

Local Bison or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night

Organic Hand Stretched Pizzas & Handmade Pasta Feature

Margherita pizza \$19 Prosciutto & arugula pizza \$22

FEBRUARY 19th - FEATURES

Sofrito filled agnolotti w/ tomato sugo & olive oil poached wild caught BC King salmon \$27

Lemon & anchovy marinated organic broccolini pizza w/ confit cherry tomatoes, fior di latte & shaved Pecorino DOP \$22

Thursday Prix Fixe Dinner Night 3 Course Dinner \$35/pp

FEBRUARY 20th CHEF'S MENU

Heirloom tomato soup w/ harissa oil, crumbled feta & ciabatta croutons

Moroccan spiced local lamb & organic chickpea stew w/roasted pepper couscous

Chocolate hazelnut torte