

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
Burrata fresh off the plane from Italy, daily creation	m/p	Seared Tuna albacore tuna, white bean, celery, white anchovy, bottarga	12
Chef's Bruschetta roasted tomatoes, mascarpone, pine nuts, basil, aged balsamic	12	Grilled Octopus smoked potato, roasted red pepper, charred onion, spicy sausage	13
Artichokes Fritti shaved radish, artichoke aioli	9	Meatballs in Tomato Sauce all heritage pork, arrabbiata, parmesan	11
Buttermilk Eggplant Fritti tomato puree, fior de latte, basil	10	Beef Carpaccio soft boiled quail eggs, pickled root vegetables, mustard, parmesan	14
Parmesan Souffle red & yellow beets, grilled baby carrots, almonds, aged balsamic	9	Vitello Tonnato slow cooked sliced veal, tuna sauce, pickled vegetables	14
Smoked Mackerel salt baked beets, crème fraiche, pickled shallots	10	Antipasti Board warm marinated olives, pecorino cheese, prosciutto di Parma	16

INSALATE *Salad*

Organic Greens shaved fennel, cucumber, radish, balsamic vinaigrette	9
Ricotta & Kale raw kale, almond, pickled red onion, frisèe, smoked ricotta	15
Cauliflower & Endive bagna cauda, shaved radish, parmesan	13
Duck & Radicchio frisèe, endive, candied pecans, grapes, balsamic, pecorino	16
Artichoke Panzanella zucchini crudo, roasted tomato, charred onion, Italian greens, parmesan	14
Add Chicken	6

RISOTTO

	R/L
Walnut & Gorgonzola (v) poached leeks, red wine reduction	18 / 22
Wild Mushroom locally foraged mushrooms, veal stock, parmesan	21 / 25

PASTE *Pasta*

(Housemade)	R/L
Tagliatelle Bolognese pork, veal and beef ragu, parmesan	17 / 22
Dungeness Crab Taglierini lemon, butter, bottarga	20 / 25
Ravioli (v) stuffed with roasted squash and ricotta, chestnuts, brown butter, sage	17 / 22
Pappardelle homemade pork sausage, porcini mushrooms, dark poultry sauce	21 / 26
(Classic)	R/L
Capelli D'angelo angel hair, butter, parmesan, sage, black pepper	13 / 17
Spaghetti Carbonara pancetta, egg, black pepper, pecorino	15 / 19
Bucatini Alla Amatriciana smoked pork jowl, onion, chili, pomodoro, pecorino	16 / 20
Linguine Vongole clams, chili, garlic, parsley	15 / 19
Pesto Rigatoni arugula pesto, artichoke, peas, parmesan	17 / 21

SECONDI *Mains*

Fraser Valley Duck squash purée, mostarda, hazelnut, farro, grilled radicchio	32	Fraser Valley Lamb Rack lentil, celeriac purée, spinach, black olives, herbed breadcrumb	40
BC Ling Cod clams, white bean, spicy sausage, red onion, blistered tomato, basil	27	Braised Boneless Shortrib sunchoke, braised shallot, red wine jus	29
Lasagna (v) ricotta, kale, caramelized onions	18	8oz Kettle Ridge Hanger Steak arugula, balsamic, parmesan, pinenuts	29
		Whole Game Hen potato puree, kale, charred onion, almond, pancetta, hen jus	35

Chef Travis McCord

parties of 6 or more subject to an 18% gratuity

@lapentola @la_pentola
lapentola.ca
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