



& DRAGONFLY LOUNGE

Born of the fusion of east and west, **Oritalia** represents the best in fine food cuisine and atmosphere. Originating in San Francisco, it has found its way to Vancouver, B.C., where land meets the sea, and where good friends meet to experience the finest in west coast cuisine. Awarded Best New Restaurant in Vancouver in 1999 by Vancouver Sun's food critic, Mia Stainsby, and listed as One of the top 60 most exciting restaurants in the world by Conde' Nast Traveler in 2000.

The **Dragonfly Lounge** is where people (dragonflies and damselflies) meet to converse, and enjoy Tapas, Wines Cocktail and dine after work.

To discover the best flavours of **Oritalia**, order whatever intrigues you from any part of the menu. You're invited to experience something very special.

Elegance, Ambiance, Incredible cuisine!



**FOR RESERVATIONS
PLEASE CALL 604-689-8862
THANK YOU!**



SPECIALTY DRINKS

FEATURE MARTINIS - \$8

Crantini – Vodka & Cranberry

Mandarin Samson – Absolute Mandarin, Cointreau, OJ

Sour Apple – Vodka, Sour Apple Liqueur.

Lemon Drop – Vodka, fresh Lemon Juice, Cointreau.

Deserted – Nivole Desert Wine, Vodka, Sourpuss Tangerine

Three Evils – Vodka, Kahlua and Crème de Cacao.

Oritalia – Citron Vodka, Triple Sec, Lime cordial.

Le Soleil – Banana Liqueur, Malibu Rum, Pineapple, Lime Juice.

Metropolitan – Cassis, kurrant Vodka, Cranberry, Lime Juice.

Cosmopolitan – Vodka, Triple Sec, Lime, Cranberry Juice.

M7 – Citron Vodka, Alize, Amaretto, Ice-T, Apple Juice.

Espresso – Vodka, Kahlua, Bailey's, Espresso.

Cappuccino – Vodka, Kahlua, Espresso, Milk, Sugar & Cinnamon.

BEER

Feature Draft 3.50/pint

Domestic Bottled 5.00/bottle

Imported Bottled 6.00/bottle

COCKTAILS - \$6

Long Island Ice Tea

Fuzzy Navel – Peach Schnapps and Orange Juice.

Greyhound – Vodka and Grapefruit Juice.

Scarlett O'Hara – Southern Comfort and Cranberry Juice.

Oritalia Caesar – Peppar Vodka, Clamato juice, Wasabi powder.

Lime Margarita – Tequila, Cointreau and Lime Juice.

Dubonnet Cocktail – Dubonnet Red and Gin.

Malibu Wave – Tequila, Blue Curacao and Lime Juice.

GCG – Gin, Campari, Grapefruit Juice

Oil Slick – Vodka, Crème de Cacao, Rum and Milk.

Bubble Gum – Southern Comfort, Bananna Liqueur, Grenadine & Milk

Sea Breeze – Vodka with Cranberry and Grapefruit Juice.

Melon Ball Sunrise – Vodka, Melon Liqueur, OJ and Grenadine.

Manhattan – Whisky, Vermouth and Agnostic Bitters.

Side Car – Brandy, Cointreau and a splash of Lime.

Marlon Brando – Scotch, Amaretto and Cream.

Louisiana Lullaby – Rum, Dubonnet and Grand Marnier.

Sengria – Red Wine, Sweet Vermouth, Cointreau, Brandy, OJ & 7Up

Soft Drinks - \$2.50



White Wines

	Gl	Cr	Btl
Peter Lehmann - Chardonnay – Tanunda – South Australia – 01	\$8	\$24	\$32
Tommasi – Pinot Grigio – Alto Adige – Italy – 00	\$8	\$24	\$32
Willm – Pinot Blanc – Alsace – France – 00	\$9	\$27	\$36
Kenwood – Sauvignon Blanc – Sonoma – California – 99	\$9	\$27	\$36
Ironstone – Obsession – Symphony – California – 99	\$9	\$27	\$36
Martin Codax – Albarino – Rias Baixas – Spain – 00	\$12	\$36	\$48
Marriano – Greco di Tufo – Campania – Italy – 99			\$48
Dr. Loosen – Reisling Spaltase – Mosel – Germany – 97			\$55
Hess - Collection – Chardonnay – Mount Veeder – California – 97			\$80

½ Bottles

Dry Creek – Fume Blanc – Sonoma County – California – 99 (375ml)			\$30
St. Supery – Sauvignon Blanc – Napa Valley – California – 98 (375ml)			\$32

Sparkling Wines

	Flt	Btl
Segura Vidas – Cava – Brut – Penedes – Spain	\$8	\$ 30
Summerhill – Cipes – Rose – Brut – Okanagan – BC		\$ 67

Champagne

	Btl
Veuve Cliquot – Brut (375ml)	\$ 55
De Venoge – Cordon Bleu – Brut Select	\$ 84
Louis Roederer – Cristal – 94	\$ 285



