

ANTIPASTI – salads and appetizers

RADICCHIO 16

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

CESARE 14

romaine hearts | crispy prosciutto | herbed croutons | shaved
parmigiano | house made Caesar dressing 14

FRITTO MISTO DI PESCE 18

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

ZUPPETTE DI VONGOLE 16

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

CARPACCIO 16

herb and peppercorn crusted thin sliced AAA Alberta beef | black
garlic aioli | red onion pickles | local lettuce and micro insalatina |
lemon zest | extra virgin olive oil

VERDICCHIO CHARCUTERIE PLATE 17

selection of Italian cheeses and cured meats | marmalade |
candied nuts | balsamic marinated olives | fennel tarralin |

COTECCHINO E LENTICCHIE 16

traditional slow cooked pork sausage | braised lentils - umbria style with
brunoise of carrots, celery, onions and bay leaves | garlic rubbed crostini |

PRIMI | pasta

RAVIOLI 28

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

MEZZE MANICE ALLA VODKA 24

Ontario wild boar bacon | tomato sugo | vodka | fresh cream | parmigiano

GNOCCHI CON RAGU DI CINGHIALE 26

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

TAGLIOLINI ALLA SCOGLIO 29

Long egg ribbon pasta | calamari, pei mussels, gulf pasta clams and pacific white shrimp | white wine and tomato passata

TAGLIATELLE ALLA BOLOGNESE 25

Slow simmered pork, chicken and beef ragu with cloves, white wine, nutmeg and tomato passata | pecorino

GARGANELLE 26

short pasta | artisan sausage | nduja | local mushrooms | peas | pecorino

VEGETARIAN PRIMI – vegetarian and vegan pastas

GNOCCHI AL TELEFONO 24

in house made potato dumplings | tomato sugo | bocconcini fresh mozzarella | parmigiano

***SPAGHETTI CACIO E PEPE –PLANT BASED 25**

al dente long pasta | puree of roasted cashews, miso paste

***ORECCHIETE CON CIME DI RAPE – plant based 25**

ear shaped pasta in a puglian sauce of sauteed rapini, 'beyond meat' sausage, chili peppers, garlic and white wine

VERDICCHIO MAIN PLATES AND SIDE DISHES

COSTINE DI MANZO BRASATO 34

slow braised Alberta beef short rib | grilled purple onion, turnip and kale medley | butternut squash puree | au jus reduction

PETTO DI POLLO ALLA UMBRESE 27

pan roasted supreme of farm raised chicken with white wine, pancetta, olives, garlic, rosemary and sage | roasted rosemary potatoes | seasonal root vegetables | balsamic reduction

PETTO DI ANATRA AFFUMICATA 31

cast iron seared smoked King Cole duck breast | farro, fennel and orange insalatina | grape gastrique

TAGLIATA DI MANZO 32

10oz Alberta AAA beef bistro steak | veal au jus | mini Yukon gold potatoes | sauteed green beans with arugula, spring onion and red pepper

CACCIUCCIO 35

traditional Tuscan fish stew with Atlantic lobster, pei mussels, pasta clams, calamari, pacific white shrimp and pacific sturgeon | tomato and fish stock brodo | garlic rubbed crostini

FILETTO DI MANZO ALLA BRACE 48

8oz AAA Alberta beef tenderloin | funghi trifolati | local potatoes | grilled seasonal vegetables | salsa verde

oven roasted local potatoes | rosemary | garlic | extra virgin olive oil ... 7

sauteed swiss chard with garlic, extra virgin olive oil and lemon ... 8

grilled marinated pacific white shrimp ... 12

sauteed green beans with garlic, chili and olive oil ... 7

roasted thyme and rosemary scented seasonal root vegetables ... 7



'LEGNA' WOOD OVEN PIZZAS.

(ONLY AVAILABLE FRIDAYS AND SATURDAYS UNTIL DINING ROOMS REOPEN)

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) ... 19

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

INFERNO (tomato sauce | provolone | pork sausage | rapini | vermicelli hot condiment) ... 18

OH! MANGIACAKE (tomato sauce | mozzarella | sweet salami | local mushrooms | pancetta) ... 17

SALAME (tomato sauce | fior di latte cheese | salami) ... 17

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

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

CHE BEL CAVOLFIORE (cashew mozzarella | fire roasted garlic and chili infused cauliflower | grilled purple onion) ... 17

DESSERTS

TIRAMISU 13

whipped mascarpone | Arabica espresso | savoiardi biscuits | cacao dusting | chocolate garnish

DOLCE DELLA NONNA 11

a Verdicchio tradition – espresso soaked tea biscuits with Italian liqueurs layered with Italian butter cream | dark chocolate ganache | fresh seasonal berries

TARTUFO 12

Classic Southern Italian Gelato | choice of:

i. Limoncello and vanilla

ii. Pistachio and fior di latte

iii. Dark and white chocolate