

Our Hybrid Napoletana-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.

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

SHISHITO PEPPERS 11.75

oven roasted with citrus sea salt

INSALATE

salads

CAESAR SALAD 15.75

romaine, crunchy chickpeas, Parmigiano Reggiano DOP, house focaccia croutons and house dressing*

MEDITERRANEA 17.75

mixed green, roasted asparagus, pickled house veggies, goat cheese, caramelized walnuts, balsamic house dressing*

add smoked salmon or pulled chicken + \$7.5

salads can be made gluten free

APERITIVI

appetizers, great for sharing

FOCACCIA E BURRATA 17

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

TRIS ANTIPASTI 21

house olives and giardiniera, Parmigiano Reggiano DOP, served with 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 Luppolo beer jelly

gluten free crackers by request

FEATURES

signature dishes

CREPELLE 18.75

Italian savoury crepes filled with spinach and ricotta, covered with tomato sauce and Parmigiano Reggiano DOP*

LASAGNA TRADIZIONALE 18.75

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

LASAGNA FUNGHI E SALSICCIA 18.75

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

DOLCI

desserts

WHITE CHOCOLATE CHEESECAKE 7.25

topping of the week, ask your server*

desserts can be made gluten free

*contains eggs

PIZZE SPECIALI

MARGHERITA with BURRATA 25.5

fior di latte, tomato sauce,
fresh basil 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, fresh basil

ORTOLANA 21

tomato sauce, eggplant, zucchini, peppers, ricotta
(can be made vegan)

SALAME 21

tomato sauce, fior di latte, salame, mushrooms

FUNGHI 23

tomato sauce, fior di latte, mushrooms,
goat cheese, Italian salsa verde

SICILIANA 23

tomato sauce, anchovies, olives, garlic, oregano
add fior di latte +3.5

DIAVOLA 23

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

CAMPO 23

tomato sauce, fior di latte, Prosciutto Crudo DOP,
arugula

CAPRICCIOSA 25

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

FICHI E PROSCIUTTO 25

tomato sauce, fior di latte, Prosciutto Crudo DOP,
caramelized figs, arugula

PIZZA ADD ONS

ADD MEAT OR CHEESE 3.5 / ANCHOVIES 8
ADD ARUGULA or VEG TOPPING 3
ADD CREAMY ITALIAN BURRATA +10

PIZZE BIANCHE

PATATE 21

fior di latte, potatoes, crispy pancetta, rosemary

SALMONE 23

smoked salmon, chipotle dill cream cheese, fried
capers, pickled red onion, arugula

SALSICCIA E FUNGHI 23

fior di latte, Italian mild sausage, mushrooms,
rapini, chili powder

CHORIZO VERDE 23

fior di latte, house made chorizo verde (contains
nuts), potatoes, fried onions, seedless serrano and
jalapeño peppers

PORCHETTA E SCAROLA 25

fior di latte, house roasted porchetta with
Mediterranean herbs, sauteed escarole

PIZZE AL MATTARELLO

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

QUATTRO STAGIONI CALZONE 23

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

PROSCIUTTO CALZONE FRESCO 28

Prosciutto Crudo DOP, Italian Burrata, arugula,
roasted cherry tomatoes

*contains eggs

LAGERS ON TAP

POCO FUMO - SMOKED HELLES LAGER 4.8%

we used a combination of oak and beechwood smoked malt to layer in complex aromas of campfire, charred marshmallow, and mulled spice. Flavours of honey graham cracker enhanced by a single decoction mash with a medium body and natural carbonation.
6oz TEKU TASTER \$4 / 6oz MILK POUR \$4 / 14oz SLOW POUR IN A PILSNER GLASS \$8

SBARBATELLA - KELLER PILSNER 5%

Brewed exclusively with floor-malted bohemian pilsner malt and hopped with select New World Noble hops. Subtle floral aroma with hints of lemon and honey lead to flavours of hay with a cracker like grain character and smooth malt sweetness. It is clean and crisp, yet bold and complex with a medium body and balanced bitterness
6oz TEKU TASTER \$4 / 6oz MILK POUR \$4 / 14oz SLOW POUR IN A PILSNER GLASS \$8

PASSEGGIATA - VIENNA LAGER 5%

Pours a deep copper-red with a persistent white head. Aromas of biscuit and toasted nuts lead to flavours of honey with a subtle yet complex roasted malt character, balanced bitterness, and dry finish.
6oz TEKU TASTER \$4 / 6oz MILK POUR \$4 / 14oz KRUG GLASS \$8

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 \$4 / 6oz MILK POUR \$4 / 14oz KRUG GLASS \$8

LAGER POURS EXPLAINED

THE MILK POUR (OR MLÍKO)

A fast pour Krug glass of sweet, meringue-like micro-foam that looks like a glass of milk. Boasts of grain sweetness and hop floralness. Best enjoyed quickly before the foam settles, like they do in the Czech Republic. Each pour is about ~ 6oz of beer.

