

PASTA

Spaghetti with tomato sauce and fresh basil	12
Conchiglioni with spicy Italian sausage (Hot Italian sausage, rapini, sun dried and oven roasted tomatoes, red wine and pecorino)	16
Linguine with oyster mushrooms, grilled green onions, creamy sauce (Pancetta, oyster mushrooms, green onions, garlic, spinach, creamy sauce)	17
Farfalle with gorgonzola (Pancetta, onions, creamy sauce, gorgonzola cheese)	17
Pappardelle with braised beef (Red wine braised beef, Genoa salami, Calabresse sausage, vegetables and herbs)	21
Linguine with seafood (Shrimps, calamari, mussels, clams, fennel, white wine, cream and smoke paprika)	21
Spaghetti alla salsa cruda (Fresh tomatoes, tomato confit, sun-dried tomatoes, garlic, shallots, olive oil, pine nuts, arugula, spinach, parmesan)	18
Spaghetti alla carbonara (Pancetta, onions, garlic, egg yolks, parmesan, crushed pepper)	14
Linguine alla puttanesca (Fresh, confit and sundried tomatoes, capers, olives, anchovies, arugula)	14
Lasagna al forno (Thin egg yolks lasagna, bolognese sauce, ricotta cheese, with basilic leaves, Grana Padano and mozzarella)	16
Strozzapreti with artichokes (Artichokes hearts, prosciutto, cherry tomatoes, olives and pecorino cheese)	17
Spaghetti aglio, olio, e peperoncino cheese (Extra-virgin olive oil, garlic, peperoncino peppers and parmesan)	12
Pappardelle with bolognese ragû	17
Pennine with asparagus (Asparagus, caramelized onions, prosciutto and rosee sauce)	24
Tagliatelle with wild mushrooms ragû (Mix of mushrooms, pancetta, onions, garlic, hot peppers, white wine, veal stock, truffle oil)	25

CARNI & POLLAMI

Rack of lamb, potato and black olive crust (Fingerling potatoes, vegetables, rosemary and dark chocolate infused demi glace)	39
Veal scallops with wild mushrooms sauce (Creamy mushrooms sauce, fingerling potatoes and vegetables)	25
Veal scallops Tomate Blanche style (Demi glace sauce, sun dried tomatoes, tomatoes confit, black olives, green onions, and spaghetti aglio e olio)	25
Roasted beef filet (Taleggio cheese fondue, demi-glace with truffle oil)	45
Grilled chicken breast (Lemon and herb marinated chicken, fingerling potatoes, vegetables and mushroom sauce)	22
Osso bucco alla milanese (Served with safran risotto)	38
Veal frenched rib chop (Fingerling potatoes, green vegetables, hazelnuts, demi glace with tomato vinegar)	39
Veal T-Bone (Grilled served with fingerling potatoes, vegetables, cherry tomatoes and cipollini onions confit)	29

PESCE & FRUTTI DI MARE



Black cod with lime emulsion (Oven roasted black cod, fingerling potatoes, parsnips, mushrooms with truffle oil and lime emulsion)	34
Salmon, nuts grana padano et rosemary crust (Grilled fennel and red onions, roasted garlic emulsion)	32
Goose berry cod, sun dried and fresh tomatoes, black olives, pistachios salsa (Roasted cauliflower with lemon and garlic vinaigrette, green vegetables)	32
Roasted scallops with barley risotto and lardon (Barley cooked risotto style, lardons, roasted tomatoes and arugula pesto)	25
Burridda (Ligurian fish soup; lobster bisque, scallops, white Caribbean shrimps, mussels, clams and rock lobster tails)	42

Ocean Wise  Choix Ami de L'Océan recommandé par L'Aquarium de Vancouver

By associating with Ocean Wise™ Canada, the Tomate Blanche is making a significant gesture for the environment. In concrete terms, it means that the Tomate Blanche has agreed to eliminate most threatened species of fish and seafood from its menu. The restaurant will also avoid species fished or farmed in conditions that are harmful to the environment. Given the overfished state of our oceans, it is high time that each does his or her part to preserve marine wildlife. By eating at the Tomate Blanche, you encourage ecologically responsible fishing.