

DINNER

STARTERS

CHEESY GARLIC BREAD <i>Made in house pizza bianca, mozzarella cheese, garlic confit, parsley</i>	11.95
FOCACCIA <i>Freshly baked focaccia, rosemary, thyme, extra virgin olive oil and balsamic</i>	10.95
BRUSCHETTA <i>Made in house pizza bianca, tomatoes, garlic, basil, oregano, olive oil</i>	14.95
BEEF CARPACCIO <i>AAA beef, caper garlic aioli, arugula, fried capers, pickled onions, parmiggiano reggiano, house baked focaccia bread</i>	21.95
TRUFFLE FRIES <i>Parmiggiano, truffle oil</i>	13.95
CALAMARI <i>Pickled onions, lemon, tartar</i>	16.95
CRISPY CHICKEN <i>Buttermilk fried chicken, garlic honey soy sauce, truffle aioli, pickles</i>	18.95
BEETROOT & GOAT CHEESE <i>DOP Modena’s balsamic vinegar, Beetroot purée, Alexis De Portneuf goat cheese, candied walnuts, chilly oil. Served with in house baked focaccia bread</i>	16.95
POLPETTE AL SUGO <i>Meatballs, tomato sauce, parmiggiano reggiano. Served with in house baked focaccia bread</i>	18.95
GARLIC PRAWNS <i>Lemon butter sauce, parsley, chilli flakes, grape tomatoes, focaccia</i>	18.95

MAINS

BC MAPLE GLAZED SALMON <i>Sous vide BC Salmon, mashed potatoes, charred broccolini, Canadian maple syrup glaze</i>	29.95
BRAISED BEEF <i>Slow-cooked beef, mashed potatoes, seasonal veggies, red wine jus</i>	33.95
COZZE E VONGOLE ALLA MARINARA <i>Mussels, clams, garlic tomato sauce, cherry tomatoes, parsley. Served with in house baked focaccia bread</i>	26.95
THE BELLAGIO BURGER <i>Custom beef patty, truffle aioli, brie, bacon and onion jam, mushrooms, brioche bun, fries or salad</i>	23.95
CRISPY POLLO BURGER <i>Crispy chicken, chipotle mayo, arugula, cornichons, brioche bun, salad or fries</i>	22.95
FISH AND CHIPS <i>Beer battered daily catch, house slaw, fries, tartar sauce, lemon</i>	25.95

PASTA

LINGUINE ALLE VONGOLE <i>Manila clams, garlic, breadcrumbs, olive oil</i>	27.95
LINGUINE ALLA CARBONARA <i>Pancetta, egg, parmiggiano reggiano, cream, pepper</i>	26.95
LINGUINE ALLO SCOGLIO <i>Tomato sauce, calamari, shrimps, mussels and clams</i>	30.95
RIGATONI MAMMA ROSA <i>Rosè sauce, tender chicken breast, roasted mushrooms</i>	26.95
PAPPARDELLE BOLOGNESE <i>Italian style ragù, grana padano</i>	26.95
MUSHROOM TRUFFLE RAVIOLI <i>Wild mushrooms stuffed ravioli pasta, cream sauce, roasted mushrooms, truffle oil, parmiggiano reggiano</i>	26.95
PRAWN LINGUINI <i>Garlic, chilli flakes, white wine, lemon, parsley, tomato, buttercream sauce</i>	27.95

SALADS

ARUGULA SALAD <i>Roasted beets, goat cheese, candied walnuts, citrus vinaigrette</i>	18.95
CAESAR SALAD <i>Romain hearts, creamy caesar dressing, house made croutons, parmiggiano reggiano</i>	17.95
KALE SALAD <i>Green kale, lemon pepper dressing, parmiggiano reggiano, breadcrumbs</i>	16.95

SALAD ADD-ONS

Chicken breast	9
Garlic prawns	10
BC Salmon 6 OZ <i>BC pan seared salmon</i>	14
Smoked salmon	12

PIZZA

MARGHERITA <i>Tomato sauce, bocconcini, fresh basil, EVO</i>	20.95
COTTO E FUNGHI <i>Tomato sauce, bocconcini, Italian ham, sauté mushrooms</i>	24.95
POTATO BIANCA <i>White sauce, bocconcini, roasted potatoes, sauté mushrooms, bacon caramelized onions</i>	23.95
VEGETARIANA <i>Tomato sauce, bocconcini, mushrooms, artichokes, zucchini, onions</i>	23.95
CAPRICCIOSA <i>Tomato sauce, bocconcini, Italian ham, pepperoni, artichokes</i>	25.95
DIAVOLA <i>Tomato sauce, bocconcini, pepperoni</i>	23.95
PROSCIUTTO <i>Tomato sauce, bocconcini, prosciutto crudo DOP, arugula, parmiggiano reggiano, EVO</i>	25.95
MARINARA <i>Tomato sauce, garlic, EVO, basil</i>	18.95
TRUFFLE WILD MUSHROOMS <i>White sauce, bocconcini, BC wild mushrooms, parmiggiano reggiano, truffle oil</i>	24.95
SPICY SAUSAGE PIZZA <i>Tomato sauce, bocconcini, in house-ground sausage, garlic confit, peppers, chilli oil</i>	24.95

SIDES

CHARRED BROCCOLINI	13
MASHED POTATOES	12
SEASONAL ROASTED VEGETABLES	13

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

F E L L A
G G I O
C A V E

