

Salads & Soups

Insalata dell'Orto 9

garden salad, vine tomato, carrots, cucumber, house dressing

Insalata Caprese 16

Mozzarella di Buffalo, vine tomato, fresh basil, cracked pepper, EVOO

Insalata Barbabietola 13

arugula, baby kale, diced beets, soft goat cheese, vinaigrette

Lauretta's Minestrone Soup 9

vegetable broth, diced vegetables, beans

Tortellini in Brodo 12

fatto a mano, meat filling, chicken broth

Antipasti

Prosciutto e Melone 14

honeydew, Prosciutto di Parma

Antipasto Italiano 16

calabrese, salumi, prosciutto di parma, provolone, olives, accompaniments

Polpette di Vitello della Nonna 9

nonna's veal meatballs, Lauretta's tomato sauce

Carpaccio 18

thinly sliced seared tenderloin, capers, brandy mustard zabaglione, parmigiano

Baked Scallops 16

aromatic herbs, breadcrumbs, butter laced garlic, crostini, arugula salad

Bruschetta della Casa 9

toasted bread, diced vine ripe tomato, garlic, Italian parsley, oregano, basil

Salt Spring Mussels Marinara (1lb) 17

garlic, onion, white wine, tomato, parsley

Fresh Oysters 18

half dozen oysters, lemon wedge, mignonette

'The consumption of raw oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.'
Medical Health Officer of BC

Pasta

Spaghetti Bolognese con Polpette di Vitello 18

veal meatballs, savoury spices, garlic, Laretta's tomato sauce

Gnocchi alla Laretta 18

fatto a mano, ricotta, Laretta's tomato sauce, touch of cream

Linguini alle Vongole 21

manila clams, spring onions, zucchini, garlic, Italian parsley, white wine

Penne all'Amatriciana 18

crumbled bacon, red peppers, egg yolk, Laretta's tomato sauce, touch of cream

Spaghetti alla Chitarra al Pesto 18

fatto a mano, Laretta's garden basil, garlic, parmigiano, pine nuts, EVOO

Fettuccine al Nero di Seppia 21

fatto a mano, squid ink fettuccine, minced squid, cherry tomato, white wine

Ravioli della Casa 19

fatto a mano, ricotta cheese, veal, Laretta's tomato sauce, basil

Linguini alla Pescatore 23

shellfish, white fish, Laretta's tomato sauce, chilies, Italian parsley, white wine

Lasagna al Forno 19

fatto a mano, baked, ricotta cheese, veal, Laretta's tomato sauce, mozzarella

Contorni

side dishes

Insalata di Pomodori 6

vine ripe tomato, onion, basil, olive oil dressing

Verdura alla Griglia 6

grilled and marinated zucchini and eggplant

Insalata di Ceci 6

chickpea's, celery, red onion, olive oil, sun dried tomato, citrus

Entree

Lauretta's Baked Eggplant Parmigiana 19

rice flour, mozzarella, fresh basil, Lauretta's tomato sauce, parsley

Scampi Bussola Style 54

sweet Icelandic butter laced Scampi, butterflied, served with seasonal vegetables

Salmone del Pacifico 25

oven-roasted, lemon, white wine, Lauretta's tomato sauce, touch of cream, served with seasonal vegetables

Chicken Parmigiana 25

free-range, breaded cutlet, mozzarella, mushrooms, Lauretta's tomato sauce, touch of cream, served with spaghetti marinara

Veal Parmigiana 26

breaded cutlet, mozzarella, mushrooms, Lauretta's tomato sauce, touch of cream, served with spaghetti marinara

Veal New York Paillard 32

grilled, marinated in a mixed herb vinaigrette, served with garden green salad

Veal Marsala 27

veal scallopini, Marsala wine, mushrooms, parsley, touch of cream, served with seasonal vegetables

Veal Piccata 27

veal scallopini, white wine, squeeze of lemon, parsley, marinara, touch of cream, served with seasonal vegetables

Rack of Lamb 43

savoury herb crust, breadcrumbs, sweet vermouth, garden mint, served with seasonal vegetables

Grilled New York 29

8oz of Alberta Sterling Silver, Marsala laced mushrooms, served with seasonal vegetables