and evolves from our Missing Lynx IPA using a combination of thiolized yeast and alternative hopping methods. Wheat and oats provide a fluffy base for this hop saturated IPA. We scrapped the bitterness and used a new hop product called Incognito to amplify the juiciness. Expect aromas of ripe mango and citrus with a soft, pillowy mouthfeel. This batch was heavily mash hopped and incorporates Citra Incognito, as well as Citra, Nelson Sauvin and Motueka.
6oz TEKU TASTER \$3.75 / 14oz ALE GLASS \$7

SEND IT! - IMPERIAL SMOKED PORTER 7%

We went "full send" with this porter, committing 110% to dark and smoked malts creating intense depth and complexity. It pours a deep, dark brown with a creamy head. Aromas of toffee, chocolate, and dark fruit lead to flavours of caramel and roasted hazelnuts with a subtle sweetness and balanced bitterness.
6oz TEKU TASTER \$3.75 / 14oz ALE GLASS \$7.5

VINELLO RAMATA - PIQUETTE INSPIRED BEER WITH APRICOTS AND RASPBERRIES 7%

Fermented on second use apricots and raspberries with a unique blend of brett strains. Aromas of stone fruit, white wine and a subtle floral character lead to flavours of apricot, citrus fruit and lychee with a subtle funk.
6oz WINE GLASS TASTER \$4.25 / 10oz WINE GLASS \$7

CIDER

DOMINION CIDER CO. - MAGIC HOUR 6.6%

A refreshing session cider made with our first-press of early season apples blended with French bittersweets and foraged crabapples. Featuring bright acidity and mellow tannins,
6oz TEKU TASTER \$4.25 / 12oz \$7.5 ALE GLASS

SUNDAY CIDER - SUNDAY SESH 5.6%

This session cider is fermented with a Champagne yeast from 100% fresh pressed BC apples. A touch of Citra hops adds juicy tropical notes.
355ml \$7 / ALE GLASS

NOMAD HANDCRAFTED CIDER - SPARKLING SAGARDO 6.5%

Made in a modern Spanish style with on-skin fermentation and balanced volatile acidity. Fresh green apple with earthy tones, bright acidity, 'old-world' flavours and tannin structure.
500ml BOTTLE \$12 / WINE GLASS

WINE

PINOT GRIGIO - DI LENARDO 13%

Clean and bright boasting aromas of floral honey, baked apples, citrus, quince, and almond with a dusting of minerality in the finish.
5oz \$9 / BTL \$40 / VENEZIA GIULIA, ITALIA

NERO D'AVOLA - CUSUMANO 14%

Fruity, smoky with dark-cherry aromas and flavours and undertones of lemon peel and zest. Deep ruby colour flavours of dark fruit with coffee and spice aromas. Dry with a medium body.
5oz \$9 / BTL \$40 / SICILIA, ITALIA

LAMBRUSCO - SCARPETTA 9.5%

Black currant, red berry and pomegranate. This Lambrusco is vibrant, fresh with a kiss of sweetness and a wonderful tart finish.
250ml \$10 / EMILIA ROMAGNA, ITALIA

NEGRONI ON TAP

CLASSICO 12

Odd Society Sweet Vermouth and Wallflower Gin, Campari, Orange Essence / 3oz

PEP IN YOUR STEP 12.5

A twist on the classic with fresh espresso / 3oz

NON-ALC DRINKS

ESPRESSO BAR 3+

HOUSE SODAS 4

Blood Orange / 12oz

NONNY NON-ALC BEER 5.5

Czech Pilsner, Pale Ale, Dark Lager / 355ml

DICKIE'S GINGER BEER 6

Regular or Strawberry / 355ml