

antipasti . . .

ARANCINI 14

mozzarella, marinara sauce

SICILIAN OLIVES 8

garlic & herb marinated

TUNA CRUDO 21

rare ahi tuna, gooseberries, radicchio, shallots, cucumber & jalapeno salsa

CARPACCIO 19

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

WHIPPED RICOTTA 18

hot calabrian honey, cracked pepper, house leavened bread

CALAMARI 18

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

GAMBERI ALL'AGLIO 18

pan seared garlic prawns, butter, chili flakes, focaccia

BURRATA POMODORI 23

garlic roasted tomatoes, basil pesto, toasted focaccia

CAESAR 15

crispy pancetta, radicchio, croutons, house blend parmesan

SUNDAY SALAD 14

mixed greens, pepperoncini, tomato, red onion, croutons, black olive, parmesan, house vinaigrette

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

PORK MILANESE 31

panko crusted pork loin, fried egg, anchovy, peppernata, arugula

PASTA AL FORNO MIP

changes daily...please ask!

pasta . . . add garlic toast \$4

LINGUINE POMODORO 21

tomato, 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 FETTUCCINE 28

garlic prawns, pumpkin seed pesto, cream

pizzetta . . .

WILD BOAR 23

ground boar, red onion, mozzarella, roasted pears

MARGHERITA 19

tomato, mozzarella, basil