

Davie Village
THE ITALIANS
Kitchen and bar

GLI ANTIPASTI

Prawns	22
Prawns served in white wine or tomato sauce	
Polpette al Sugo (Meatballs)	22
Traditional housemade Beef & Pork Meatballs with tomato sauce	
Bruschetta	19
Grilled bread topped with tomatoes, olive oil, garlic.	
Olive Miste	8
Mixed olives from Puglia region, Italy	

Carpaccio di Bresaola	21
Beef Carpaccio, flakes of Parmigiano, Olive oil and Lemon	
Insalata Mista	16
Green mix salad, cranberries, Parmigiano Cheese, olive oil, raspberry vinaigrette	
Caprese	22
Mozzarella, sliced tomatoes, extra virgin olive oil	

LE INSALATE

LE PASTE

Fettuccine alla Bolognese	25
Fettuccine pasta with traditional simmered beef & pork tomato sauce	
Bucatini all'Amatriciana	23
Guanciale (Italian Bacon) and chilli peppers, fumed with wine in a tomato sauce	
Lasagna	27
Ground Beef & Pork Ragu, Mozzarella Cheese	
Spaghetti alla Carbonara	25
Guanciale (Italian Bacon), Egg, Pecorino Romano cheese, Black Pepper	
Tagliatelle al Tartufo	29
Mushrooms, garlic and parsley with a hint of white wine in a truffle sauce	
The Real Fettuccine Alfredo	24
<i>Alfredo pasta as it's done in Rome</i>	

Spaghetti Prawns	28
Prawns fumed with Brandy, cream, chili pepper and fresh parsley	
Linguine al Pesto	24
Linguine, fresh basil, pine nuts, pesto sauce	
Linguine alle Vongole	25
Fresh manila clams white wine sauce or tomato sauce	
Spaghetti all' Arrabbiata	23
Spicy tomato sauce	
Chicken Parmigiana	29
Breaded chicken breast fillet topped with tomato sauce with a side of Spaghetti Ragu	
Ravioli of The Day	28

All our pastas are made in house daily

20% gratuity added to parties of 6 or more

Bread 3.50 - Gluten Free Pasta available + 2.50

Ask your server to add any sausage, chicken or prawns

www.theitaliansvancouver.com

Instagram: @theitalians_vancouver