

SEASON I 04.29.21

ANTIPASTI— Starters and Salads

FORMAGGIE SALUMI 18

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

INSALATA MISTICANZA 15

market lettuces, mint, basil, local micros and
sprouts | endive medley | Verdicchio red
wine vinaigrette | pickled red onions

INSALATA DI CESARE 14

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

PANZANELLA DI PESCE 16

traditional bread salad with heirloom cherry
tomatoes, red onion, infornate black olives
and basil tossed with chilled lemon and bay
leaf marinated seafood | red wine vinegar
reduction | fresh micros

CARPACCIO DI MANZO 16

herb and peppercorn crusted thin sliced
AAA Alberta beef | black garlic aioli |
red onion pickles | watermelon radish |
baby beet leaves |

FRITTO MISTO 18

fried East Coast bay scallops, calamari and
pacific white shrimp | chickpeas | crispy
sage | chipotle aioli | fresh lemon

I PRIMI – Pasta

GNOCCHI 21

in house made potato dumplings | ricotta, local pork and
tomato ragu | fresh basil | pecorino

SPAGHETTI ALLA CHITTARA 25

house made guitar string cut egg pasta | white wine and spring
onion sauce of East Coast bay scallops, PEI mussels, Pacific white
shrimp, capers and lemon zest

MEZZE MANICE ALLA VODKA 20

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

GARGANELLI CON RAGU DI CONIGLIO 24

local rabbit ragu with soffrito, speck smoked prosciutto and
fennel seeds | shaved parmigiano | fennel garnish

VEGETARIAN PRIMI | Pasta Vegetarian

*vegan

RAVIOLI DI BURRATA 24

burrata cheese stuffed ravioli | asparagus crema |
parmigiano | cracked pepper

CROCCANTE DI LASAGNA 23

crispy green and white pasta sheets layered with fire roasted
cherry tomato, asparagus and béchamel | crispy zucchini

*ORECCHIETE CON CIME DI RAPE – plant based. 22

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 21

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

CONTORNI | Sides

SAUTEED RAPINI WITH LEMON

7

GRILLED ASPARAGUS | MALDON SALT

8

TRUFFLED SCALLOP POTATOES

12

GRILLED 4OZ ATLANTIC LOBSTER TAIL

18

CEDAR SCENTED PACIFIC SHRIMP (4)

11

VEGETABLE MEDLEY | BALSAMIC REDUCTION

8

Our dishes are prepared fresh in order to give you the best possible quality. Should you have any dietary concerns, please feel free to let us know and we will gladly accommodate where possible!

Thank you for supporting local! It is always and truly appreciated! Looking forward to seeing you soon.



SECONDI | Main

FILETTO DI MANZO ALLA BRACE 38

grilled 8oz AAA Alberta beef tenderloin |
sauteed snap peas | local shitake | caramelized endive |
oven baked scallop potato | fig red wine reduction

AGNELLO 39

wood oven roasted Australian lamb rack | rapini pesto | mini Yukon
golds | fire roasted peppers | pickled zucchini

FILETTO DI MAIAIALE 26

seared local maple syrup and juniper marinated Berkshire pork
tenderloin | butternut squash | honey glazed carrots |
roasted beets | sauteed bok choy

CACCIUCCIO 35

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

FARAONA AL MATTONE 27

brined oven roasted half guinea hen | charred corn and fregola |
thyme scented beets | sauteed French beans

ANITRA AFFUMICATA 28

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