THE SLOW POUR

softens the mouthfeel for more delicate flavour profiles and aromas to shine. All Slow Pours include ~ 6oz of meringue-like fluffy head which protects the beer from oxygen, keeping it fresh to the last sip. Takes about 5-7 mins and poured in a large 20oz glass to make room for head.

ALES ON TAP

NEW WORLD SOUR 4.5%

Old world style sour brewing meets new world dry-hopping in this complex, flavourful beer. Aromas of tropical and citrus fruit lead to flavours of lemon and pineapple with a subtle funk and a bright acidity. This batch includes the addition of Talus Lupomax and New Zealand Motueka hops.
6oz TEKU TASTER \$4 / 12oz TEKU GLASS \$7.5

MAIZE RUNNER - WEST COAST PALE ALE 5%

Made with barley and corn, which adds a perceived sweetness that balances the bitterness nicely. Aromas of fresh citrus peel with a piney resinous character. Flavours of tangerine and grapefruit with a bright, clean, crisp and refreshing finish.
6oz TEKU TASTER \$4 / 14oz ALE GLASS \$7.5

MISSING LYNX - MIDWEST IPA 6.8%

This batch incorporates exclusively New Zealand hops including Nectarone, Nelson Sauvin, and Riwaka. The combination creates a vibrant aroma profile of ripe mango, citrus fruit, and stone fruit with a soft pillowy mouthfeel.
6oz TEKU TASTER \$4 / 14oz ALE GLASS \$8

CAN POURS

great for sharing, ask for extra glasses

VINELLO RAMATA - PIQUETTE BEER WITH APRICOTS AND RASPBERRIES 6%

Vinello Ramata was 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, medium body and bright acidity.
355ml in a WINE GLASS \$8 / ONE SIZE ONLY

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 \$4.50 / 12oz ALE GLASS \$8

SUNDAY CIDER - SUNDAY SESH 5.6%

Fermented with a Champagne yeast from 100% fresh pressed BC apples; a touch of Citra hops for juicy tropical notes.
355ml CAN \$7.50 / ALE GLASS

SUNDAY CIDER - SUNDAY ROSÉ 6%

Juicy layers of fresh fruit and flowers. Ripe apples co-fermented with saskatoon berries, hibiscus and elderflowers.
355ml CAN \$8.50 / 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 notes with earthy tones, bright acidity and tannin structure for a long finish.
500ml BOTTLE \$13 / WINE GLASS

NOMAD HANDCRAFTED CIDER - PEAR 6.5%

Crafted with care using local fresh-pressed pears. An elegant semi-dry with a floral nose and crisp effervescent finish.
500ml BOTTLE \$13 / WINE GLASS

WINE

2022 LÉON MILLOT PIQUETTE - PAMPLEMOUSSE JUS 8%

Small release, kegged piquette which is light and effervescent with notes of sour cherries and dried fruit.
5oz \$9 / SUMMERLAND, BC

PINOT GRIGIO - DI LENARDO 13%

Clean and bright boasting aromas of floral honey, baked apples, citrus, quince, and almond.
5oz \$10 / BTL \$40 / VENEZIA GIULIA, ITALIA

MONTEPULCIANO D'ABRUZZO - CANTINA TOLLO 13.5%

Dry, mellow-bodied with just the right combination of ripe fruit and a slight tannin.
5oz \$10 / BTL \$40 / ABRUZZO, ITALIA

LAMBRUSCO - SCARPETTA 9.5%

Black currant, red berry and pomegranate. Vibrant, fresh with a kiss of sweetness and a wonderful tart finish.
250ml \$11 / EMILIA ROMAGNA, ITALIA

SPARKLING ROSÉ - BOLLICINI 11%

Crisp and fragrant notes of strawberry and red berry, light floralness and balanced sweetness.
250ml \$11 / ITALIA

NEGRONI ON TAP

CLASSICO 13.

Odd Society Sweet Vermouth and Wallflower Gin, Campari, Orange Essence / 3oz / 30%

PEP IN YOUR STEP 13.5

A twist on the classic with fresh espresso / 3oz / 30%

NON-ALC DRINKS

ESPRESSO BAR 3+

HOUSE SODA 4

Orange, Pineapple or Key Lime / 12oz

NONNY NON-ALCOHOLIC BEER 6

Czech Pilsner or Pale Ale / 355ml

DICKIE'S GINGER BEER 6

Regular or Strawberry / 355ml