

ANTIPASTI

ARANCINI 14

crispy fried risotto & mozzarella,
marinara sauce

SICILIAN OLIVES 9

garlic & herb marinated

TUNA CRUDO 22

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

CARPACCIO 19

alberta beef, garlic crema, capers,
shallots, pickled mustard seeds,
toasted focaccia

WHIPPED RICOTTA 18

hot calabrian honey, cracked pepper,
toasted flat bread

CALAMARI 18

crispy fried, cracked black pepper,
parmesan, pesto aioli

GAMBERI ALL'AGLIO 18

pan seared garlic prawns, butter,
chili flakes, focaccia

BURRATA POMODORO 24

garlic roasted tomatoes, basil pesto,
toasted focaccia

INSALATA

ADD GARLIC TOAST \$4

CAESAR 15

crispy pancetta, tuscan black kale,
romaine, croutons, creamy dressing,
parmesan

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SUNDAY SALAD 14

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

GRILL + FORNO

BISTECCA 37

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

POLLO 34

chicken breast filled w/sundried tomato &
croutons, wrapped in prosciutto...creamy
spinach & fried artichoke

PESCE 37

roasted barramundi, fennel purée, chick peas,
eggplant caponata

PASTA

ADD GARLIC TOAST \$4

GLUTEN FREE PASTA AVAILABLE...ADD \$1

PASTA DEL GIORNO MIP

changes daily...please ask!

LINGUINE POMODORO 23

tomato sugo, basil, parmesan

VEAL BOLOGNESE 27

beef & veal ragu, basil, parmesan, house fusilli

CLAM LINGUINE 29

white clams, chili flakes, garlic, parsley, white wine

PASTA ALLA NORCINA 28

fennel sausage, mushroom, cream sauce, pecorino
house reginette noodle

PRAWN FETTUCCINE 29

garlic prawns, nut free pesto, cream

PIZZA

GLUTEN FREE CRUST AVAILABLE...ADD \$1

RONI 21

pepperoni, roasted red pepper, oregano

MARGHERITA 19

bocconcini, tomato, pecorino, fresh basil

SALSICCIA 23

fennel sausage, green olive, house hot honey