

# GASTRONOMY GASTOWN

## THE HAPPIEST HOUR

3 - 6 PM, SUNDAY TO THURSDAY  
ALL DAY WEDNESDAYS

### APPETIZERS

- BEEF TARTARE (GF)** 12  
FRENCH SEASONING, CURED EGG YOLK GRATED PARMESAN,  
HOUSE MADE POTATO CHIPS
- BURRATA (VEG)** 18  
12 YEAR OLD BALSAMIC OLEOCANTHAL OLIVE OIL, FORNO BREAD  
**ADD ½ DAILY SALUMI** +8
- GRILLED ASPARAGUS** 12  
TRUFFLED TARTAR SAUCE, PANGRATTATO, SHAVED PECORINO
- BROCCOLI CAESAR** 12  
ROASTED & PICKLED BROCCOLI, ARUGULA, ANCHOVY DRESSING,  
GARLIC CROUTONS LOTS OF PARMESAN

### PIZZA

- MARGE (VEG)** 16  
POMODORO, FIOR DI LATTE, GRANA PADANO, BASIL, EVOO
- NOTORIOUS P.I.G.** 18  
GOCHUJANG POMODORO, FIOR DI LATTE, ITALIAN HAM,  
FIRE ROASTED PINEAPPLE, HOT HONEY, OREGANO
- THE PRINCE AND THE PEA** 18  
PEA CREAM SAUCE, FIOR DI LATTE, GRANA PADANO, PANCETTA,  
WHIPPED BURRATA, CHERMOULA, TOASTED HAZELNUT,  
15 MONTH COMTÉ
- BIG PEP ENERGY** 18  
PEPPERONI, MOZZARELLA, POMODORO SAUCE,  
CHINESE CHILI CRUNCH, HONEY, AGED SHERRY VINEGAR

### PASTA

- 20 LAYER LASAGNA** 18  
FIOR DI LATTE, RICOTTA, GRANA PADANO, BEEF RAGU, POMODORO