



# 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 Negroni or a glass of wine from our wine list.

**Steamed pasta clams with red onion, tomato passata and white wine | saffron vegetable stock | fregola sarda | extra virgin olive oil**

**Roman style warm tripe | tomato sugo and parmigiano | heritage red corn polenta**

**In house made lonza | pickled local beans | shaved parmigiano**

**Grilled calamari | charred purple onion, heirloom cherry tomatoes, capers, white wine, garlic**

**Pancetta wrapped radicchio | pickled red onions | balsamic reduction | local micro**

**Prosciutto di Parma | marinated olives | grissini torinese**

## ANTIPASTI — Starters and Salads

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**INSALATA DI RADICCHIO**  
fennel, orange supreme and radicchio salad | marinated infornate black olives | extra virgin olive oil | citrus vinaigrette | balsamic reduction 16

**INSALATA DI CESARE**  
romaine hearts | crispy prosciutto | herbed croutons | shaved parmigiano | house made caesar dressing 14

**PARMIGIANA DI MELANZANE**  
wood oven cooked thin sliced eggplant layered with fior di latte fresh mozzarella, san marzano tomato, fresh mint and parmigiano

**CARPACCIO DI MANZO**  
herb and peppercorn crusted thin sliced AAA Alberta beef | black garlic aioli | red onion pickles | local radish and micro | lemon zest | extra virgin olive oil 16

**FRITTO DI POLENTA**  
crispy polenta fries | black autumn truffle aioli

**TORTINI DI FUNGHI**  
local lion's mane 'crab' cake with panko, red pepper and vegan mayonaise | salsa remoulada 14

**FORMAGGIE SALUMI**  
2 Italian cheeses | 3 in house and imported cured meats | marmalade | candied nuts | balsamic marinated olives | n'duja tarralini 17

## I PRIMI — Pasta

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**GNOCCHI**  
locally sourced mushrooms with white wine, fresh herbs and pancetta | parmigiano 26

**RISOTTO ALLA SCOGLIO**  
slow simmered carnaroli rice | calamari, pei mussels, gulf pasta clams and pacific white shrimp | white wine and tomato passata 28

**MEZZE MANICE ALLA VODKA**  
Ontario wild boar bacon | tomato sugo | splash of vodka | fresh cream | parmigiano 24

**TAGLIATELLE**  
in house made Marchigian style pasta | lamb, saffron and fennel seed ragu | pecorino 25

**RAVIOLI DI BURRATA\***  
local butter | salsa tartufata | panna | hazelnut crumb 25

**GNOCCHI TRE FORMAGGI\***  
gorgonzola, asiago and parmigiano sauce | radicchio di treviso, walnut dust 26

**RISOTTO CON ZUCCA\***  
slow simmered carnaroli rice with white wine and local butternut squash puree | arugula garnish | parmigiano 24

**TAGLIOLINI CACIO E PEPE\***  
thin egg pasta | traditional roman sauce of pecorino cheese and black pepper | pecorino crisp

**\*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

