



P I Z Z E R I A
P R I M A S T R A D A

ANTIPASTI

- Olives** 6
house marinated mixed olives *All olives may contain pits
- Piatto di formaggi** cheese, house bread 11
- Piatto di salumi** salumi, house bread 11
- Piatto grande** cheese, salumi, house bread 18
- Focaccia rustica** 3
- Bruschetta del giorno** 7
ask your server for today's selection
- Burrata e focaccia** 15
*Subject to availability
- Melanzane alla Parmigiana** 11
eggplant, tomato, garlic, basil, fresh mozzarella, parmigiano, breadcrumbs
- Polpette della casa** 12
meatballs, shaved parmigiano, house bread
- Panino polpette** 10
meatballs, fontina, basil aioli, arugula, house bread
- Insalata della casa** 9
mixed greens, honey balsamic vinaigrette, shaved parmigiano
- Insalata di anguria** 11
watermelon, cucumber, red onion, cumin, pumpkin seeds, arugula, mint, goat cheese
- Insalata di verdure estiva arrosto** 11
oven roasted summer vegetables, fresh herb vinaigrette, ricotta, chilis

ADD ONS

Formaggi

fresh mozzarella 3.5
parmigiano reggiano 3

Affettati

calabrese 4
house cured pancetta 4
house made pepperoni 4
prosciutto 4
house made sausage 4
anchovies 2.5
egg 2.5

Verdure

1 for \$2
2 for \$3
3 for \$4
arugula
basil \$1
olives
garlic \$0.50
onions - fresh/roasted
roasted peppers
roasted mushrooms

PIZZE

- Calzone** 17
house made sausage, fresh spinach, confit garlic, fresh mozzarella, parmigiano *Served traditionally uncut, no modifications
- Caponata** 16
eggplant, red & yellow pepper, fennel, sultanas, fresh mozzarella, ricotta salata, arugula
- Capricciosa verde** 16
basil pesto, house smoked ham, artichoke hearts, mushrooms, olives, fresh mozzarella, parmigiano
- Diavola** 15.25
tomato, calabrese salami, fresh mozzarella, parmigiano, red onions
- Filetti** 16
olive oil, fresh garlic, basil, cherry tomato, fresh mozzarella, parmigiano
- Funghi supremo** 16
rosemary garlic olive oil, portobello, button & oyster mushrooms, fresh mozzarella, balsamic roasted onions, parmigiano, fresh parsley
- Margherita** 14.75
tomato, fresh mozzarella, parmigiano, basil
- Marinara** 12
tomato, fresh garlic, oregano, olive oil
- Panna e cotto affumicato** 16.5
cream, house smoked ham, confit garlic, fresh mozzarella, parmigiano, gorgonzola, fresh chives
- Pepperoni** 16
tomato, house made pepperoni, fresh mozzarella, parmigiano, garlic, oregano
- Pollo panna e pancetta** 17.5
cream, roasted chicken, garlic, red onion, house cured pancetta, fresh mozzarella, caciocavallo, parmigiano, parsley, lemon
- Quattro formaggi** 15
fresh mozzarella, parmigiano, fontina, gorgonzola, garlic, oregano
- Quattro stagioni** 19
tomato, house made sausage, peppers, anchovies, olives, mushrooms, onions, fresh mozzarella, basil *Served traditionally uncut, no modifications
- Romana** 14.5
tomato, garlic, anchovies, oregano, olives
- Rucola e crudo** 17.5
tomato, parmigiano, fresh mozzarella, prosciutto di parma, arugula
- Salsiccia piccante** 15.75
tomato, house made sausage, fresh mozzarella, roasted peppers, basil, parmigiano

BIRRA

Peroni Nastro Azzuro	12oz	16oz
	6.5	7.5
Draught Selections ask your server for today's selection	6.5	7.5

SPUMANTE

Prosecco, Veneto melon, yellow apple, citrus	bicchieri	bottiglia
	8	36
Lambrusco, Emilia Romagna kirch, raspberry, fruit punch	7	32

VINO BIANCO

(lightest to full bodied)

Pinot Grigio, Alto Adige green apple, lime zest, nectarine	bicchiere	mezzo	bottiglia
	9.25	28	44
Vermentino, Toscana straw, apple blossom, almonds	7	21	32
Trebbiano e Malvasia, Toscana lemon, orange, grapefruit	7.5	23	35

VINO ROSATO

Pinot Meunier, Summerland rhubarb, pink grapefruit, raspberry	9.25	28	43
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VINO ROSSO

(lightest to full bodied)

Corvina, Veneto sour cherry, raspberry, red rose	7	21	32
Sangiovese Syrah, Toscana black cherry, pepper, plum	8	24	36
Vino Nobile de Montepulciano, Toscana berries, tobacco, spice	11.25	35	57
Valpolicello Ripasso, Veneto vanilla, baked blackberries, balsamic	10	30	50
Castel del Monte, Puglia cassis, black pepper, dried herbs	9	27	42

VINO DELLA CASA

In Italy, Vino della Casa is always local, sometimes even as close as across the road. And it's always good. Local wine, local food, family and friends – it's a delicious combination. Prima Grigio & Prima Prevost are made for us by our friends at Averill Creek - 100% estate grown and hand crafted in the Cowichan Valley, right here on Vancouver Island.

	bicchiere	mezzo	bottiglia
Bianco o Rosso	6.75	20	30

DOLCI

Affogato	6
Caramello salato budino	8
Gelato or Sorbetto	piccolo 4 or grande 6
Tiramisù	8
Torta caprese	8
flourless chocolate torte with your choice of gelato	
Caffè corretto shot of espresso & grappa	5

TRADIZIONALE

Campari Soda	5 or 7 dbl
Milano-Torino Campari, Italian vermouth, soda	7
Aperol Spritz Aperol, prosecco, soda	8
Negroni Gin, campari, Italian vermouth	9
Negroni Sbagliato Campari, Italian vermouth, prosecco	9
Bellini Peach nectar, maraschino liquor, prosecco	9

MENO TRADIZIONALE

Cynar Collins Cynar, fresh lemon, soda	8
Boulevardier Bourbon, campari, Italian vermouth	10
Gin & Tonic Gin, house made tonic	7

BIBITE

(anacoliche)

Blue Sky Natural Soda cola, ginger ale & rootbeer	3
Iced Tea Silk Road Jewel of India	3
San Pellegrino limonata, aranciata & pompelmo	3
Santa Cruz Organic Apple Juice	3
Zevia Cola no sugar, sweetened with stevia	3

HOUSE MADE

Chinotto	3
Tonico	3
Coconut Allspice Soda	4
Blueberry Basil Soda	4

AMARO

(1.5oz)

Averna	6
Cynar	6
Fernet Branca	6
Montenegro	6
Nonino	6
Punico	6

DIGESTIVI E LIQUORI

(1oz)

Amaretto	6
Frangelico	6
Grappa Alexander	6
Limoncello house made	6
Sambuca Bottega	6
Vecchia Romagna	6

CAFFÈ

(all coffee drinks served as double shot)

Americano	3
Espresso	3
Espresso Macchiato	3
Cappuccino or Latte	3.5
Caffè Mocha	4
Hot Chocolate	3
Silk Road Tea	3
Jewel of India (English Breakfast), Imperial Earl Grey, Lullaby, Moonlight on the Grove (Green), Roibos	

