

ANTIPASTI – STARTERS AND SALADS

INSALATA DI CESARE

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

INSALATA RADICCHIO

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

FORMAGGI E SALUMI

selection of Italian cheeses and cured meats | marmalade | candied nuts | balsamic marinated olives | fennel tarralini... 17

ZUPPETTE DI VONGOLE

steamed pasta clams with red onion, tomato passata and white wine | saffron vegetable stock | fregola sarda | extra virgin olive oil... 16

CARPACCIO DI MANZO

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

PRIMI – PASTA

TAGLIATELLE ALLA BOLOGNESE

in house made Marchigian style pasta | beef, pork, white wine and tomato ragu | pecorino ... 25

GNOCCHI

Local mushrooms | white wine | fresh herbs and pancetta | parmigiano ...26

MEZZE MANICE ALLA VODKA

Ontario wild boar bacon | tomato sugo | vodka | freshcream | parmigiano... 24

GARGANELLE

short pasta | artisan sausage | nduja | local mushrooms | arugula | pecorino ... 26

RAVIOLI DI BURRATA*

local butter | salsa tartufata | panna | hazelnut crumb ...28

TAGLIOLINI ALLA SCOGLIO

Long egg ribbon pasta | calamari, pei mussels, gulf pasta clams and pacific white shrimp | white wine and tomato passata ... 29

*SPAGHETTI CACIO E PEPE –PLANT BASED

al dente long pasta | puree of roasted cashews, miso paste ... 25

SECONDI – MAINS

PETTO DI ANATRA AFFUMICATA

cast iron seared smoked King Cole duck breast | farro, fennel
and orange insalatina | grape gastrique ... 31

COSTINE DI MANZO BRASATO

slow braised Alberta beef short rib | grilled purple onion, turnip and kale medley |
butternut squash puree | au jus reduction... 34

TAGLIATA DI MANZO

10oz Alberta AAA beef bistro steak | veal au jus | mini Yukon
gold potatoes | sauteed green beans with arugula, spring onion
and red pepper 32

PETTO DI POLLO ALLA UMBRESE

pan roasted supreme of farm raised chicken with white wine, olives, garlic, capers,
rosemary and sage | roasted rosemary potatoes | seasonal root vegetables | balsamic reduction ... 28

DOLCI – MAINS

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

TORTA DI FORMAGGIO ... 13

Ny style cheesecake | graham crust |
salted caramel sauce | candied pecans | chocolate flakes