

LA PENTOLA GROUP DINING



*La
Pentola*



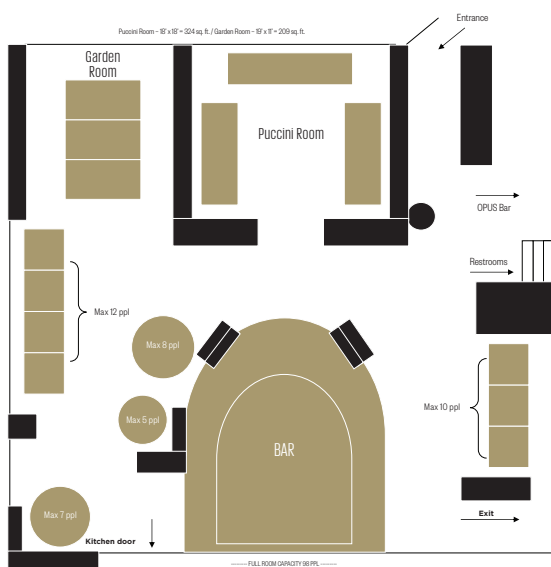
LA PENTOLA GROUP DINING

Welcome to La Pentola, our award-winning restaurant. This 85 seat venue is the perfect setting for your next event. Handmade pasta, traditional nose-to-tail meat and fish dishes are the main focus in this Yaletown eatery.

In honour of its Italian heritage, dishes include only locally grown vegetables and sustainably farmed meats. La Pentola's imported ingredients include only the best Italian olive oils, burrata and prosciutto.

Chef Travis McCord has created custom group menus to create an unforgettable dining experience tailored to your individual taste, it's love baby!

..... FLOORPLAN



CAPACITY

Garden Room – 24 people

Puccini Room – 33 people

Maximum Capacity – 85 people

Booking Policy:

Set menus are required for groups of 10 or more for lunch and dinner. Set menus are required during breakfast for groups of 20 or more. A guaranteed number of attendees must be communicated with hotel 48 hours before event. 18% gratuity applicable to all groups.



BREAKFAST

..... OPUS CONTINENTAL BUFFET

choice of orange or grapefruit juice

assorted house-made muffins, scones, butter, preserves

selection of fresh-cut fruit

Mogiana coffee and Murchie's tea

.....

\$20

.... YALETOWN BREAKFAST BUFFET ...

choice of orange or grapefruit juice

Farmer Ben's scrambled eggs

yukon gold breakfast potatoes

double smoked bacon

house-made breakfast sausage

selection of fresh-cut fruit

assorted house-made muffins, scones, butter, preserves

Mogiana coffee and Murchie's tea

.....

\$30



LEGGERO LUNCH

..... 1ST COURSE

Minestrone Soup (v)

or

Local Greens & Herb Salad (v)

fresh herbs, shallots, cucumber, Italian vinaigrette

..... 2ND COURSE

Tagliatelle Bolognese

veal, pork and beef ragu

or

Cacio e Pepe (v)

parmesan stock, black pepper, grated parmesan

or

Seafood Linguini

shellfish, sidestripe shrimp, blistered tomato, bread crumb

..... 3RD COURSE

Lemon Cream w/Biscotti

or

Chocolate S'More

chocolate ganache, marshmallow, graham cracker,
rosemary gelato, pine nuts

(v) - Vegetarian

\$40



LENTO LUNCH

..... 1ST COURSE

Local Greens and Herbs (v)

fresh herbs, shallots, cucumber, Italian vinaigrette

or

Tuscan Kale & Apple (v)

toasted hazelnuts, dried cranberries, pecorino romano
fennel and lemon pepper vinaigrette

..... 2ND COURSE

Wild Mushroom Risotto (v)

medley of foraged mushroom, parmesan

or

Sablefish

leeks, asparagus, sidestripe shrimp,
pearl barley, pea tips, radish

or

Grilled Chicken Breast

potato puree, porcini mushroom, shallots, jus

..... 3RD COURSE

Lemon Cream w/Biscotti

or

Chocolate S'More

chocolate ganache, marshmallow, graham cracker,
rosemary gelato, pine nuts

(v) - Vegetarian

\$50



DALLA TERRA

Celebrate the vegetables of our land. We have created an iconic vegetarian experience for you and your guests. Fresh, local and designed to impress this will be the best vegetarian experience yet!

