

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
pairing suggestion 2018 Character Red

MUSSELS 26
Salt Spring Island mussels / roasted local squash
roasted garlic / white wine / fresh herbs
pairing suggestion 2019 Pinot Blanc

CHEF'S SELECTION TASTING BOARD 27
cured meats / local & imported cheeses / warm olives
house made spreads / pickled vegetables / artisan bread
pairing suggestion 2018 Selected Barrels Cabernet Merlot

- 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

*AUTUMN PANZANELLA 22
fresh local greens / toasted focaccia / pickled onion
beets & winter squash / toasted paprika walnuts
lemon garlic dressing
pairing suggestion 2019 Pinot Gris

SMOKED BEET HUMMUS 18
blue cheese / "similkameen apiaries" honey
spiced walnuts / crispy forno bread
pairing suggestion 2019 Character White

- Pizza -

*MARGHERITA 19
fresh tomatoes / pulled mozzarella / basil / black pepper
pairing suggestion 2018 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 -

SPAGHETTI CARBONARA 24
harvest vegetables / grana padano
pancetta / toasted focaccia
pairing suggestion 2019 Chardonnay

TWO RIVERS CHORIZO & GNOCCHI 26
cherry tomato / hand rolled potato gnocchi / parmesan
pairing suggestion 2018 Reserve Cabernet Franc

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

ROASTED CHICKEN ON FOCACCIA 22
red wine balsamic onions / provolone
cucumber / garlic aioli / fresh greens
pairing suggestion 2019 Pinot Blanc

*VEGETARIAN OPTION

- Sides -

TWO RIVERS CHORIZO 9

THREE PRAWNS 9

TWO MEATBALLS 6

*FORNO ROASTED SEASONAL VEGETABLES 12

TERRAFINA
AT HESTER CREEK

CHEF ADAIR SCOTT

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