

## DINNER

**FOCACCIA** with extra virgin olive oil and balsamic vinegar 3

**BRUSCHETTA** 10  
tomato, basil, parmesan and olive oil *or*  
marinated kalamata olives, bacon, red grape and gorgonzola

**DAILY INSPIRATIONAL SOUP** 7

**ROASTED PUMPKIN SOUP** with clove and cinnamon spiked mushroom dumplings 8

**GRAND CAESAR SALAD** with a garlic ciabatta crouton 9

**ARIA GARDEN SALAD** selected seasonal lettuces, pickled beets, shaved fennel and a plum cider vinaigrette 7


 **SMOKED WHITE TUNA CARPACCIO** shaved apples, toasted pumpkin seeds and roasted peppers  
tossed with stilton 15

**DUCK A L'ORANGE** duck confit, orange flavoured gnocchi and fresh sage leaves 16

**BAKED BRIE** with a fig-pistachio relish; served with toasted crisps 12

 **STEAMED FRESH MUSSELS** with a pear and thyme broth; served with warm foccacia and sweet onion aioli 13

**THE ITALIAN PLATE** locally made "Moccia's Urbani" salami and "Oyama" pate;  
house made pickles, relish and assorted breads 12

 **SEAFOOD LINGUINI ROCOLLO** with prawns, wild sea scallop, mussels, salmon, fresh tomato and extra virgin olive oil **26**

**OVEN ROASTED TOMATO AND SWEET PEPPER GARGANELLI** hand-crafted garganelli pasta with spinach, toasted almonds, fresh mozzarella and crispy capers **21**  
with slow roasted chicken • add **6**

**LOCALLY FORAGED PORCINI MUSHROOM AND GRAINY MUSTARD GNOCCHI** with rapini, preserved lemon, and freshly baked garlic bread **25**


**DRY RUBBED 1/2 CHICKEN** sided with Granville Island Winter Ale BBQ sauce, chili green beans and fresh herb mashed potatoes **27**

 **CEDAR BAKED PACIFIC SALMON** with creamy gorgonzola polenta, sea asparagus and kumquat jam **28**

**ROAST DUCK BREAST** with crispy ravioli stuffed with acorn squash and goats cheese, finished with a cranberry-pinot noir jus **30**

**GRILLED 10 OZ. NEW YORK STEAK** with frites and a cipollini onion mayonnaise **32**

**MAPLE GLAZED PORK RACK** seared with chai flavored sweet potato and brown butter jus **27**

 **SEARED JUMBO WILD SCALLOPS** baked mac 'n cheese with taleggio cheese and a confit tomato and fennel salad **29**

**Ocean Wise**  *Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.*

*Our menu offers revitalizing options that incorporate 'Superfoods', that are considered best for providing the most disease-fighting and health-enhancing benefits due to their high nutrients and antioxidants content. Examples: blueberries, strawberries, salmon, soy, broccoli, tomatoes, yogurt, dark chocolate.*

*It is always our goal to use sustainable seafood and humanely raised meats.*

*Prices are subject to applicable taxes.  
18% pre tax gratuity will be added to tables of 8 or more*