

# Ora di Cena

## - To Share -

\*LAKE VILLAGE BAKERY ARTISAN BREAD 9  
olive oil / balsamic / seasonally flavoured butter

\*HOUSE MARINATED MIXED OLIVES 9  
warmed / toasted fennel seed / confit garlic

### MEATBALLS 17

fresh pork & beef meatballs / forno roasted tomato sauce  
Smits & Co.w aged goat gouda / toasted focaccia / fresh basil  
*wine pairing suggestion 2018 Character Red*

### CHEF'S SELECTION TASTING BOARD 27

cured meats / local & imported cheeses / warm olives  
house made spreads / pickled vegetables / artisan bread  
*pairing suggestion 2019 Cabernet Franc Rosé*

## - Lighter Bites -

CHEF'S DAILY SOUP 9  
locally inspired

### CAESAR SALAD 17

Fine Point Farms fresh romaine / crisp pork  
garlic chili kale chips / toasted focaccia  
cured egg yolk / Grana Padano

### \*SPRING GREENS 17

fresh local greens / seed crisps / radish  
Similkameen honey dressing

### PRAWNS AND LENTILS 24

fresh kale / beluga lentils / roasted beets  
marinated feta / sunflower seeds  
*pairing suggestion 2019 Chardonnay*

## - Pizza -

\*MARGHERITA 19  
fresh tomatoes / pulled mozzarella  
basil / black pepper  
*pairing suggestion 2017 Selected Barrels Merlot*

### MUFALADA PIZZA 24

salami / spicy capicoli / provolone / mozzarella / olives  
*pairing suggestion 2018 Syrah Viognier*

## - Main -

### SPICY ITALIAN FENNEL SAUSAGE PACCHERI 26

Two Rivers fennel sausage / forno roasted vegetables  
toasted focaccia  
*pairing suggestion 2018 Reserve Merlot*

### \*SUMMER PRIMAVERA SPAGHETTI 24

summer vegetables / basil pesto / Grana Padano  
toasted focaccia  
*pairing suggestion 2019 Pinot Gris*

### CLASSIC CIOPPINO 34

fresh fish / Salt Spring Island mussels / prawns  
local vegetables / kale / tomato wine broth  
*pairing suggestion 2019 Old Vines Trebbiano*

### TWO RIVERS NATURAL BEEF STRIPLOIN 42

olive oil potatoes / grilled shishito peppers / manchego  
*pairing suggestion 2018 Reserve Cabernet Franc*

### PAN SEARED CHICKEN 29

Asiago biscuits / fresh creamed local corn / basil butter  
*pairing suggestion 2019 Chardonnay*

\*VEGETARIAN OPTION

## - Sides -

TWO RIVERS CHORIZO 9

THREE PRAWNS 9

TWO MEATBALLS 6

\*FORNO ROASTED SEASONAL VEGETABLES 12

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**TERRAFINA**  
AT HESTER CREEK

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CHEF ADAIR SCOTT

*Passionately creating memorable experiences through locally sourced ingredients, quality wines and gracious hospitality.*