

# La Pentola

Classic Italian fare using the best local and seasonal ingredients.

## BRUNCH

enjoy brunch with a bottomless mimosa  
\$20 per person

### DOLCE *Sweet*

<b>Semolina Waffle</b> nutella, seasonal fruit, whip cream	13	<b>Pancake Stack</b> seasonal fruit, house cultured butter, maple syrup	15
<b>Kaiserschmarrn</b> Northern Italian pancake, chantilly cream, house nuts, preserves	14	<b>Parfait</b> vanilla yoghurt, maple granola, fruit compote	8
<b>Maple Poppy Seed Shortcake</b> chantilly cream, berries	8		

### SALATO *Savory*

<b>Eggs Fresco</b> poached eggs, avocado, tomato, sprouts, bacon, balsamic, parmesan, on toast	15	<b>Garden Benedict</b> spinach, goat cheese, red onion, poached eggs, english muffin, hollandaise	14
<b>Shortrib Benedict</b> potato rösti, poached eggs, peas, roasted root vegetables, hollandaise	16	<b>Mozzarella en Carrozza</b> grilled w/ melted fior de latte, basil, sourdough, caramelized onions, salsa rosa	14
<b>Duck Cassoulet</b> Duck, beans, baked egg, pickled shallots, grilled focaccia	16		

### PASTE *Pasta*

<b>Breakfast Risotto</b> smoked bacon, peas, scallions, poached egg, parmesan	18
<b>Spaghetti Carbonara</b> pancetta, black pepper, pecorino	19
<b>Tagliatelli Bolognese</b> pork, veal and beef ragu, parmesan	19
+ poached egg	3

### CLASSICI *Classics*

<b>Salmon Benedict</b> pecorino biscuit, poached eggs, fennel cream cheese, crisp capers, hollandaise	15
<b>Opus Breakfast</b> two eggs, bacon or house made sausage, potatoes, multigrain toast	14
<b>Omelet</b> spicy sausage, mixed mushrooms, arugula, parmesan	15

## COCKTAILS

<b>Garden Room Bellini</b> brockman's gin, lime, peach juice, peach bitters, special ice, prosecco	14	<b>The Cure</b> a classic "Hair of the Dog" cocktail with gin, cocchi americano, cointreau, fresh lemon juice, absinthe	14
<b>The Pompelder Mimosa</b> fresh grapefruit juice, St.Germaine, prosecco	12	<b>Golden Cadillac</b> galliano homemade white crème de cacao	12
<b>Classic Caesar</b> vodka, tabasco, worcestershire, clamato	9	<b>Clover Club</b> gin, lemon juice, raspberry, egg white	12
<b>Pentola Caesar</b> aquavit, tabasco, worcestershire, Clamato	12		

### SPECIALTY COFFEES

<b>Café Corretto</b> espresso with grappa	10
<b>Italian Coffee</b> coffee, amaretto, brandy, whipped cream	11
<b>Caffe Amaro</b> coffee with a flight of three amaros (Italian digestifs)	12
<b>Ammazzacaffe</b> coffee with Sambuca	10

### NON-ALCOHOLIC

<b>La Pentola Sorbetto Seltzes</b> fresh sorbetto with handmade soda and seasonal flavors	8
<b>Juice</b>	6
<b>Coconut Water</b>	6
<b>Kombucha</b>	8
<b>Ginger Beer</b>	6
<b>Sparkling Water</b>	5

Chef Travis McCord

\*parties of 6 or more subject to an 18% gratuity\*

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