



**Take out – 20% off**

## **ANTIPASTI | Appetizers**

### **INSALATA DI CASA 12**

local baby field lettuce | radicchio |  
local radish | pickled red onions and local carrots | roasted beet garnish | lemon vinaigrette |  
aged balsamic drizzle

### **INSALATA MISTA 12**

baby greens | caramelized purple onions | cherry tomato | asiago cheese | balsamic vinaigrette

### **INSALATA DI CESARE 16**

baby romaine | crispy prosciutto | herbed croutons | shaved parmigiano |  
lemon | house made caesar dressing  
keep it local...*substitute romaine with 'Truly Northern' baby kale add 1.50*

### **CARPACCIO DI MANZO 16**

espresso crusted thin sliced AAA Alberta beef  
carpaccio | black olives | torn basil | pickled green beans and purple onion | smoked paprika  
aioli

## **PRIMI | Pasta**

\*vegetarian. \*\*vegan upon request

### **FARFALLE ALLA VODKA 21**

sauteed onions | local smoked bacon | vodka reduction tomato sauce | touch of cream |  
parmigiano

### **PAPPARDELLE 20**

wide ribbon egg pasta | local chestnut mushrooms | fresh peas | cracked pepper | artisan  
sausage | white wine | parmigiano | n' duja

### **RAVIOLI 18**

burrata stuffed ravioli | cherry tomato, shallots and white wine |  
parmigiano | basil pesto

**TAGLIATELLE BOLOGNESE** 18

slow simmered veal, chicken and beef ragu with cloves, white wine, nutmeg and tomato passata

**GNOCCHI** 24

house made potato dumpling | slow braised wild boar ragu | pecorino cheese

**CAPELLI D'ANGELI \*** 13

angel hair pasta | tomato basil sauce

**PENNE AMATRICIANA** 16

classic central Italian sauce of sauteed onions, pancetta, chili peppers, tomato and pecorino cheese

**RIGATONI CON SUGO FINTO\*** 15

Short pasta | false meat sauce with sauteed onion, carrots, celery and garlic | fresh tomato | cremini mushrooms | parmigiano (optional)

\*Vegetarian  
(vegan options available upon request)

**SECONDI | Main**

*All mains served with chef daily potato and seasonal root vegetable medley*

**SUPREMA DI POLLO** 26

Roasted supreme of farm raised chicken | beurre blanc | sautee local kale | butternut squash puree

**AGNELLO** 43

seared citrus, honey and mint marinated Australian lamb rack | lamb au jus

**SALMONE** 31

pan seared Atlantic Salmon | caperberry, preserved lemon, white wine and turmeric sauce

**FILETTO DI MANZO** 48

grilled AAA Alberta beef tenderloin | sautéed local mushroom trifolati

**COSTATA DI MANZO** 48

14 oz grilled Alberta AAA ribeye | local shiitake mushrooms | salsa verde

**ARROSTO DI ANITRA** 33

pan seared Brome Lake duck breast | pomegranate gastrique | butternut squash puree

## **I DOLCI | Dessert**

### **TIRAMISU TRADIZIONALE 10**

Savoardi cookies | Ara Azzurro espresso | mascarpone cream | cocoa powder | Sambuca | Kahlua | espresso reduction | chocolate garnish

### **DOLCE DELLA NONNA 10**

espresso-soaked tea biscuits | Italian butter cream | bitter chocolate ganache | Alkermes reduction