

## ANTIPASTI – Appetizers and salads

### FORMAGGIE SALUMI 20

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

### INSALATA CASA 15

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

### FRITTO MISTO DI PESCE 18

Fried east coast scallops, calamari and pacific white shrimp | chickpeas | crispy sage | chiptole aioli | fresh lemon

### ANITRA AFFUMICATA 17

Cast iron smoked King Cole duck breast | roasted beets, bosc pears, arugula and local barley berry salad | balsamic reduction | pistachio dust

### INSALATA DI CESARE DI VERDICCHIO 14

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

### CARPACCIO DI MANZO 16

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

### POLENTA E FUNGHI 16

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

## PRIMI | Pasta

### GNOCCHI CON RAGU DI CINGHIALE 22

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

## PRIMI | Pasta cont ...

**TAGLIATELLE BOLOGNESE** 21  
traditional ragu with veal, chicken and beef with  
white wine, nutmeg, cloves and tomato passata

**RAVIOLI DI BURRATA** 25  
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** 23  
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 prosciutto 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** 38

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 | root vegetables | 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 or 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

**CREMA BRUCIATA** 12.50

in house made vanilla bean crème brulee | chocolate garnish | dehydrated orange