

La Pentola

Classic Italian fare using the best local and seasonal ingredients.

DINNER

ALLA FAMIGLIA

Each experience is unique – simply tell us your likes and trust our Chef and his kitchen to cook for your table using an array of seasonal produce and meats arriving daily.

| | | With Wine Pairing |
|----------------------|-----------|-------------------|
| Five Courses | 55 | 90 |
| Seven Courses | 65 | 110 |

ASSAGGINI *Small Bites*

| | | | |
|--|-----------|--|-----------|
| Olives warm marinated Italian olives | 6 | Baccala salted cod, whipped potato, olive oil, grilled focaccia | 9 |
| Chef's Bruschetta roasted tomatoes, mascarpone, pine nuts, basil, aged balsamic | 12 | Grilled Octopus spicy sausage, chick pea, roasted tomato, pesto, focaccia | 13 |
| Artichokes Fritti shaved radish, artichoke aioli | 9 | Meatballs in Tomato Sauce all heritage pork, arrabbiata, parmesan | 12 |
| Pan Seared Scallops squid ink vinaigrette, cotechino, white bean, fresno peppers | 16 | Beef Carpaccio quail eggs, pickled spring vegetables, truffle aioli, pecorino | 14 |
| Smoked Mackerel salsa verde, poached leeks, cucumber, radish, baby potato | 12 | "Vitello Tonnato" veal tartare, tuna sauce, confit tuna, fried capers, pickled shallot | 18 |

Antipasti Board **23**

daily terrine, daily cheese, prosciutto, house pickles, olives

INSALATE *Salad*

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| Organic Greens shaved fennel, cucumber, radish, white wine vinegar, olive oil | 9 |
| Ricotta & Kale raw kale, almond, pickled red onion, fris e, smoked ricotta | 14 |
| Fennel & Orange mustard greens, castelvetrano olives, pistachio vinaigrette | 15 |
| Duck & Radicchio fris e, endive, candied pecans, grapes, balsamic, pecorino | 16 |
| Baby Arugula aged balsamic, olive oil, parmesan, pine nuts | 14 |
| Add Chicken | 6 |

RISOTTO

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| Saffron and Seafood clams, side stripe shrimp, octopus, peas | 26 |
| Wild Mushroom locally foraged mushrooms, veal stock, parmesan | 23 |

PASTE *Pasta*

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| (Housemade) | |
| Tagliatelle Bolognese pork, veal and beef ragu, parmesan | 19 |
| Dungeness Crab Taglierini lemon, butter, basil, bottarga | 23 |
| Agnolotti (v) pea and ricotta cheese filled, preserved lemon butter, pea tips | 21 |
| Squid ink Pappardelle baby squid, n' duja, rapini, and herb bread crumbs | 23 |
| Ricotta gnocchi (v) blistered tomato, eggplant, zucchini, artichokes, chili, pecorino | 21 |

(Classic)

| | |
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| Spaghetti Carbonara pancetta, black pepper, egg yolk, pecorino | 17 |
| Lumache Alla Amatriaciana smoked pork jowl, onion, chili, pomodoro, pecorino | 18 |
| Linguine Vongole clams, chili, garlic, parsley | 19 |

*gluten free available, please allow 20 min

SECONDI *Mains*

| | | | |
|--|-----------|--|-----------|
| Smoked Fraser Valley Duck beet pur e, roasted beets, beluga lentils, cherry jus | 32 | Lamb Sirloin salsa verde, cabbage, baby turnip, carrots, charred spring onion | 32 |
| Artic Char sea asparagus, nettle pur e, fregola, fava beans, saffron | 28 | Thiessen farm Quail Involtini stuffed w/ sausage, on roman gnocchi, tomato pur e, rapini | 29 |
| Fried Eggplant Parmesan (v) fior de latt e, arrabbiata, herb bread crumbs, arugula salad | 24 | 8oz Kettle Ridge Hanger Steak arugula, balsamic, parmesan, pinenuts | 29 |

Chef Travis McCord

parties of 6 or more subject to an 18% gratuity

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