



11:30 AM - 08:30 PM Tuesday - Sunday

604-271-0268

186-8180 No 2 Rd Richmond, BC



Please notify your server of any allergies or sensitivities prior to order

TAKEOUT

APPETIZER

BEEF MEATBALL

fennel tomato sauce

12

TRUFFLE CHILI PRAWN

crispy garlic chips

15

BRUSSEL SPROUT SALAD

yam / cauliflower / red pepper
kale / barley / lime ginger dressing

13

SALAD

PROSCIUTTO ASPARAGUS SALAD

fresh mozzarella / baby arugula / oven dried
tomato / virgin olive oil / balsamic red dressing

13

PASTA

SEAFOOD

tiger prawn / scallop /
lobster tomato cream / spaghetti

24

BOLOGNESE

beef / veal / pork / tomato /
basil / strozzapreti

19

PULLED DUCK LEG

shallot garlic / basil /
mascarpone cream / spaghetti

21

WILD MUSHROOM RAVIOLI

oven-dried tomato / onion /
kale pesto cream

22

~ all pasta served with fresh grated Grana Padano ~

PIZZA

MARGHERITA

grape tomato / fior di latte / mozzarella /
tomato base / basil

17

CALABRESE SALAMI

mozzarella / kalamata olives
tomato base / basil

22

PORK BELLY

mushroom / green onion / mozzarella /
pesto base

22

PROSCIUTTO

arugula / caramelized onion / mozzarella /
truffle cream base

25

CONFIT DUCK LEG

Caramelized onion / chili flake / pesto base /
mozzarella

23

DURIAN

mozzarella / cream cheese base

25

MAIN

BRAISED PORK BELLY

apricot demi-glace

19

CONFIT DUCK LEG

sichuan peppercorn lavender jus

24

~ all mains served with saffron rice and seasonal vegetables ~

DESSERT

CARAMEL MACHIATO POT DE CRÈME

pecan graham crumble / fresh whipped cream

11

All items are subject to change without prior notice. Prices do not include gratuities or applicable taxes.



Please notify your server of any allergies or sensitivities prior to order

LUNCH

APPETIZER

BEEF MEATBALL
fennel tomato sauce
12

TRUFFLE CHILI PRAWN
crispy garlic chips
15

SOUP

WILD MUSHROOM SOUP
chives
9

FENNEL TOMATO BISQUE
herb oil
9

SALAD

BRUSSEL SPROUT SALAD
yam / cauliflower / red pepper / kale / barley
lime ginger dressing
13

PROSCIUTTO ASPARAGUS SALAD
fresh mozzarella / baby arugula / oven dried
tomato / virgin olive oil / balsamic red dressing
13

PASTA

SEAFOOD
tiger prawn / scallop /
lobster tomato cream / spaghetti
24

PULLED DUCK LEG
shallot garlic / basil /
mascarpone cream / spaghetti
21

BOLOGNESE
beef / veal / pork / tomato /
basil / strozzapreti
19

WILD MUSHROOM RAVIOLI
oven-dried tomato / onion /
kale pesto cream
22

~ all pasta served with fresh grated Grana Padano ~

PIZZA

MARGHERITA
grape tomato / fior di latte / mozzarella /
tomato base / basil
17

CALABRESE SALAMI
mozzarella / kalamata olives
tomato base / basil
22

PORK BELLY
mushroom / green onion / mozzarella /
pesto base
22

PROSCIUTTO
arugula / caramelized onion / mozzarella /
truffle cream base
25

CONFIT DUCK LEG
Caramelized onion / chili flake /
pesto base / mozzarella
23

DURIAN
mozzarella / cream cheese base
25

MAIN

BRAISED PORK BELLY
apricot demi-glace
19

CONFIT DUCK LEG
sichuan peppercorn lavender jus
24

~ all mains served with saffron rice and seasonal vegetables ~

DESSERT

CARAMEL MACHIATO POT DE CRÈME
pecan graham crumble / fresh whipped cream
9

All items are subject to change without prior notice. Prices do not include gratuities or applicable taxes.



Please notify your server of any allergies or sensitivities prior to order

DINNER APPETIZER

BEEF MEATBALL

fennel tomato sauce

12

TRUFFLE CHILI PRAWN

crispy garlic chips

15

SOUP

WILD MUSHROOM SOUP

chives

9

FENNEL TOMATO BISQUE

herb oil

9

SALAD

BRUSSEL SPROUT SALAD

yam / cauliflower / red pepper
kale / barley / lime ginger dressing

13

PROSCIUTTO ASPARAGUS SALAD

fresh mozzarella / baby arugula
oven dried tomato / virgin olive oil
balsamic red dressing

13

PASTA

SEAFOOD

tiger prawn / scallop /
lobster tomato cream / spaghetti

24

PULLED DUCK LEG

shallot garlic / basil /
mascarpone cream / spaghetti

21

BOLOGNESE

beef / veal / pork / tomato /
basil / strozzapreti

19

WILD MUSHROOM RAVIOLI

oven-dried tomato / onion /
kale pesto cream

22

~ all pasta served with fresh grated Grana Padano ~

MEAT & FISH

BRAISED PORK BELLY

saffron rice / seasonal vegetables
apricot demi-glace

30

CONFIT DUCK LEG

saffron rice / seasonal vegetables
sichuan peppercorn lavender jus

36

ROASTED LAMB RACK

confit potatoes / seasonal vegetables
balsamic jus

42

CERTIFIED ANGUS BEEF™ STRIPLOIN (10 oz)

confit potatoes / seasonal vegetables
mushroom sauce

46

MISO BLACK COD

bok choy / asparagus / confit potatoes

38

DESSERT

CARAMEL MACHIATO POT DE CRÈME

pecan graham crumble / fresh whipped cream

9