

## SAMPLE MENU AUGUST 8TH

Zuppa del giorno	M/P
House marinated olives	9
Crispy fried white anchovies, lemon aioli	9
Beef carpaccio, creamy Parmesan dressing, fried onion	16
Radicchio Caesar salad	15
Endive salad with walnuts & bacon, gorgonzola dressing	16
Hannah Brook Farm greens, hazelnuts	16
Local figs, gorgonzola, prociutto	18
Bruschetta; burrata, peperonata, 'nduja	22
Pork belly, shishito peppers, pickled cippolines	18
Linguine vongole: steamed clams, garlic, parsley, white wine	26
Spaghetti carbonara: pancetta, Parmesan, egg yolk, black pepper	24
Rigatoni, fennel sausage, rapini, chili, San Marzano tomatoes	25
Tagliatelle Bolognese	26
Chicken tortellini, brodo	26
Orecchietti, pork sausage, cherry tomatoes	27
Risotto; crab & shrimp	28
Bucatini Amatriciana	26
Veal scaloppine saltimbocca: prosciutto, sage, Marsala	35
Crisp roast half Cornish hen, roast potatoes, lemon, fresh herbs	30
Braised beef cheeks, Gorgonzola polenta	34
Seared scallops, pinenut agro dolce	38
Pork chop, lentils, fig & red wine, carrots	36
Rack of lamb, farro, cucumber, red pepper	36

Chef du cuisine: Tyler Houde

*'Alla Famiglia' family style dining for the table*  
*Antipasti, pastas, secondi & contorni, dolce \$65 per person*

**Sorella**  
EST. 2015  
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labuca.ca

