



900⁰ BiSTRO


"We strive to bring you excellent food & outstanding service. Good food takes time, so please sit back, relax & enjoy our hospitality. Let us know if there is anything we can do to make your visit more enjoyable".

- APPETIZERS. -

BRUSCHETTA TOSCANA. Rustic wood-fired bread topped w/fresh-made ricotta cheese, diced Roma tomatoes, fresh basil, extra-virgin olive oil, finished with aged Balsamico di Modena. 16.50 | *GFO* | 

OLIVE & ARTICHOKE ANTI PASTO. Assorted Mediterranean olives, marinated artichoke hearts, balsamic braised Boretane onions. 14.50 | *GF* | 


CARPACCIO DI TONNO. Yellowfin tuna, capers, shallots, hearts of palm, wild arugula, Champagne vinaigrette, shaved Parmigiano di Buffala, wood-fired bread. 23.50 | *GFO*


BURRATA ITALIANA. Imported Italian burrata cheese, tomato compote, extra-virgin olive-oil, aged balsamic reduction, fresh basil, rustic wood-fired bread crisps. 26.50 | *GFO* | 

CLASSIC ESCARGOT. Half dozen organically farmed French snails served with our house compound butter & rustic wood-fired bread. 21.50 | *GFO*

WAGYU STEAK TARTARE. Grass-fed Australian wagyu beef tenderloin tartare, prepared fresh to order. Served w/classic garnish & wood-fired bread. 28.50 | *GFO*

- SALADS. -

ARUGULA SALAD. Fresh wild arugula, ripe cherry tomatoes, fresh-made ricotta cheese, lemon-infused olive oil, fig balsamic reduction, house candied walnuts. 17.50 | *GF* | 

CAPRESE SALAD. Mini bocconcini, fresh basil, vine-ripened tomatoes, house-made pesto, lemon-infused olive oil, aged balsamic reduction. 18.50 | *GF* | 

CAESAR SALAD. Hearts of Romain lettuce, house-made Caesar dressing, topped with wood-fired croutons, smoked Italian pancetta & shaved Pecorino Romano cheese. 21.50

Organic chicken breast, add 7.50 | Half dozen pan seared shrimp, add 8.50

 - Vegetarian. | *GF* - Gluten-Free.

GFO - Gluten-Free Optional.

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- HOUSE MADE SOUP. -

ROASTED TOMATO SOUP. Wood-fired tomatoes, fire-roasted garlic, fresh local Vancouver Island cream, fresh basil, served w/side of parmesan toast. 17.5 | *GFO* | 🌿

SiCiLIAN SEAFOOD CHOWDER. An old Sicilian family recipe made with fresh mussels, clams, shrimp, calamari, zucchini & dairy cream. Served with a side of parmesan-crusteD garlic toast. 19.5 | *GFO*

- FRESH PASTA. -

FUSiLLi VODKA & SALMONE. Creamy tomato vodka sauce, ripe cherry tomatoes, wild sockeye salmon, fresh basil & Parmigiano Reggiano cheese. 28.50 | *GFO*

RiGATONi CHiCKEN ALFREDO. Organic chicken breast, creamy Alfredo sauce, fresh green peas, fresh-grated Parmigiano Reggiano, cracked black pepper. 24.50 | *GFO*

ORECCHiETTE BOLOGNESE. Slow-simmered Bolognese sauce made w/organic tomatoes, locally-raised beef & pork topped w/fresh-grated Pecorino Romano cheese. 25.50 | *GFO*

LiNGUìNi SCAMPi. Pan-seared shrimp tossed in a light lemon-butter & fried caper sauce, finished w/fresh chopped Italian parsley & cracked black pepper. 34.50 | *GFO*

LASAGNA Di CARNE. Oven-baked in our slow-simmered house Bolognese sauce made w/organic tomatoes, locally-raised beef & pork, melted “fior di latte” mozzarella & fresh-grated Parmigiano Reggiano. 29.50

FETTUCÇiNE CARBONARA. Traditional creamy Roman carbonara sauce prepared w/rendered Italian pancetta, egg yolk & fresh-grated Parmigiano Reggiano. 26.50 | *GFO*

LiNGUìNi Di MARE. Pan-seared local mussels, clams, shrimp & calamari, slow-simmered house marinara sauce, garlic, finished w/lemon olive-oil & fresh chopped Italian parsley. 36.50




