

THE
Woodfire
BISTRO

600 2ND STREET WEST
REVELSTOKE, BC V0E 2S0

MONDAY – SUNDAY
5PM – 9PM

Antipasti Freddi (Cold Appetizers)

GRAN TAGLIERE \$24

A delightful spread of Brie, Fontina, and Gorgonzola cheeses, paired with Prosciutto, Hot Salami, Capicolli and Sopresatta. Served with Olives, a mix of roasted pistachios & walnuts, sweet orchard relish, served with herb crostini.

BURRATA E POMODORINI \$28

Fresh burrata, slow-woodfire roasted cherry tomatoes, sweet orchard relish, basil, extra virgin olive oil, focaccia.

RAVIOLI DI BARBABEIOLA \$18

Handcrafted beetroot ravioli stuffed with ricotta, cream cheese, walnuts, and pistachios, finished with fresh microgreens.

SALMONE AFFUMICATO TARTARE \$26

Smoked salmon tartare over creamy avocado mash, brightened with citrus, olive oil, and a garnish of fresh microgreens, served with a side of in-house herb crostini.

Antipasti Caldi (Hot Appetizers)

POLPETTE AL FORNO \$18

Woodfire-baked beef & pork meatballs in San Marzano tomato sauce, parmesano.

ARANCINI AL TARTUFO \$20

Crispy risotto balls, stuffed with mushroom, served with truffle pecorino aioli.

CALAMARI FRITTI \$20

Lightly fried calamari, lemon, garlic aioli.

MELANZANE ALLA PARMIGIANA \$18

Thinly sliced eggplant, mozzarella, parmesan, marinara sauce, finished in woodfire oven.

Add a side of Garlic Bread for \$4

Insalata (Salad)

INSALATA DELL' ORTO \$14 Can be Vegan

A vibrant Italian spring mix, with cherry tomatoes, cucumber, red onion, shaved carrots, and sweet bell peppers, finished with Kalamata olives and Parmesan shavings. Tossed in a bright lemon vinaigrette with extra virgin olive oil, blueberry and toasted pumpkin seeds.

CAPRESE SU LETTO DI POLENTA PAN-FRITTA \$20

Fried polenta slice, layered with fior di latte, vine-ripened tomatoes and a balsamic glaze, served with in-house pesto mayo.

INSALATA DI FINNOCCHI \$16 VEGAN

Fresh fennel and celery salad with lemon vinaigrette, topped with toasted walnuts and orange.

Pastas and Risotto

Add Grilled Chicken Breast \$6, Black Tiger Prawns \$10

LINGUINE CON POLPETTE \$28

Woodfire-baked beef & pork meatballs in marinara, served over linguini finished with parmesan and fresh basil.

LINGUINE ALLA PUTTANESCA \$26

Linguini in a tomato sauce with Kalamata olives, capers, garlic, anchovies, and a touch of chili, finished with fresh parsley.

SPAGHETTI AGLIO E OLIO CON GAMBERI \$34

Spaghetti tossed in olive oil, sautéed garlic, chilli flakes, shrimp finished with fresh parsley.

SPAGHETTI ALLA CARBONARA \$26

Spaghetti with crispy pancetta, egg yolk and Pecorino Romano Cheese.

RISOTTO ALLA PESCATORA \$38

Arborio risotto simmered in a rich seafood broth with prawns, mussels, calamari, and cherry tomatoes, finished with fresh herbs and a drizzle of extra virgin olive oil.

Entrée' (Mains)

POLLO ALLA MARSALA \$34

Pan-seared chicken breast with porcini mushrooms in a velvety Marsala wine reduction, accompanied by silky potato purée and finished with fresh herbs.

VITELLO ALLA MILANESE \$38

Crispy breaded veal, and fresh arugula salad, served with white wine sage sauce.

GAMBERONI E CAPONATA \$36

Tender grilled tiger prawns accompanied by a refined Sicilian caponata of eggplant, bell peppers, tomatoes, and olives, finished with fresh herbs and a drizzle of extra virgin olive oil.

STINCO D'AGNELLO AL MELOGRANO \$44

Tender, slow-cooked lamb shank atop creamy rosemary polenta, finished with a rich pomegranate reduction and microgreens.

MERLUZZO ALLA SORRENTINA \$38

Pan Seared Cod, white wine, garlic, cherry tomato & basil served on a bed of sautéed spinach.

Desserts

TIRAMISU CLASSICO \$16

House-made Savoiardi biscuits soaked in espresso, Kahlua and Baileys, topped with mascarpone cream.

PANNA COTTA AI FRUTTI DI BOSCO \$12

Panna cotta with mix-berry compote.

CREME BRULEE \$10

Silky vanilla custard with a brittle, caramelized sugar topping.

VANILLA BEAN GELATO \$7

Two scoops of Vanilla bean gelato.