Red Wines

	Gl	Cr	Btl
Terre De Schistes - Saint Benezet – Faugeres – France – 98	\$8	\$24	\$ 32
Masi – Campofiorin – Valpolicella – Veneto – Italy – 98	\$9	\$27	\$ 38
Mission Hill – Reserve – Cabernet Sauvignon – Okanagan BC – 00	\$9	\$27	\$ 38
Valdivieso – Reserve – Pinot Noir – Lontue – Chile – 98	\$10	\$30	\$40
Maglieri – Shiraz – McLaren Vale – South Australia – 99	\$10	\$30	\$40
Berringer – Founders Estate Reserve – Merlot – St.Helena CA – 99	\$13	\$39	\$52
Coltibuono – Chianti Classico – Tuscany – Italy – 99	\$14	\$41	\$55
De Toren – Fusion V – Bordeaux Blend – Stellenbosch – S. Africa – 00			\$73
Summer Hill – Platinum - Pinot Noir – Okanagan – BC – 97			\$75
Murrieta's Well – Vendemia – Bordeaux Blend – Livermore California – 96			\$82
Domaine Drouhin – Pinot Noir – Willamette – Oregon – 98			\$95
Ridge – Lytton Station – Zinfandel – Sonoma – California – 98			\$95
Freemark Abbey – Cabernet Sauvignon – Napa – California – 98			\$120
Rosemount – Balmoral – Syrah – McLaren Vale – South Australia – 98			\$140

Port

	2oz
Warre's – Warrior – Special Reserve	\$ 6
Fonseca – Bin 27 – Fine Reserve	\$ 6
Dow's – Boardroom – Premium Tawny	\$ 6.50
Graham's – Malvedos – Vintage Port	\$ 10.50

Dessert Wines

	2oz	Btl
Chiaro – Nevole – Moscato D'Asti – Piedmont – Italy – 99	\$ 8	\$ 32
Far Niente – Doice – Napa – California – 95		\$ 125

Feel free to ask your server for assistance in choosing an appropriate wine.
Prices are exclusive of applicable taxes.



now

exotic house GREENS with a strawberry balsamic dressing and crispy ramen noodles	8
"same as it ever was" CAESAR SALAD with lemon garlic dressing and a black olive crouton	8
TUNA AND SALMON TARTARE with a wasabi soya lime marinade and tempured nori	10
grilled house-made PRAWN CHORIZO SAUSAGE on a nest of snowpea slaw and a roast red pepper aolli	10
live manilla CLAMS steamed in garlic lemon sake with grilled bread spears	10
crispy CALAMARI curls around a spinach leaf salad with a lemon and cucumber dressing	10
smooth CORN CHOWDER with a crab and carrot fritter and painted with plum sauce	8

extras

three bamboo STEAMED BUNS with a sweet miso soya butter [allow fifteen minutes]	4
handmade potato GNOCCHI in a ginger cream	6
POMME FRITES with balsamic ketchup	4
steamed ASPARAGUS with lemon and olive oil	6
pan-fried TIGER PRAWNS in garlic butter	2

Chef Graham Trimble

early evening



later

potato bound HALIBUT filet with a shittake mushroom ginger soya cream and steamed broccoli	22
grilled rare AHI TUNA steak on a wasabi soya lime butter sauce and a prawn polenta spring roll	24
CHICKEN breast pounded thin seared and wrapped around a spinach and crab potato hash with a lemon sauce	22
pan seared SALMON filet with a bamboo bundled chorizo sausage sticky rice and a prawn scented sauce	22
szechwan peppered TURKEY BREAST steak grilled on a beet potato salad and a sweet pea scallion sauce	22
"Chinese take-out" style prawn CHOW MEIN with snow peas shittake mushrooms a pineapple soya glaze	18
grilled BEEF TENDERLOIN steak with marrow stuffed and roast potatoes on a vino tinto pepper sauce	24
scallop and beet RISOTTO on a pool of thai green curry sauce with crispy carrot tempura	18
PENNE with calamari and chorizo sausage toasted with roast red peppers in a zingy tomato sauce	18
asparagus and tomato LASAGNA with goats cheese baked crisp on dueling spinach and red pepper sauces	18
CHEF'S five courses of mystery	44

Chef Graham Trimble

evening



\$8

Frozen layered tiramisu bombe with a peppered raspberry sauce.

Profiteroles stuffed with coconut and lychee filling in a pool of chocolate sauce.

Strawberry pinwheel cake dome filled with spiced chocolate mousse.

Frangelico latte with whipped cream and assorted biscotti.

Layered raspberry and green tea pudding on gingered meringue.

Marbled Italian cheese terrine with coco crackers and frozen grapes.

