



SMALL PLATES

Olives & Focaccia (VE) 6
Warmed olives, extra virgin olive oil & balsamic vinegar

Bruschetta Duo (V) 8
Mandarin, goat cheese, candied walnuts, orange reduction; Cherry tomatoes & basil, olde aged balsamic reduction

Caponata (VE) 8
Confit arrangements of autumn vegetables, white balsamic, basil, crostini

Oysters (3) 8
Trio of Royal Miyagi, Kushi, Blissful Bay, Tabasco caviar, black garlic & black pepper mignonette, wasabi Tobiko
Add 3 Oysters 6

Crispy Cauliflower (VE) 9
Dragon sauce, vegan ranch

Grilled Caesar Salad 9
Grilled gemmed romaine hearts, grissini sticks, olives, Parmigiano-Reggiano, anchovy & roasted garlic Caesar dressing

Add grilled chicken 5
Add garlic prawns 5
Add crispy pork belly 5

Crispy Meatballs (3) 12
Buttermilk fried meatballs, mushroom & truffle cream sauce, Manchego cheese

Beef Carpaccio 14
Thinly sliced beef, shaved Manchego cheese, black truffle vinaigrette, crispy capers, fontina flatbread

Calamari 15
Grilled Humboldt steak, buttermilk fried squid, white wine cream sauce

Salt Spring Mussels 15
Chorizo, onions, ONE20 pale ale, chives, brussel sprout tips

Burrata 16
Warmed creamy Italian imported burrata, prosciutto, baguette, rocket, basil oil

Butcher's Board 17
Prosciutto, capicola, bresaola, Parmigiano-Reggiano, grainy mustard, pepperoncini, frozen grapes, artisan crackers



PASTA & RICE

Ricotta Gnudi (V) 18
Green pea & mint, garlic, crispy kale, pickled pearl onions, asparagus tips

Agnolotti Double Smoked Bacon 20
Double smoked bacon, butternut squash, potato foam

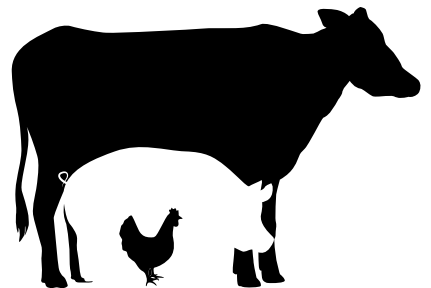
Spaghettini Meatball Carbonara (5) 20
Pancetta, green peas, caramelized onions, garlic, Parmigiano-Reggiano

Strozzapreti Bolognese 20
Chef Ghian's signature bolognese sauce, Parmigiano-Reggiano

Linguine con Vongole 22
Manila clams, garlic, shallots, white wine, tomatoes, parsley

Risotto Scallops 23
Asparagus Carnaroli risotto, Manchego cheese, crispy parsnips

Tagliatelle Symphony of Mushrooms (V) 24
Chanterelles, king oyster, shimiji & crimini mushrooms, truffle cream sauce

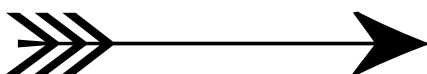


FARM TO TABLE



SIDES

- Wild mushrooms 8
- Sautéed kale 7
- Whole king oyster mushroom ... 7
- Broccolini 7
- Green beans & pecans 7
- Fontina flatbread 6
- Pomme purée 6
- Artisan greens 5
- Pomme frites 5
- Polenta Frites 5
- Seasonal pickles 5
- Garlic crostini 3
- Whole roasted garlic 3



ENTRÉES

Eggplant Parmigiana (V) 16
Baked eggplant, buffalo mozzarella, tomato sauce, Parmesan, micro herbs

Autumn Harvest Buddha Bowls (GF, VE) 18
Butternut squash, avocado, wild rice, alfalfa sprouts, dried cranberries, Asian slaw

Add protein 5

Pork Ribs 23
Apple purée, pickled cucumber & tomato salad, polenta frites

Sea Bream 27
Potato galette, kale, watermelon & daikon, asparagus white wine sauce

Cornish Hen 28
Coined fingerling potatoes, broccolini, green oil & balsamic reduction
½ bird \$19

10oz Cowboy Steak 32
Black pepper crusted bone-in ribeye, grilled peaches, rocket, brown butter-dill dressing, red wine demi-glace

At ONE20 we pride ourselves on making all our food from scratch, in-house. We source as much as we can from local purveyors and use only the highest quality ingredients. We politely decline all requests to modify menu items, however please let your server know if you have any food sensitivities or allergies. Gluten-free (GF), Vegetarian (V) and Vegan options (VE) available.