

Y^{not} Italian!

Food - Bar

Spuntini

Zuppa del Giorno	11
Salt Spring B.C. Mussels	17
<i>Shallots, garlic, white wine, tomato broth, scallions, fresh basil, crostini</i>	
Sardine alla Griglia	15
<i>Grilled sardines, served with olives, charred tomatoes, EVOO and onions</i>	
Gamberi Elena	17
<i>Tiger Shrimp, shallots, garlic, white wine, fresh herbs, EVOO & lemon</i>	
Carpaccio	19
<i>Thinly sliced beef, baby arugala, shaved parmesan, EVOO, balsamic vinegar, lemon</i>	
Polpettini	15
<i>Beef and veal meatballs served on crostini, topped with herbed ricotta</i>	
Melanzane Parmigiana	15
<i>Breaded and fried eggplant topped with tomato sauce and cheese</i>	
Polenta Piemontese	17
<i>Grilled polenta, wild mushrooms, Gorgonzola cream sauce</i>	

Insalata

Insalata Y Not	15
<i>Spinach, radicchio, mushrooms, Feta cheese</i>	
Insalata Cesare	15
<i>Hearts of Romaine, garlic herbed crostini, smoked bacon, white anchovies, freshly grated parmesan, creamy dressing, lemon</i>	
Jimmy's Village Salad	15
<i>Tomatoes, cucumbers, bell peppers, olives, onions, Feta cheese, Y NOT Mediterranean dressing</i>	
Bietole e Arugala	15
<i>Roasted red beets, rocket lettuce, fresh pear, herb crusted goat cheese, balsamic glaze, EVOO</i>	

Pasta

Spaghetti al Pomodoro	17
<i>(Bolognese, add 5)</i>	
<i>Our classic tomato sauce with basil</i>	
Rigatoni con Salsiccia	19
<i>Chorizo sausage, mushrooms, fresh basil, spicy tomato sauce</i>	
Linguine di Mare Francese	23
<i>Black Tiger Shrimp, Salt Spring mussels, Atlantic salmon, pernod cream sauce</i>	
Penne alla Vodka	19
<i>Sauteed pancetta, shallots, garlic, fresh herb tomato cream sauce</i>	
Gnocchi con Formaggio	19
<i>Potato dumplings, four cheeses, cream</i>	
Fettucine al Divo	19
<i>Chicken, bell peppers, white wine, sundried tomato pesto, cream sauce</i>	

Mains

Salmone Atlantico	30
<i>Pan seared Atlantic salmon, sesame seed crusted, topped with red and white cabbage slaw</i>	
Jumbo Tiger Shrimp	30
<i>Garlic infused Black Tiger shrimp, lemon, herbs, EVOO</i>	
Pollo Supremo	27
<i>Seared chicken breast topped with our house Piri Piri sauce</i>	
Vitello Milanese	29
<i>Breaded veal scallopini, served with spaghetti in tomato basil sauce</i>	
Carne del Giorno	(Priced Daily)
Market Fish	(Priced Daily)

Dessert

Biscotti	3
Affogato	10
<i>Vanilla gelato topped with a shot of hot espresso</i>	
Tiramisu	10
<i>Lady finger biscuits dipped in espresso layered with Mascarpone cheese, whipped cream and liqueur</i>	
Gluten-Free Chocolate Cake	11
<i>Rich and luxurious</i>	
Dulce De Leche	11
<i>A classic indulgent cheesecake, infused and topped with creamy Argentinian caramel</i>	
Creme Brulee	11
<i>Traditional vanilla custard topped with caramelized sugar</i>	
Gelato e Sorbetti	7
<i>Ask us about today's selections</i>	