



DINNER

Domenique Sabatino
Host & Owner

Zachary Steele
Chef

TO START

Soup of the Day <i>always changing</i>	8	Caprese Salad <i>Italian mozzarella, fresh Roma tomato, salsa verde, balsamic reduction, extra virgin olive oil</i>	13
West Coast Seafood Chowder <i>russet potato, sweet corn, Manila clams and baby shrimp</i>	9.5	Smoked B.C. Salmon <i>red onion, capers, herbed cream cheese</i>	13
Warm Mediterranean Olives <i>marinated olives, chillies, rosemary, house baked bread</i>	8.5	Calamari Fritti <i>buttermilk marinated, garlic aioli, red onion</i>	13
Classic Caesar Salad <i>topped with our in-house focaccia croutons - for two</i>	10	West Coast Crab Cakes <i>preserved citrus, fennel, arugula, saffron aioli</i>	15
Beet and Arugula Salad <i>chèvre lemon vinaigrette</i>	11	Crispy Pork Belly <i>cannellini bean ragout</i>	14
Kale & Farro Salad <i>chèvre, fennel, orange, candied walnuts, lemon vinaigrette</i>	12	Wagyu Beef Carpaccio <i>shaved parmesan, dijon, capers</i>	14

PASTA

HOUSE CLASSICS

Spaghetti Aglio e Olio <i>extra virgin olive oil, garlic, bread crumbs, cracked chillies, parmesan</i>	18
Linguine Alle Vongole <i>Manila clams, garlic, white wine, cherry tomato, and fresh herbs</i>	22
Pappardelle Bolognese <i>the classic meat sauce, Roma tomato, fresh herbs</i>	21
Rigatoni with Italian Sausage <i>classic Italian sausage, roasted fennel, plum tomato, cracked chillies</i>	22
Spaghetti Carbonara <i>crispy double-smoked bacon, cream, parmesan, scallions</i>	21

HOUSE FEATURES

House Made Gnocchi <i>mushrooms, truffle butter, chèvre</i>	22
Orecchiette Pesto <i>broccoli-basil pesto, garlic confit, pistachios, asiago</i>	20
	Add Chicken 3.5
Fettuccini Nero with Prawns <i>tomato confit, fresh basil, garlic</i>	25
Risotto with Seared Scallops <i>crispy Prosciutto, apple, fennel, parmesan cheese</i>	28

Appetizer sized portions are available upon request | Substitute gluten free pasta for 2.00

SEAFOOD, MEAT & POULTRY

West Coast Crab Cakes <i>farro, fresh fennel, preserved citrus, saffron aioli</i>	28	Pan-Seared Breast of Chicken <i>house made gnocchi, mushrooms, pickled mustard seed, pan jus</i>	29
Grilled Wild B.C. Salmon <i>balsamic, honey pickled blueberries, pan roasted potatoes</i>	29	Braised Beef Short Ribs <i>rosemary, red wine and beef jus, candied garlic reduction, pan roasted potatoes</i>	30
Cioppino <i>shellfish, shrimp, local fish, saffron tomato broth</i>	28	Roasted Rack of Lamb <i>sun-dried tomato, apricot, pistachio nut fregola, mint gremolata, cumin emulsion</i>	38
Fresh Fish of the Day <i>Ask your server for today's preparation</i>	MP	New York Steak <i>8 oz. AAA Canadian steak topped with red wine demi-glace, frites</i>	31

The Water St Café proudly serves its own bread and focaccia, baked daily in our ovens. Private dining rooms are available for large groups. Parties of 8 or more are subject to a 18% gratuity.