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- RISOTTO. -

PORCINI & BLACK TRUFFLE RISOTTO. Creamy Italian arborio rice cooked in a porcini mushroom & black truffle parmesan cream sauce, topped w/freshly-grated Grana Padano & cracked black pepper. 34.50 | *GF* | 

ASPARAGUS & GORGONZOLA RISOTTO Creamy Italian arborio rice cooked with Italian gorgonzola & fresh green asparagus. Finished w/fresh lemon-zest & cracked black pepper. 29.50 | *GF* | 

- GNOCCHI. -

GNOCCHI SORRENTINA. Traditional hand-rolled potato gnocchi, tossed in a creamy red tomato sauce made w/organic San Marzano tomatoes & fresh "fior di latte" mozzarella, finished with chopped basil and garlic-infused olive oil. 26.50 | *GF* | 

CREMINI & PANCETTA GNOCCHI. Traditional hand-rolled potato gnocchi, tossed in a creamy cremini mushroom cream sauce with Italian pancetta, green peas, fresh-grated Pecorino Romano, finished with white truffle oil & cracked black pepper. 32.50 | *GF*

- MEAT & SEAFOOD. -

CHICKEN SCALOPPINE. Organic chicken breast scallopini sauteed in a light lemon butter & fried caper sauce, served with a side of black truffle linguini finished with fresh-grated Parmigiano Reggiano. 36.50 | *GFO*

PESCE AL LIMONE. Fresh cod from the Sidney pier, pan seared inside our 900 degrees oven, served with a light lemon bearnaise sauce, fire-roasted tomato compote, chopped chives and fresh green asparagus. 36.50 | *GF*

WOOD-FIRED FILET MIGNON. Center-cut Alberta beef tenderloin steak, served medium-rare with porcini mushroom sauce, black truffle risotto finished with fresh-grated Parmigiano Reggiano & chopped Italian parsley. 180 grams. 56.00 | *GF*

 - Vegetarian. | *GF* - Gluten-Free.

GFO - Gluten-Free Optional, add 3.25

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Our classic 12" wood-fired pizzas are made with organic sourdough & cooked inside our 900 degrees wood-fired oven. House-made gluten-free crust available, add 4.25

- RED SAUCE PIZZAS. -

MARGHERITA. Organic tomato sauce, fresh mozzarella, fresh basil, vine-ripe cherry tomatoes. 21.50 | 🌿

CLASSIC PEPPERONI. Organic tomato sauce, fresh mozzarella, roasted garlic, oregano, dry-cured pepperoni. 22.50

CARNE. Organic tomato sauce, fresh mozzarella, house-made fennel sausage, dry-cured pepperoni, smoked Italian pancetta, red onions, oregano, garlic. 25.50

GAMBERI. Organic tomato sauce, fresh mozzarella, shrimp, roasted garlic, lemon-infused olive oil, fresh chopped parsley. 25.50

MEDITERRANEAN. Organic tomato sauce, fresh mozzarella, goat cheese, roasted garlic, mixed Mediterranean olives, zucchini, oregano, grated Pecorino Romano. 24.50 | 🌿

PROSCIUTTO & ARUGULA. Organic tomato sauce, fresh mozzarella, Prosciutto di Parma, fresh wild arugula, lemon-olive oil, fig balsamic reduction, grated Pecorino Romano. 24.50

BiSTRO CAPRICCIOSA. Organic tomato sauce, fresh mozzarella, artichoke hearts, roasted garlic, premium Italian ham, mixed Mediterranean olives. 25.50



- WHITE SAUCE PIZZAS -

PEAR & GORGONZOLA. Parmesan cream sauce, fresh mozzarella, Italian gorgonzola, thin-sliced pear, maple syrup reduction. 23.50 | 🌿 | *Smoked Italian pancetta, add 4.50*

PANCETTA & FUNGHI. Parmesan cream sauce, mozzarella, French brie, cremini mushrooms, minced garlic, smoked Italian pancetta. 24.50

FORTUNA. Parmesan cream sauce, fresh mozzarella, asparagus, cherry tomatoes, roasted garlic, Pecorino Romano, finished w/fresh wild arugula & fig balsamic reduction. 24.50 | 🌿