



ANTIPASTI – Appetizers and salads

FRITTO MISTO DI PESCE 15

fried East Coast scallops, calamari and local tiger shrimp | chickpeas | crispy sage
| chipotle aioli | fresh lemon

INSALATA DI CESARE DI VERDICCHIO 14

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

CARPACCIO DI MANZO 17

herb and peppercorn crusted thin sliced AAA Alberta beef | arugula and micro insalatina
| extra virgin olive oil | shaved parmigiano

POLENTA E FUNGHI 16

grilled heritage red corn polenta | sauteed local mushrooms ragu with shallots, fresh herbs
and marsala wine | crispy lion's mane

FORMAGGIE 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 RAGUD' ANITRA 20

in-house made potato dumplings | local 'King Cole duck' with white wine, tomato and sage | pecorino cheese

PENNE ALLA VODKA 18

short pasta | sautéed onions with local bacon, pepperoncino,
fresh tomato, vodka and a touch of cream | parmigiano

GARGANELLI ALLA BURINA 22

classic Italian sauce of sautéed onions, double smoked bacon, white wine,
chili peppers and broccoli crema

TAGLIATELLE BOLOGNESE 19

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

VEGETARIAN PRIMI | Vegetarian Pasta

*vegan

RAVIOLI DI ZUCCA SU FONDUTA DI PARMIGIANO 22

butternut squash ravioli | parmigiano crema
| thyme roasted walnuts

CANNELLONI CON RICOTTA 18

ricotta and spinach stuffed cannelloni | tomato béchamel sauce | parmigiano

GNOCCHI AFFUMICATA 24

house made potato dumpling | tomato, white wine and touch of cream
| sun dried tomatoes | smoked scamorza cheese

*** ORECCHIETTE CON CIME DI RAPE –plant based** 24

ear-shaped pasta in a Puglian sauce of sauteed rapini,
‘beyond meat’ sausage, chili peppers, garlic and white wine

*** SPAGHETTI CACIO E PEPE –plant based** 23

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

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 21

gluten free long pasta | traditional ragu with veal, chicken and beef with
white wine, nutmeg, cloves and tomato passata

CACIO E PEPE –plant based* 24

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

*** ORECCHIETTE CON CIME DI RAPE – plant based*** 26

gluten free short pasta in a Puglian sauce of sauteed rapini, ‘beyond meat’ sausage,
chili peppers, garlic and white wine | nutritional yeast

SECONDI | Mains

POLLO IN POTACCHIO 28

chicken thighs stuffed with fontina cheese, simmered in a traditional sauce with pancetta, olives, white wine, rosemary and sage | local mini red potatoes 'in porchetta' with fennel and duck fat | thyme roasted root vegetables

CACCIUCCIO 35

traditional Tuscan fish stew with Atlantic lobster, octopus, PEI mussels, pasta clams, calamari, pacific white shrimp and cod | tomato and fish stock brodo | garlic rubbed crostini

OSSO BUCCO DIVITELLO 35

slow braised Ontario veal shank with red wine, soffritto and rosemary | roasted mini reds | thyme infused root vegetables

FILETTO DI MANZO ALLA BRACE 48

8oz AAA Alberta beef tenderloin | funghi trifolati | local potatoes | grilled seasonal vegetables | salsa verde

AGNELLO 39

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

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

IDOLCI | Dessert

TIRAMISU TRADIZIONALE 12

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

DOLCE DELLA NONNA 13

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

CRÈME BRÛLÉE 12

vanilla crème brûlée | black currant and mint sorbetto | pistachio macaron