

BENVENUTI AL NIDO

BUON'APPETITO

ANTIPASTI

\$18 ~ CARPACCIO ~

Beef carpaccio served with marinated artichokes, cherry tomatoes, olive oil and grana padano cheese

\$12 ~ CALAMARI ~

Stuffed baby calamari, braised in tomato, capers, red vermouth.

\$12 ~ POLPETINNE ~

Lamb Meatballs served with polenta, roma tomato bisque and goat cheese.

\$15 ~ CAPESANTE ~

Skewered of Alaska scallops, Beure Blanc and micro greens.

\$12 ~ PANCETTA ~

Roasted Pork Belly with sauté spinach and apricot marmalade

\$15 ~ GAMBERONI ~

Grilled prawns, with avocado, mint yoghurt.

\$8 ~ ZUPPA ~

daily creation

\$12 ~ INSALATA RUSTICA ~

Roasted beets, fennel, olives, organic Arugula,
And a goat cheese crostini pear vinaigrette.

\$10 ~ INSALATA DI SPINACHI ~

Spinach, figs, candy walnuts and gorgonzola cheese crostini,
In IL Nido dressing

\$9 ~ INSALATA ~

Organic Fraser Valley greens, apples, with Honey tarragon dressing.

~ PASTA APPETIZER ~

Tagliatelle, Tubetti and Pasta al diavolo.
Ask server for details



SECONDI

\$20 ~ **Conchiglioni** ~

Shell pasta stuffed with spinach and ricotta cheese baked in a rosée sauce.

\$18 ~ **Bolognese** ~

Fettuccine with classic bolognese sauce and fresh herbs.

\$20 ~ **RISSOTTO** ~

Three mushrooms and Porcini Arborio rice parmesan cheese, touch of truffle oil.

\$25 ~ **TAGLIATELLE** ~

Fettuccine with Alaska scallops, calamari, Juliann of vegetables In a light thyme vermouth lemon cream

\$18 ~ **TUBETTI** ~

Penne with slowly braised pork, wild mushrooms and fig ragu In a cabernet merlot cream sauce.

\$20 ~ **RAVIOLI** ~

Homemade ravioli stuffed with fresh lobster
Served with brandy cream sauce

\$22 ~ **PASTA AL DIAVOLO** ~

Spaghettoni with Chilean shrimps, mussels, roasted Pepper, garlic, pappa di pomodori, basil chili oil.

\$25 ~ **STUFATO** ~

Braised short ribs with whisky, cardamom, caramelized garlic, roasted golden beet and celeriac apple puree.

\$27 ~ **VITELLO** ~

Veal loin scaloppina with spinach melted fontina cheese, red wine rosemary reduction and poached leek salad.

\$27 ~ **SALMONE** ~

Pan seared salmon, with braes greens, potato, Dijon lemon sauce and rugula.

\$22 ~ **SALSICCE** ~

Roasted Italian spicy sausage, garlic, escarole, potatoes puree and mushrooms ragu.

\$30 ~ **CANISTRELLE** ~

Tiger prawns, scallops poached in a sambuca cream sauce, batter ginger vegetable puree and organic greens

