

# La Pentola

Classic Italian fare using the best local and seasonal ingredients.

## LUNCH

### ALLA FAMIGLIA

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

Five Courses \$55

### ..... ASSAGGINI *Small Bites* .....

<b>Olives</b> warm marinated Italian olives	6	<b>Baccala</b> salted cod, whipped potato, olive oil, grilled focaccia	9
<b>Parmesan Souffle</b> olives, artichokes, tomato, zucchini crudo, aged balsamic	16	<b>Smoked Mackerel</b> salsa verde, poached leeks, cucumber, radish, baby potato	12
<b>Chef's Bruschetta</b> roasted tomatoes, mascarpone, pine nuts, basil, aged balsamic	12	<b>Vitello Tonnato</b> slow cooked sliced veal, tuna sauce, pickled vegetables	15
<b>Artichokes Fritti</b> shaved radish, artichoke aioli	9	<b>Meatballs in Tomato Sauce</b> all heritage pork, arrabbiata, parmesan	12
<b>Antipasti Board</b> 17 warm marinated olives, pecorino cheese, prosciutto di parma			

### ..... INSALATE *Salad* .....

<b>Organic Greens</b> shaved fennel, cucumber, radish, white wine vinegar, olive oil	9
<b>Duck &amp; Radicchio</b> frisée, endive, candied pecans, grapes, balsamic, pecorino	16
<b>Baby Beet &amp; Toasted Quinoa</b> kale, pickled red onion, toasted hazelnuts, smoked ricotta, aged balsamic	18
<b>Arugula and Roasted Tomato</b> croutons, crispy speck, parmesan, anchovy vinaigrette, parmesan	15
<b>Add Chicken</b>	6

### ..... PASTE *Pasta* .....

<b>Tagliatelle Bolognese</b> pork, veal and beef ragu, parmesan	19
<b>Spaghetti Alla Amatriciana</b> smoked pork jowl, onion, chilies, pomodoro, pecorino	18
<b>Linguine Vongole</b> clams, chili, garlic, parsley	19
<b>Capelli D'angelo</b> angel hair, butter, parmesan, sage, black pepper	15
<b>Pesto Rigatoni</b> arugula pesto, artichoke, peas, parmesan	16

### ..... PANINO *Sandwich* .....

<b>Eggplant Ciabatta</b> fried eggplant, arrabbiata sauce, basil, fior de latte, grilled red onion	14
<b>Meatball Hero</b> spicy heritage pork meatballs, pickled fresno peppers, provolone cheese, red pepper aioli, ciabatta	16
<b>Roast Beef</b> slow cooked beef (eye of round), horseradish aioli, crispy shallots, tomato, arugula, focaccia	15
<b>Duck and Pancetta</b> confit duck, mascarpone, pancetta jam, pickled onion, arugula, grilled currant and rye bread	19

### ..... ZUPPA *Soup* .....

<b>Minestrone</b> red pepper, tomato, zucchini, onion, kale, fregola	7
<b>Split Pea &amp; Ham</b> crispy ham hock, crème fraiche	8
<b>The Daily</b>	7

Chef Travis McCord

\*parties of 6 or more subject to an 18% gratuity\*

P @lapentola  
T @la\_pentola  
lapentola.ca  
350 Davie St, Vancouver, BC