

# 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>Burrata</b> fresh off the plane from Italy, daily creation	m/p	<b>Seared Tuna</b> albacore tuna, white bean, celery, white anchovy, bottarga	12
<b>Chef's Bruschetta</b> roasted tomatoes, mascarpone, pine nuts, basil, aged balsamic	12	<b>Meatballs in Tomato Sauce</b> all heritage pork, arrabbiata, parmesan	12
<b>Artichokes Fritti</b> shaved radish, artichoke aioli	9	<b>Vitello Tonnato</b> slow cooked sliced veal, tuna sauce, pickled onion	14
<b>Smoked Mackerel</b> salt baked beets, crème fraiche, pickled shallots	10	<b>Antipasti Board</b> warm marinated olives, pecorino cheese, prosciutto di parma	16

### INSALATE *Salad*

<b>Organic Greens</b> shaved fennel, cucumber, radish, housemade balsamic vinaigrette	9
<b>Ricotta &amp; Kale</b> raw kale, almond, pickled red onion, frisèe, smoked ricotta	15
<b>Cauliflower &amp; Endive</b> bagna cauda, shaved radish, parmesan	13
<b>Artichoke Panzanella</b> zucchini crudo, roasted tomato, charred onion, Italian greens, parmesan	14
<b>Add Chicken</b>	6

### PANINO *Sandwich*

<b>Mozzarella en Carozza</b> grilled w/ melted fior de latte, basil, caramelized onions, salsa rosa, sourdough	14
<b>Meatball Hero</b> spicy heritage pork balls, garlic and parsley aioli, provolone cheese, baguette	16
<b>Roast Beef</b> slow cooked beef (round), horseradish aioli, crispy shallots, tomato, arugula, focaccia	15
<b>Mortadella</b> pesto aioli, artichoke, grilled pepper, grilled onion, arugula, focaccia	16

### PASTE *Pasta*

<b>Spaghetti Bolognese</b> pork, veal and beef ragu, parmesan	19
<b>Bucatini Alla Amatriciana</b> smoked pork jowl, onion, chilies, pomodoro, pecorino	18
<b>Linguine Vongole</b> clams, chili, garlic, parsley	17
<b>Capelli D'angelo</b> angel hair, butter, parmesan, sage, black pepper	15
<b>Pesto Rigatoni</b> arugula pesto, artichoke, peas, parmesan	16

### ZUPPA *Soup*

<b>Minestrone</b> red pepper, tomato, zucchini, onion, kale, fregola	7
<b>Pasta e Fagioli</b> guanciale, beans, chickpeas, lentils, tomato, celery, farfalle	9
<b>The Daily</b>	7

Chef Travis McCord

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

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lapentola.ca

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