



## DINNER

*Domenique Sabatino*  
Host & Owner

*Zachary Steele*  
Chef

### TO START

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

### PASTA

#### HOUSE CLASSICS

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

#### HOUSE FEATURES

<b>House Made Gnocchi</b> <i>mushrooms, truffle butter, chèvre</i>	22
<b>Orecchiette Pesto</b> <i>broccoli-basil pesto, garlic confit, pistachios, asiago</i>	20
	<b>Add Chicken 3.5</b>
<b>Fettuccini Nero with Prawns</b> <i>tomato confit, fresh basil, garlic</i>	25
<b>Risotto with Seared Scallops</b> <i>crispy Prosciutto, apple, fennel, parmesan cheese</i>	29

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

### SEAFOOD, MEAT & POULTRY

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