..... 1ST COURSE

Beetroot and Winter Citrus (v)

beets, grapefruit, pistachio, fresh herbs

..... 2ND COURSE

Ricotta G'nudi (v)

ricotta dumpling, san marzano tomato and
butter sauce, basil, Parmesan

..... 3RD COURSE

Eggplant Parmesan (v)

fried eggplant, fior de latte, arrabbiata sauce, arugula,
aged balsamic, Parmesan and pine nuts

..... 4TH COURSE

Lemon Creme w/ Biscotti

(v) - Vegetarian

\$45



DOLCE VITA DINNER

..... 1ST COURSE

Local Greens and Herbs (v)

fresh herbs, shallots, cucumber, Italian vinaigrette

or

Kale and Crispy Cauliflower (v)

crispy cauliflower, shaved piave,
white balsamic vinegar, garlic crumb

..... 2ND COURSE

Wild Mushroom Risotto (v)

mixed wild mushroom, vegetable stock, parmesan

or

Tagliatelle Bolognese

ragu of veal, pork and beef

or

Steak Rib Eye

potato puree, porcini mushroom, shallots, jus

..... 3RD COURSE

Lemon Cream w/Biscotti

or

Chocolate S'more

chocolate ganache, marshmallow, graham cracker,
rosemary gelato, pine nuts

ADD ONS

Sablefish +10

fish velote, cannellini beans, charred leek,
swiss chard, sidestripe shrimp

Tenderloin + 15

potato puree, porcini mushroom, shallots, jus

(v) - Vegetarian

\$60



LA BELLA VITA

..... 1ST COURSE

Local Greens and Herbs (v)

fresh herbs, shallots, cucumber, Italian vinaigrette

or

Grilled Octopus

smoked tomato aioli, baby potatoes, spicy sausages, pickled shallot

or

Butternut Squash Soup (v)

toasted almonds and fried sage

ADD ONS

Atlantic Scallops +7

crispy pancetta, celeriac, celery & apple salad

..... 2ND COURSE

Ricotta Gnudi (v)

ricotta dumpling, butter pomodoro sauce

or

Porcini Risotto (v)

medley of foraged mushroom, parmesan

..... 3RD COURSE

AAA Beef Tenderloin

fried polenta, porcini, red wine jus, roasted cipollini onion, spinach

or

Sablefish

fish veloute, cannellini beans, charred leek, swiss chard, sidestripe shrimp

or

Smoked Duck Breast

squash puree, roasted sunchoke, farro, sour cherry jus, sunchoke chips

..... 4TH DOLCE

Lemon Cream w/Seasonal Fruit

or

Chocolate S'more

chocolate ganache, marshmallow, graham cracker,
rosemary gelato, pine nuts

or

Pavlova

whipped mascarpone, fresh fruit, and herbs

(v) - Vegetarian

\$89



FOUR COURSE ALLA FAMILIA DINNER MENU

Served "alla familia" family style, this experience is certain to wow you and your guests.

Picture dinner in Italy, in an old wine cave, where Chef delivers masterpiece upon masterpiece to share, savour and devour. Enjoy antipasti courses, house-made pasta, a main and a delightful dessert to finish the ultimate palate experience.

..... 1ST COURSE

Italian Buratta
w/seasonal ingredients

..... 2ND COURSE

Tagliatelle Bolognese
ragu of veal, pork and beef

..... 3RD COURSE

Ribeye Steak
fried polenta, porcini mushroom, red wine jus,
roasted cipollini onion, spinach

..... 4TH DOLCE

Lemon Cream

(v) - Vegetarian

\$50



FIVE COURSE ALLA FAMILIA DINNER MENU

Served "alla familia" family style, this experience is certain to wow you and your guests.

Picture dinner in Italy, in an old wine cave, where Chef delivers masterpiece upon masterpiece to share, savour and devour. Enjoy antipasti courses, house-made pasta, a main and a delightful dessert to finish the ultimate palate experience.

..... 1ST COURSE

Italian Buratta
w/seasonal ingredients

..... 2ND COURSE

Kale and Crispy Cauliflower (v)
crispy cauliflower, shaved piave,
white balsamic vinegar, garlic crumb

..... 3RD COURSE

Orcichette Bolognese
ragu of veal, pork and beef

..... 4TH COURSE

Ribeye Steak
fried polenta, porcini mushroom, red wine jus,
roasted cipollini onion, spinach

..... 5TH DOLCE

Lemon Cream

(v) - Vegetarian

\$60