

FARO

APPETIZERS

CAPRESE - GF _____ 19 Natural Pastures mozzarella di bufala, local tomato, basil, Arbequina olive oil and balsamic	MELON & PROSCIUTTO _____ 16 honey, lemon, herbs and olive oil
TUNA CRUDO - GF _____ 15 wild Albacore tuna, romesco, caper and Arbequina olive oil	CARPACCIO - GF _____ 19 Angus beef, lemon garlic aioli, caper, arugula and parmesan
SPANISH SARDINES _____ 15 marinated vegetables, olives, lemon and begonia	CUCUMBER BASIL GAZPACHO _____ 13 toasted pepitas, cracked pepper and arbequina olive oil
ORGANIC ARUGULA - GF _____ 14 pear, fennel, hazelnut, pecorino and honey lemon vinaigrette	CASTELVETRANO OLIVES - GF _____ 9 Arbequina olive oil, roast garlic, garden herbs and lemon

PIZZA

MARGHERITA _____ 17 tomato, fior di latte and fresh basil	GAMBERI _____ 21 wild Argentine prawns, garlic cream, parsley, lemon and cashew romesco
BUFALA MARGHERITA _____ 20 tomato, Natural Pastures mozzarella di bufala and fresh basil	THE WHOLE BEAST _____ 21 tomato, pepperoni, artisan sausage, fior di latte and pepperoncini
MARINARA _____ 16 tomato, garlic, Arbequina olive oil, fresh basil and oregano	WHITE ANCHOVY _____ 17 tomato, garlic, lemon and Arbequina olive oil
NDUJA & BROCCOLINI _____ 21 spicy salume, tomato, garlic, fior di latte and parmesan	PROSCIUTTO _____ 19 tomato, parmesan, arugula and thinly sliced air dried prosciutto
FUNGHI _____ 19 portabella mushroom, fior di latte, gorgonzola, kale, garlic, lemon and truffle oil	ROAST YELLOW TOMATO _____ 19 ricotta, rosemary, sea salt and balsamic
HAWAIIAN _____ 19 tomato, fior di latte, prosciutto cotto, fresh pineapple and pepperoncini	VERDURA _____ 19 tomato, fior di latte, portabella, broccolini, kale, pepperoncini and red onion
PEPPERONI _____ 19 local pepperoni, tomato, fior di latte, asiago and hot honey	QUATRO FORMAGGIO _____ 19 fior di latte, gorgonzola, asiago, parmesan, fresh pear, walnut and pepper
CAPRICCIOSA _____ 21 tomato, fior di latte, prosciutto cotto, artichoke, portabella mushroom, onion and olives	

*substitute fior di latte with Natural Pastures mozzarella di bufala 3 or Cultured Nut dairy free Mozza 2
side of freshly grated parmesan 2*

DESSERT

BAKED LEMON TART _____ 10 sweet vanilla crème fraiche	BISCOTTI _____ 3 roast almond and lemon
PEAR & ALMOND CROSTATA _____ 12 polenta frangiapane, crème anglaise and pear almond confit	PIGNOLI - GF _____ 3 almond cookie topped with pine nuts
CHOCOLATE TORTA _____ 12 chocolate ganache and hazelnut genoise	SPUMONI COOKIE _____ 3 chocolate, pistachio and dried cherry

*We are proud to feature the following local producers
Saanich Organics farms, Natural Pastures Cheese Company, the Cultured Nut and the Whole Beast Artisan Salumeria.*

*GF - Prepared without the addition of ingredients containing gluten. Consuming raw or undercooked foods may increase your risk of foodborne illness.
Menu is subject to change based on availability of ingredients. August 2020*