

STARTERS

- **Calamari A La Plancha** 17
Garlic-Lemon Olive Oil
- Braised Meatballs** 16
Rustic Tomato Sauce / Grana Padano
- House-Made Ricotta Cheese** 17
Lillooet Honey / Olive Oil / Crunchy Sour Dough
- Patatas Bravas** 11
Crispy Potato / Garlic Aioli / Tomato
- Carne Crudo** 19
Organic Beef / Parmesan / Black Garlic Mayo
- **Grilled Octopus** 17
Salsa Verde / Almonds / Chorizo

SALAD & SOUP

- Caesar** 16/19
Roasted Chicken 4 / Garlic Prawns 5 
- **Market Wedge** 16
Roquefort Dressing / Crispy Calabrese / Walnuts
- **Caramba Chopped** 16/19
House Vinaigrette
Roasted Chicken 4 / Garlic Prawns 5 
- **Serrano Ham Minestrone Soup** 12
Olive Oil / Parmesan
- Soup Du Jour** 11

Groups of 6 or more, subject to 18% service charge

Please advise your server if there are any allergens and we will do our best to accommodate your needs

Caramba!

NIBBLES

"Pan con Tomate" 6
Toasted Bread Rubbed with Tomato

◦ **Warm Marinated Mixed Olives** 8

Chorizo Scotch Egg 10
Rocket / Garlic Aioli

Bread & Butter 5
House Artisan Bread Selection

WOOD FIRED PIZZA

Margherita 20

Spicy Calabrese / Piquillo Pepper / Boursin / Garlic Confit 21

Prosciutto / Salami / Arugula / Parmesan 21

Crispy Lamb / Pesto / Goat Cheese / Jalapeño 21

Roasted Mushrooms / Truffle Cheese / Pancetta 21

Kale / Olive / Capers / Edam 20

◦ All Pizzas Available with Gluten-Free Crust 3

SIDES

Choose your Favourite 10

◦ **Confit German Potatoes / Lemon / Salsa Verde**

◦ **Charred Broccolini / Garlic & Chili Dressing / Olive Oil**

◦ **Roasted Pemberton Carrots / Yogurt / Za'atar Spice**

Brussel Sprouts / Capers / Olives / Grana Padano

Triple Cooked Chips / Garlic Mayo

MAINS

Hay Smoked "AAA" 10oz Rib Eye 44
Triple Cooked Chips / Peppercorn Sauce

Québec Venison Strip Loin 48
Braised Venison & Squash Ravioli / Pickled Mushrooms

Cioppino 37 
Seasonal Fin Fish / Prawns & Mussels / Tomato Saffron Broth / Crispy Bread

Pan-Fried Atlantic Cod Fillet 34 
Parsley Barley Risotto / Blood Orange Nage

Roasted Half Chicken 33
Brined in Seasonal Ale / Caponata / Capers Berry

◦ **32oz Organic Blue Goose Farms Porterhouse for Two** 45 per person
Pick Two Favorite Sides

PASTA

Spaghetti & Meatballs 24

Mac & Cheese 20
Air-Dried Chorizo / Truffle Oil 3.50

Tagliatelle Pesto 23
Goat Cheese / Roasted Pine Nuts
Roasted Chicken 4 / Garlic Prawns 5 

◦ **Linguine Frutti di Mare** 26 
Mixed Seafood / Tomato

Rigatoni Lamb Bolognese 24
Braised Alberta Lamb Ragu / Pecorino

◦ Pasta Available with Gluten-Free Noodle 3

◦ **Gluten Free**


OCEAN WISE. A SUSTAINABLE CHOICE