



A casa

10% off pickup orders

ANTIPASTI | Appetizers and Salads

INSALATA CASA 14

baby field lettuce | radicchio | watermelon radish | balsamic red onions
and local carrots | beet garnish | lemon vinaigrette | crushed pistacchio |

INSALATA DI CESARE DI VERDICCHIO 14

local romaine | crispy prosciutto | herbed croutons |
shaved parmigiano | lemon | house made caesar dressing

CARPACCIO DI MANZO 17

herb and peppercorn crusted thin sliced AAA Alberta beef | black olives | torn basil |
pickled purple onion | insalatina | smoked paprika aioli

POLIPO GRIGLIATA 18

grilled marinated octopus | green bean and local potato salad |
spicy lime vinaigrette

FORMAGGI E SALUMI 20

daily selection of 3 Italian cheeses (60 grams) and 3 in house and imported cured meats |
local honey | candied nuts | balsamic marinated olives | n'duja tarralini | pickled teardrop
peppers | seasonal berries

PRIMI | Pasta

GNOCCHI CON RAGU D' ANITRA 25

In house made potato dumplings | 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

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

GARGANELLE ALLA BURINA 22

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

VEGETARIAN PRIMI | Pasta

*vegan

RAVIOLI DI ZUCCA SU FONDUTA DI PARMIGIANO 22

butternut squash ravioli | parmigiano crema |
thyme roasted walnuts

SPAGHETTI CACIO E PEPE DI ANACHARDIO* 23

al dente long pasta | puree of roasted cashews, miso paste and
extra virgin olive oil | toasted peppercorn | nutritional yeast

GNOCCHI AI TRE FORMAGGI 24

house made potato dumpling | gorgonzola, pecorino and
fontina cream sauce | crispy sage garnish

CANNELLONI CON RICOTTA 22

ricotta and spinach stuffed cannelloni | tomato béchamel sauce | parmigiano

SENZA GLUTINE PRIMI | Gluten Free Pasta

ALLA VODKA 21

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

BOLOGNESE 20

Gluten free long pasta | slow simmered veal, chicken and beef ragu with cloves,

CACIO E PEPE DI ANACHARDIO* 24

Gluten free long pasta | puree of roasted cashews, miso paste and
extra virgin olive oil | toasted peppercorn | nutritional yeast

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

AGNELLO 39

seared citrus, honey and mint marinated Australian lamb rack | lamb au jus | mint salsa verde | roasted local beets and thyme roasted turnips | rainbow carrots | butternut squash puree

TAGLIATA DI MANZO 27

10 oz sous vide Alberta AAA bistro tender | local mushroom trifolati | beef port au jus | smashed red potatoes | seasonal vegetable medley

ANITRA ARROSTO 34

cast iron seared Brome Lake duck breast | cranberry gastrique | wheat berry, pomegranate, butternut squash and balsamic warm salad

OSSO BUCO DI VITELLO 35

slow braised Ontario veal shank with red wine, soffritto and rosemary | risotto Milanese | jus reduction | smashed red potatoes and parmigiano | maple glazed rainbow carrots

FRUTTI DI MARE ALLA GRIGLIA 35

grilled seafood medley of rosemary scented calamari, east coast scallops and pacific white shrimp | sautéed local kale | roasted vegetable and fregola sarda medley | orange and apple cider reduction

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

CANNOLI SICILIANE 10

In house made ricotta and pistachio stuffed cannoli | strawberry coulis | seasonal berries