



VERDICCHIO  
RISTORANTE | ENOTECA

A casa

20% off pickup orders

## ANTIPASTI | Appetizers and Salads

### INSALATA DI CASA 14.00

baby field lettuce | radicchio | watermelon radish | pickled red onions and local carrots | beet garnish | local spruce tips | lemon vinaigrette | crushed pistachio | aged balsamic drizzle

### INSALATA DI CESARE 14.00

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

### CARPACCIO DI MANZO 16.95

espresso crusted thin sliced AAA Alberta beef | black olives | torn basil | pickled local fiddleheads and purple onion | insalatina | smoked paprika aioli

### INSALATA CON FRUTTI DI MARE 16.50

traditional chilled seafood salad of citrus marinated East Coast scallops, pacific white shrimp, calamari and octopus | torn basil | red onion julienne | black olives | red wine vinaigrette

### FORMAGGI 16.50

daily selection of 3 Italian cheeses (60 grams) | local honey | strawberry & rhubarb chutney | candied walnuts | balsamic marinated olives | n'duja tarralini | pickled teardrop peppers | fresh baguette | seasonal berries

## **PRIMI | Pasta**

### **TAGLIATELLE CON RAGU D' ANITRA 22**

local 'King Cole duck' with white wine, tomato and sage | pecorino cheese

### **FARFALLE ALLA VODKA 20**

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

### **TAGLIATELLE BOLOGNESE 19**

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

### **PENNE ALLA BURINA 18**

classic Italian sauce of sauteed onions, double smoked bacon, chili peppers, broccoli and a touch of cream | parmigiano

### **TAGLIATELLE NERO CON CREMA DI ARROGOSTO 22**

In house made squid ink pasta | east coast lobster crema | sauteed pacific white shrimp | local asparagus

## **VEGETARIAN PRIMI | Pasta**

\*vegan available upon request

### **RAVIOLI 22**

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

### **GNOCCHI AL PESTO 20**

house made potato dumpling | local kale pesto | toasted walnuts | shaved parmigiano

### **CANNELLONI CON RICOTTA 22**

ricotta and spinach stuffed cannelloni | tomato béchamel sauce | parmigiano

### **CAPELLI D'ANGELI \* 16**

angel hair pasta | tomato basil sauce

## **SENZA GLUTINE PRIMI | Gluten Free Pasta**

### **ALLA VODKA 21**

Gluten free pasta | sautéed onions | local smoked bacon | vodka reduction  
tomato sauce | touch of cream | Parmigiano

### **BURINA 18**

classic Italian sauce of sauteed onions, double smoked bacon,  
chili peppers, broccoli and a touch of cream | parmigiano

### **SALSA POMODORO 16**

Gluten free pasta | tomato basil sauce

### **BOLOGNESE 18**

Gluten free pasta | slow simmered veal, chicken and beef ragu with cloves,  
white wine, nutmeg and tomato passata

## **PER I BAMBINI | Kid's Menu**

### **PASTA CON BURRO 12**

Penne or spaghetti in a classic butter and Parmigiano sauce

### **PASTA BOLOGNESE 13**

Penne o spaghetti with our veal, pork and chicken Bolognese sauce

### **PASTA CON POMODORO 12**

Penne or spaghetti with our famous tomato sauce.

## **SECONDI | Mains**

All mains served with seasonal starch and  
vegetable medley

### **AGNELLO 39**

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

### **LUCCIO 26**

grilled Lake Erie pickerel | pan seared shiitake and local asparagus medley |  
Umbrian stewed lentils | wild oregano salmoriglio sauce

### **TAGLIATA DI MANZO 27**

10 oz sous vide Alberta AAA bistro tender | grilled oyster mushrooms |  
wild garlic chive salsa verde

**RISO CON VERDURE STAGIONATO 23**

lemon, garlic and pinenut rice pilaf | lions mane mushroom | caramelized onion broth | grilled asparagus | microgreens

**FRUTTI DI MARE ALLA GRIGLIA 28**

grilled seafood medley of rosemary scented calamari, east coast scallops and pacific white shrimp | charred lemon | citrus chili dressing

**I DOLCI | Dessert**

**TIRAMISU TRADIZIONALE 10**

Savoiardi cookies | Ara Azzurro espresso | mascarpone cream | cocoa powder | Sambuca | Kahlua | espresso reduction | seasonal berries

**DOLCE DELLA NONNA 10**

A Verdicchio tradition—espresso and Alkermes soaked tea biscuits layered with Italian butter cream, bitter chocolate ganache |berries

**TARTUFO 9**

Classic southern Italian gelato | choice of cacao dusted white and dark chocolate or pistachio