

Eight Great Eats from Taste of Yaletown 2013

By [Tracey Rayson](#)



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Image by: [La Pentola](#)

Veal Tonnato at La Pentola della Quercia

Chef [Lucais Syme](#) delivers rustic Northern Italian inspired cuisine at [La Pentola della Quercia](#) inside OPUS Hotel. Simple, handmade pasta and traditional nose-to-tail meat and fish dishes served family style are the focus of this award-winning Vancouver restaurant.

Dish details: Veal Tonnato is a fresh, light antipasti reflecting traditional Northern Italian cuisine.

Inspiration behind the dish: A classic Italian (piedmontese) dish that speaks for the restaurant and style of cuisine.

Local ingredients: Chef Lucais uses the freshest of the fresh ingredients, with seasonal produce arriving at the kitchen daily, from locally grown veggies to the finest imported Italian cheese and prosciutto.

Unique and memorable merits: The dish is sweet, rich, and beautifully presented. It is a guest favourite, regularly requested on the family style menus.

Menu staple or menu special: Veal Tonnato is frequently on La Pentola's Famiglia Supper Series menu, a multi-course event on the last Sunday of each month.