

antipasti ...

ARANCINI 14

crispy fried, mozzarella & nduja sausage

SICILIAN OLIVES 8

garlic & herb marinated

SALUMI 18

cured italian meats, mission figs, grissini, mostarda

CARPACCIO 17

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

WHIPPED RICOTTA 16

hot calabrian honey, cracked pepper, house leavened bread

CALAMARI 16

crispy fried, artichokes, jalapeno, basil aioli

GAMBERI ALL'AGLIO 17

pan seared garlic prawns, butter, chili, focaccia

WINTER SQUASH 15

roasted squash, toasted pumpkin seeds, prosciutto, ricotta salata, vinaigrette

BURRATA POMODORI 22

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

CAESAR 15

crispy pancetta, radicchio, croutons, house blend parmesan

INSALATA MISTA 14

tuscan salad mix, mission figs, shaved fennel, honey vinaigrette, parmigiano

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

ROSETTE AL FORNO 26

braised & shredded short-rib, tomato sauce, house blend mozzarella, baked lasagna style

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, mozzarella, charred pears, panna

FUNGHI 21

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