

ANTIPASTI – Appetizers and salads

CROSTINI MISTI 14.00

Selection of daily classic bruschetta and crostini –

Salsa tartufata with summer black truffles, porcini mushrooms and extra virgin olive oil | vine ripened tomatoes with fresh basil and garlic | fior di latte fresh mozzarella and roasted seasonal vegetables

INSALATA DI CASA 14.00

baby field lettuce | radicchio | watermelon radish | pickled red onions and local carrots | beet garnish | 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 E SALUMI 16.50

daily selection of 3 Italian cheeses, in house made and imported salumi | local honey | Bozzy's local roasted nuts | balsamic marinated olives | n'duja tarralini | pickled teardrop peppers |

PRIMI | Pasta

GNOCCHI CON RAGU D' ANITRA 22

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

PENNE ALLA VODKA 20

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

RISOTTO 20

slow simmered carnaroli rice | white wine | local zucchini flowers | crema di zucchini | parmigiano | lemon zest

PENNE ALLA BURINA 18

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

VEGETARIAN PRIMI | Pasta

MINISTRONE GENOVESE 15

seasonal zuppa of local farm vegetables, swiss chard, kale and zucchini flowers | maltagliata egg pasta | parmigiano *** vegan and gluten free option available*

RAVIOLI 22

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

GNOCCHI AL PESTO 21

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

CANNELLONI CON RICOTTA 20

ricotta and spinach stuffed cannelloni | tomato béchamel sauce | parmigiano

SECONDI | Mains

All mains served with chef daily potato and seasonal vegetable medley

AGNELLO 39

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

TAGLIATA DI MANZO 27

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

RISO CON VERDURE STAGIONATO 24

lemon, garlic and pine nut rice pilaf | lions mane mushroom | caramelized onion broth | local grilled vegetables | microgreens

FILETTO ALLE BRACE. 48

grilled 8oz AAA Alberta beef tenderloin | funghi trifolati | salsa verde

FRUTTI DI MARE ALLA GRIGLIA 28

grilled seafood medley of rosemary scented calamari, east coast scallops and pacific white shrimp | charred lemon | wild oregano salmorglio sauce

I DOLCI | Dessert

TIRAMISU TRADIZIONALE 10

savoardi 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 10

classic Southern Italian Gelato | choice of:
cacao dusted white and dark chocolate or pistachio and fior di latte