

## ANTIPASTI – Appetizers and salads

### FRITTO MISTO DI PESCE 15

Fried east coast scallops, calamari and local tiger shrimp | chickpeas | crispy sage | chiptole 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

### 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 DI CINGHIALE 20

In house made potato dumplings | local wild boar sauce with white wine, tomato, juniper and soffrito | 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

### RAVIOLI DI BURRATA 23

burrata cheese stuffed ravioli | speck smoked prosciutto, radicchio and parmigiano crema | roasted walnuts | local honey drizzle

## VEGETARIAN PRIMI | Pasta

\*vegan

### 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

### \*ORRECCHIETE 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

### \*ORRECCHIETE 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 DI VITELLO** 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

### **TARTUFO** .. 9

Classic Southern Italian Gelato | choice of: Cacao dusted white and dark chocolate or Pistachio and fior di latte