

CICCHETTI — Small Plates

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 a 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 10

Cotecchino slow cooked pork sausage | Umbria style braised lentils | garlic rubbed crostini 9

Grilled calamari | charred purple onion, heirloom cherry tomatoes, capers, white wine, garlic 11

Fire roasted cherry tomatoes | fior di latte | balsamic reduction | basil pesto 8

Arrosticini – 3 wood oven grilled skewers 12

- i. lemon, rosemary and mint marinated lamb or
- ii. sage, orange zest and balsamic king cole duck

ANTIPASTI — Appetizers

INSALATA DI RADICCHIO *
fennel, orange supreme and radicchio salad | 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

CARPACCIO DI MANZO
herb crusted thin sliced AAA Alberta beef | black garlic aioli | red onion pickles | baby green insalatina | lemon zest | extra virgin olive oil 16

FUNGHI E POLENTA * *
polenta | sauteed local mushroom marsala ragu | crispy lion's mane 14

FORMAGGIE SALUMI
selection of Italian and local cured meats and cheeses | taralli | honey | balsamic olives | homemade jam 16

POLENTA FRITTI *
crispy polenta fries | Umbrian blacktruffle aioli 13

Our dishes are prepared fresh and in season 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!



VERDICCHIO
RISTORANTE | ENOTECA

I PRIMI — Pasta

GNOCCHI
slow braised wild boar, white wine and tomato sauce | pecorino shavings 26

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

MEZZE MANICE ALLA VODKA
ontario bacon | tomato sugo | vodka | fresh cream | parmigiano 24

TAGLIATELLE ALLA BOLOGNESE
homemade tagliatelle | pork, chicken and beef ragu | cloves and nutmeg | parmigiano 25

RAVIOLI DI BURRATA
burrata ravioli | speck and parmigiano crema | wilted radicchio | roasted walnuts | local honey drizzle 28

GNOCCHI AL TELEFONO *
tomato sugo | fior di latte mozzarella | parmigiano 26

RISOTTO CON BARBABIETOLE *
local beetroot, arugula and parmigiano | goat cheese and pistachio crumble 24

TAGLIOLINI CACIO E PEPE *
traditional romansauce of pecorino cheese and black pepper | pecorino crisp 25

SPAGHETTI CACIO E PEPE - PLANT BASED * *
puree of roasted cashews, miso paste and toasted peppercorn | nutritional yeast 26

*vegetarian ***vegan



'LEGNA' WOOD OVEN PIZZAS

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 | local artisan pork sausage | mushroom trifolati | truffle salsa 19

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

INFERNO tomato sauce | provolone | pork sausage | rapini | n'duja 18

MARGHERITA tomato sauce | fresh mozzarella | basil 16

CAPRESE roasted cherry tomato | fior di latte | basil pesto 17

CHE BEL CAVOLFIORRE – Plant based
pizza bianca with extra virgin olive oil, cashew mozzarella and roasted cauliflower | grilled purple onion | local micros 17

SECONDI — Main

CARNE E PESCE – Meat and Fish

PETTO DI ANATRA AFFUMICATA

cast iron seared smoked King Cole duck breast | warm farro, roasted cherry tomato and parsley insalatina | orange confit | poached pears 31

TAGLIATA DI MANZO

10oz Alberta AAA beef bistro steak | veal au jus | mini yukon gold potatoes | local mushrooms | rapini 32

OSSOBUCCO MILANESE

slow braised Ontario veal shank | traditional risotto Milanese with saffron and veal bone marrow 35

AGNELLO 2 TIPI

Australian lamb 2 ways | grilled purple onion | roasted potatoes 49

- i. grilled frenched lamb chops | mint, rosemary and orange reduction | sauteed lemon rapini
- ii. dry rubbed lamb ribs | jalapeno relish | braised swiss chard

FILETTO DI MANZO

8oz Alberta AAA beef tenderloin | mini yukon gold potatoes | local mushrooms | rapini | fig red wine reduction 55

SALMONE

roasted Atlantic salmon | farro, roasted pepper and artichoke medley 31

CACCIUCCIO

traditional Tuscan fish stew with pacific sturgeon, pei mussels, pasta clams, calamari and pacific white shrimp | tomato brodo | garlic rubbed crostini 38

CONTORNI - Sides

roasted vegetable medley | extra virgin olive oil 8

grilled pacific white shrimp
citrus dressing 11

braised artichokes with
mint, lemon and white
wine 9

warm wheat berry, kale & roasted
cherry tomato insalatina 7