



**LUNCH**  
*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>russet potato, sweet corn, Manila clams and baby shrimp</i>	9.5	<b>Smoked B.C. Salmon</b> <i>red onions, 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</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, lemon vinaigrette</i>	11	<b>Wagyu Beef Carpaccio</b> <i>shaved parmesan, dijon, capers</i>	14
<b>Kale and Farro Salad</b> <i>chèvre, fennel, orange, candied walnuts, lemon vinaigrette</i>	12		
<i>Add Grilled Chicken</i>	7.25		
<i>Add Grilled Salmon</i>	7.25		
<i>Add Pan Seared Prawns</i>	7.25		

## PASTA

### HOUSE CLASSICS

<b>Spaghetti Aglio e Olio</b> <i>extra virgin olive oil, garlic, bread crumbs, cracked chillies, parmesan</i>	13/17
<b>Linguine Alle Vongole</b> <i>Manila clams, garlic, white wine, cherry tomato, and fresh herbs</i>	15/19
<b>Pappardelle Bolognese</b> <i>the classic meat sauce, Roma tomato, fresh herbs</i>	14/18
<b>Rigatoni with Italian Sausage</b> <i>classic Italian sausage, roasted fennel, plum tomato, cracked chillies</i>	15/19
<b>Spaghetti Carbonara</b> <i>crispy double smoked bacon, cream, parmesan, scallions</i>	14/18

### HOUSE FEATURES

<b>House Made Gnocchi</b> <i>mushrooms, truffle butter, chèvre</i>	15/19
<b>Orecchiette Pesto</b> <i>broccoli-basil pesto, garlic confit, pistachios, asiago</i>	14/18
	<i>Add Chicken 3.5</i>
<b>Fettuccini Nero with Prawns</b> <i>tomato confit, fresh basil, garlic</i>	17/22
<b>Risotto with Seared Scallops</b> <i>crispy Prosciutto, apple, fennel, parmesan cheese</i>	26

*Smaller portions are listed as the lesser denomination | Substitute gluten free pasta for 2.00*

## LUNCH FEATURES

<b>Grilled Chicken Club</b> <i>on rye, double-smoked bacon, Brie, apple, basil, balsamic reduction, side frites</i>	16	<b>Frittata of the Day</b> <i>side salad, frites</i>	16
<b>Crispy Pork Belly Sandwich</b> <i>brioche bun, fennel and apple slaw, smoked paprika vinaigrette, side frites</i>	16	<b>Fish &amp; Chips</b> <i>lightly panko-coated local red snapper, tartar sauce, side salad</i>	17
<b>AAA Angus Beef Burger</b> <i>Canadian cheddar cheese, double smoked-bacon, tomato, lettuce, red onion, side frites</i>	16.5	<b>Calamari Caesar</b> <i>our classic Caesar salad topped with calamari fritti</i>	16

## WATER ST. CLASSICS

<b>West Coast Crab Cakes</b> <i>farro, fresh fennel, preserved citrus, saffron aioli</i>	26	<b>Braised Beef Short Ribs</b> <i>rosemary, red wine and beef jus pan-roasted baby potatoes</i>	27
<b>Grilled Wild BC Salmon</b> <i>balsamic and honey pickled blueberries, pan-roasted baby potatoes</i>	26	<b>New York Steak and Frites</b> <i>6 oz. AAA Canadian steak topped with red wine demi-glace</i>	19
<b>Fresh Fish of the Day</b>	MP		

*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.*