

# La Pranzo

## - 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  
orange / sundried tomato

MEATBALLS 17  
fresh pork & beef meatballs / forno roasted tomato sauce  
Smits & Co. aged goat gouda / toasted focaccia / fresh basil  
*wine pairing suggestion 2018 Character Red*

PUTTANESCA MUSSELS 26  
Salt Spring Island mussels / house made grilled focaccia *wine*  
*pairing suggestion 2019 Old Vines Trebbiano*

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  
Chef 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 / pickled 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*

\*POTATO & TRUFFLE 21  
thin potato / arugula / truffle aioli  
mozzarella / chili flakes  
*pairing suggestion 2019 Chardonnay*

MUFALADA PIZZA 24  
salami / spicy capicola / provolone / mozzarella / olives  
*pairing suggestion 2018 Syrah Viognier*

## - Main -

\*SUMMER PRIMAVERA SPAGHETTI 24  
summer vegetables / Grana Padano /  
basil pesto / toasted focaccia  
*pairing suggestion 2019 Pinot Gris*

TWO RIVERS CHORIZO & GNOCCHI 26  
cherry tomato / hand rolled potato gnocchi  
parmesan  
*pairing suggestion 2019 Old Vines Trebbiano*

\*ROASTED VEGETABLE GNOCCHI 22  
roasted local vegetables / cherry tomato  
hand rolled gnocchi / parmesan  
*pairing suggestion 2018 Reserve Merlot*

FLANK STEAK SANDWICH 26  
grilled focaccia / fresh tomato  
cucumber / fresh greens  
*pairing suggestion 2018 Reserve Cabernet Franc*

\*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.*