

antipasti ...

ARANCINI 14

crispy fried, mozzarella & nduja sausage

SICILIAN OLIVES 8

garlic & herb marinated

TUNA CRUDO 21

rare ahi tuna, gooseberries, radicchio, shallots, spicy salsa verde

CARPACCIO 19

pounded alberta beef, garlic crema, crispy capers, shallots, toasted focaccia

WHIPPED RICOTTA 17

hot calabrian honey, cracked pepper, house leavened bread

CALAMARI 17

cacio e pepe, crispy fried w/parmesan + cracked black pepper, pesto aioli

GAMBERI ALL'AGLIO 18

pan seared garlic prawns, butter, chili, focaccia

BURRATA POMODORI 22

blistered tomatoes, garlic, basil, white balsamic, toasted focaccia

CAESAR 15

crispy pancetta, radicchio, croutons, house blend parmesan

INSALATA MISTA 13

tuscan salad mix, shaved fennel, ricotta salata, honey vinaigrette, pangrattato

PLEASE ASK ABOUT
OUR DAILY FEATURES!

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grill & forno ...

BISTECCA 36

grilled Alberta AAA sirloin steak, potato pave, marsala mushrooms, red wine sauce

POLLO 32

prosciutto & panzanella wrapped chicken breast, creamy spinach, fried artichoke

PESCE 33

grilled arctic char, roasted potatoes, capers, shaved fennel, cherry tomatoes

PORCHETTA 31

braised pork shoulder, salsa verde, ricotta gnocchi

PASTA AL FORNO MIP

changes daily...please ask!

pasta ...

LINGUINE POMODORO 21

fire roasted tomato sauce, basil, parmesan

VEAL BOLOGNESE 26

beef & veal ragu, basil, parmigiano, house fusilli

CLAM LINGUINE 28

manilla clams, chili, garlic, parsley, pinot grigio

LAMB RAGU 27

braised lamb, walnut, mushroom, sage, parmesan, house reginette noodle

PRAWN FETTUCCHINE 28

garlic prawns, pumpkin seed pesto, cream

pizzetta ...

WILD BOAR 23

ground boar, red onion, mozzarella, roasted pears

FUNGHI 21

roasted mushrooms, garlic crema, smoked provolone, porcini powder, truffle oil