



# VERDICCHIO

RISTORANTE | ENOTECA

SEASON 1 06.1.21

KITCHEN TEAM  
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## Cicchetti — Small Plates

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Pronounced 'chee-keh-tea'

These small plates are Northern Italy's answer to Spain's tapas and are typically 'shared' between friends in later afternoon or evening.

Cicchetti are served in wine bars across Venice and made using the day's market finds.

Enjoy as an appetizer or order several plates for a meal. Perfect with an Aperol Spritz or a glass of wine from our wine list.

Steamed white clams, white wine, pepperoncino, parsley | garlic rubbed crostini 10

Heritage red corn polenta | local mushroom ragu 9

Grilled calamari | purple onion julienne, heirloom cherry tomatoes, capers, white wine, garlic 9

Compressed watermelon | cherry tomato | ricotta | balsamic reduction | local micro 8

Prosciutto di Parma | Verdicchio marinated olives | cipolline di Tropea | terralini 12

In house made lonza | pickled fiddleheads | shaved parmigiano 11

## ANTIPASTI — Starters and Salads

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### INSALATA MISTICANZA 15

market lettuces, local micros and sprouts salad with fresh mint, basil and 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 | chilled lemon and bay leaf marinated seafood | red wine vinegar vinaigrette | fresh micros

### CARPACCIO DI MANZO 16

herb and peppercorn crusted thin sliced AAA Alberta beef | black garlic aioli | red onion pickles | local radish | baby beet leaves | lemon zest | extra virgin olive oil

### FRITTO MISTO 18

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

### FORMAGGIE SALUMI 17

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

## I PRIMI — Pasta

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### MALTAGLIATA 24

local duck egg pasta | seasonal ragu of black-eyed beans, prosciutto, marjoram, fresh thyme and tomato | mint chiffonade

### GNOCCHI 21

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

### SPAGHETTI ALLA CHITTARA 26

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

### MEZZE MANICE ALLA VODKA 19

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

### GARGANELLI 23

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

### TAGLIATELLE 24

in house made Marchigian style pasta | traditional ragu di carne with local beef, pork shoulder, mortadella and prosciutto | parmigiano shavings

## VEGETARIAN PRIMI — Pasta Vegetarian

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*\*vegan*

### **RAVIOLI DI BURRATA 24**

burrata cheese stuffed ravioli | stinging nettle pesto | parmigiano | crushed walnuts

### **RISOTTO CON ASPARAGI 23**

slow simmered carnaroli rice with white wine and asparagus crema | lemon zest | parmigiano

### **\*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

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!



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## SECONDI — Main

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### **GRIGLIATA DIMAIALE 27**

cast iron seared 14oz Ontario pork tomahawk | maple infused fig and apricot mostarda | heritage red corn polenta | sauteed swiss chard

### **TAGLIATA DIMANZO 26**

10-oz Alberta AAA beef hangar steak | crunchy fennel salad | parsley, chili, garlic, red wine vinegar and onion chimichurri

### **FRUTTI DI MARE ALLA GRIGLIA 35**

grilled seafood medley of fresh herb scented calamari, octopus, East Coast scallops and large Pacific white shrimp | wheat berry, red pepper, cherry tomato, caper and red onion insalatina | lemon garlic dressing

### **FILETTO DIMANZO ALLA BRACE 40**

grilled 8-oz AAA Alberta beef tenderloin | sauteed snap peas | local mushrooms | orange marinated endive | oven baked scallop potato | fig red wine reduction

### **AGNELLO 39**

wood oven roasted Australian lamb rack | rapini pesto | mini Yukon golds | pickled zucchini | fire roasted peppers | Tuscan extra virgin olive oil

### **FARAONA AL MATTONE 27**

oven roasted half guinea hen | charred corn | thyme scented beets | sauteed French beans | crispy potatoes

### **ANITRA AFFUMICATA 28**

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

### **SALMONE 28**

pan seared Atlantic salmon | seared seasonal vegetables | crispy Azilda potatoes | balsamic reduction

## CONTORNI — Sides

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SAUTEED RAPINI WITH LEMON 7

CEDAR SCENTED PACIFIC WHITE SHRIMP (4) 12

GRILLED ASPARAGUS | MALDON SALT 8

VEGETABLE MEDLEY | BALSAMIC REDUCTION 8

TRUFFLED SCALLOP POTATOES 12



Bringing back the ancient art of wood oven cooking one pizza at a time. Featuring authentic Italian pizzas, breads, fired-cooked meat, vegetables and more. Cooking by fire is one of the oldest ways to prepare food. Travel back in history with your tastebuds and indulge like the ancient Romans.

*All pizzas are made using a traditional 48-hour fermentation using only Tipo 00 pizzeria flour to give a more digestible and authentic Italian flavor.*

**TARTUFATA** (tomato sauce | mozzarella | artisan sausage | local mushroom trifolati | black truffle salsa) 20

**UDINESE** (tomato sauce | fior di latte cheese | prosciutto | arugula | shaved parmigiano) 18

**4 Stagione** (tomato sauce | artichoke hearts | margherita | Udinese | infornate black olives) 18

**Inferno** (tomato sauce | provolone | pork sausage | rapini | Verdicchio hot condiment) 19

**Sei Un Patate** (white pizza | mozzarella | thin slice potato | rosemary | nduja) 18

**OH! MangiaCake** (tomato sauce | mozzarella | sweet salami | local mushrooms | pancetta) 19

**Porco lo** (tomato sauce | fior di latte | guanciale | black olives) 18

### **VEGETARIAN AND VEGAN Pizzas**

**MARGHERITA** (tomato sauce, fior di latte fresh mozzarella | fresh basil) 16

**CAPRESE** (roasted cherry tomato | fior di latte | fresh basil pesto) 17

**Che bel cavolfiore** (cashew mozzarella | fire roasted garlic and chili infused cauliflower | grilled purple onion) 19

**Della terra** (vegan mozzarella | Beyond Meat sausage | thin sliced potatoes | fennel oil) 19