



VERDICCHIO
RISTORANTE | ENOTECA

A casa

10% 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