

Y^{not} Italian!

Food - Bar

Spuntini

- Zuppa del Giorno** 11
- Salt Spring B.C. Mussels** 21
Shallots, garlic, white wine, tomato broth, scallions, fresh basil, crostini
- Sardine alla Griglia** 17
Grilled sardines, served with olives, charred tomatoes, EVOO and onions
- Gamberi Elena** 19
Tiger Shrimp, shallots, garlic, white wine, fresh herbs, EVOO & lemon
- Carpaccio** 21
Thinly sliced beef, baby arugala, shaved parmesan, EVOO, balsamic vinegar, lemon
- Polpettini** 19
Beef and veal meatballs served on crostini, topped with herbed ricotta
- Melanzane Parmigiana** 19
Breaded and fried eggplant topped with tomato sauce and cheese

Insalata

- Insalata Y Not** 17
Spinach, radicchio, mushrooms, Feta cheese
- Insalata Cesare** 17
Hearts of Romaine, garlic herbed crostini, smoked bacon, white anchovies, freshly grated parmesan, creamy dressing, lemon
- Jimmy's Village Salad** 17
Tomatoes, cucumbers, bell peppers, olives, onions, Feta cheese, Y NOT Mediterranean dressing
- Bietole e Arugala** 17
Roasted red beets, rocket lettuce, fresh pear, herb crusted goat cheese, balsamic glaze, EVOO
- Caprese Salad** 19
Bufala mozzarella, vine ripened tomatoes, black olives, EVOO

Pasta

- Spaghetti al Pomodoro** 21
(Bolognese, add 5)
Our classic tomato sauce with basil
- Spaghetti Funghi** 25
Wild mushroom medley, spinach, sundried tomatoes, EVOO, garlic, Panko crusted Goat Cheese
- Linguine di Mare Francese** 29
Black Tiger Shrimp, Salt Spring mussels, Atlantic salmon, pernod cream sauce
- Penne alla Vodka** 25
Sauteed pancetta, shallots, garlic, fresh herb tomato cream sauce
- Gnocchi con Formaggio** 25
Potato dumplings, four cheeses, cream
- Fettucine al Divo** 25
Chicken, bell peppers, white wine, sundried tomato pesto, cream sauce

Mains

- Salmone Atlantico** 37
Pan seared Atlantic salmon, sesame seed crusted, topped with red and white cabbage slaw
- Jumbo Tiger Shrimp** 37
Garlic infused Black Tiger shrimp, lemon, herbs, EVOO
- Pollo Supremo** 30
Seared chicken breast topped with our house Piri Piri sauce
- Vitello Milanese** 39
Breaded veal scallopini, served with spaghetti in tomato basil sauce

Carne del Giorno	(Priced Daily)
Market Fish	(Priced Daily)

Dessert

Biscotti	3
Affogato	11
<i>Vanilla gelato topped with a shot of hot espresso</i>	
Tiramisu	11
<i>Lady finger biscuits dipped in espresso layered with Mascarpone cheese, whipped cream and liqueur</i>	
Gluten-Free Chocolate Cake	12
<i>Rich and luxurious</i>	
Dulce De Leche	12
<i>A classic indulgent cheesecake, infused and topped with creamy Argentinian caramel</i>	
Creme Brulee	12
<i>Traditional vanilla custard topped with caramelized sugar</i>	
Gelato e Sorbetti	9
<i>Ask us about today's selections</i>	