Strawberries dipped in Belgian chocolate \$2 a piece

Coffee List

Cappuccino	\$3.25
Latte	\$3.75
Espresso	\$2.75
Americano	\$3.25
Café Mocha	\$3.75

Tea List - \$2.50

Flowery earl grey- a traditional blend of earl grey with a hint of flora

Orange pekoe- a traditional blend of orange pekoe

English breakfast- a classic english tradition

Lychee green- a tradition green tea scented with lychee

Chamomile- whole chamomile flowers

Organic mint- refreshing organic peppermint leaves

Introspection- a sweet herbal blend of spearmint, chamomile, clove & allspice



before

exotic house GREENS with a strawberry balsamic dressing and crispy ramen noodles	6
"same as it ever was" CAESAR SALAD with lemon garlic dressing and a black dive crouton	6
TUNA AND SALMON TARTARE with a wasabi soya lime marinade and tempured nori	8
grilled housemade PRAWN CHORIZO SAUSAGE on a nest of snowpea slaw and a roast red pepper aolli	8
live manilla CLAMS steamed in garlic lemon sake with grilled bread spears	8
crispy CALAMARI curls around a spinach leaf salad with a lemon and cucumber dressing	8
smooth CORN CHOWDER with a crab and carrot fritter and painted with plum sauce	6

**We cater to all occasions and parties:
Birthdays, Weddings & Conferences**

For Reservations call

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Thank You!

hand held

breaded and oven crisped PORTABELLO MUSHROOM on a sesame bun with miso mayo	10
handcrafted WILD GAME BURGER with asiago cheese [optional] and cranberry relish	12
open-face grilled BEEF TENDERLOIN MONTECRISTO on french toast with cambazola cheese and red onion jam	14
triple layered shrimp avocado and bacon CLUB HOUSE toasted with mayo lettuce and tomato	10
baked PASTRAMI PANINI with asiago cheese sourkroute and dijon mustard	10

after

SALMON FILET wrapped in spinach and filo pastry baked and served on a greek salad	12
sesame breaded CHICKEN SCALOPPINI served on ginger soya potato gnocchi	12
scallop and beet RISOTTO on a pool of thai green curry sauce with crispy carrot tempura	14
PENNE with calamari and chorizo sausage toasted with roast red peppers in a zingy tomato sauce	14
asparagus and tomato LASAGNA with goats cheese baked crisp on dueling spinach and red pepper sauces	12
szechwan peppered TURKEY BREAST steak grilled on a beet potato salad and a sweet pea scallion sauce	12
"Chinese take-out" style prawn CHOW MEIN with snow peas shittake mushrooms a pineapple soya glaze	14

“all sandwiches served with fries and fennel and carrot slaw”

daylight



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Feel free to ask your server for assistance in choosing an appropriate wine.
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SPECIALTY DRINKS

FEATURE MARTINIS - \$8

- The Dragonfly** – Vodka, Melon liquer, Saki, and Tropical Lichi juice.
Mandarin Samson – Absolute Mandarin, Cointreau and orange juice.
Chocolate Delight – Vodka and Cre'me de Cacao.
Hula Hula – Gin and Cherry brandy with orange and lime juice.
Sour Apple – Vodka, Sour Apple liquer.
Oritalia – Citron Vodka, Triple Sec, lime cordial.
Le Soleil – Banana liquer, Malibu Rum, Pineapple, lime juice.
Metropolitan – Cassis liquer, Current Vodka, Cranberry, lime juice.
Espresso – Vodka kahlua, Bailey's, Espresso, milk.
Lemon Drop – Vodka, fresh lime juice, cointreau.
Cosmopolitan – Vodka, Triple Sec, lime, cranberry juice.
Berry Martini – Our secret.

BEER

Feature Draft	3.50/pint
Domestic Bottled	5.00/bottle
Imported Bottled	6.00/bottle

COCKTAILS - \$6

- Long Island Ice Tea**
Fuzzy Navel – Peach schnapps and orange juice.
Greyhound – Vodka and grapefruit juice.
Scarlett O'Hara – Southern Comfort and cranberry juice.
Oritalia Ceasar – Vodka, Clamato juice, wasabi powder.
Lime Margarita – Tequila, Cointreau and lime juice.
Dubonnet Cocktail – Dubonnet Red and Gin.
Lemon Drop – Absolut Citron, Cointreau and lemons.
Malibu Wave – Tequila, Triple sec and Blue Curacao.
Oil Slick – Vodka, Crème de Cacao, rum and milk.
Malibu Monsoon – Rum, Grand Manier and juices.
Sea Breeze – Vodka with cranberry and grapefruit juice.
Melon Ball Sunrise – Vodka, Melon liquer, orange and grenadine.
Manhattan – Whisky, Vermouth and agnostic bitters.
Side Car – Brandy, Cointreau and a splash of lime.
Marlon Brando – Scotch, Amaretto and cream.
Louisiana Lullaby – Rum, Dubonnet and Grand Marnier.

Soft Drinks - \$3.00

Prices subject to applicable taxes and 15% gratuity

Thank you!