

ANTIPASTI

Bruschetta 25

Grilled Tuscan style bread with a selection of traditional toppings

Fegati 27

Chicken liver pate alla Toscana with roasted apple, toasted walnuts, aged balsamic, and crostini

Carpaccio 29

Crudo of Alberta beef with tonnato aioli, arugula, caperberries, bone marrow crouton, and grana padano

Polpo 31

Grilled octopus carpaccio with fried brussel sprouts, red onion, and Calabrian chili vinaigrette

Caprese 32

Mozzarella di bufala with vine tomatoes, balsamic roasted squash, and Trapanese almond pesto

Cozze 32

Steamed gallo mussels with sambuca cream, leeks, fennel, and fermented chili

Burrata 34

Imported Italian curd cheese with basil pesto, fig marmellata, olive tapenade, and fettunta

PRIMI

Tagliatelle 26/39

Classic sugo di pomodoro with cherry tomatoes, basil leaves, and Parmigiano

Bucatini 28/42

Alla' Gricia with guanciale, tellicherry peppercorn, and pecorino romano

Gnocchi 28/42

Alla' Bava, handmade potato dumplings with smoked bacon, fontina, and roasted cauliflower

Risotto 29/43

Riso carnaroli with Nduja di Spilinga, peas, Calabrese sausage, and stracciatella

Pappardelle 29/43

Wild boar bolognese, mascarpone, and Parmigiano

Gigli 29/43

Lamb sausage ragu with shallots, fennel, cavolo nero, and Parmigiano

Linguine 32/48

Alla pescatora with mussels, prawns, baby scallop, tomato, saffron cream sauce, and breadcrumbs

SECONDI

Pollo 48

Herb roasted half chicken alla mattone with carmelized fennel bulb castelvetro olives, and orange

Salsiccia 49

Mamma Cathy's veal sausage coil with roasted grapes, vin santo, agro dolce onions, and crema di patate

Rosticciana 53

Aceto and herb marinated pork ribs alla griglia with garlic confitura, grilled leeks, olio santo, and prosciutto crackling

Orata 56

Whole sea bream grilled with insalata di fregola sarda, and fried herbs

Agnello 59

Balsamic glazed Alberta lamb sirloin, with cippolini, cauliflower crema, and bagnetto verde

Bistecca 85/163

Fiorentina style rib steak with arugula, grey sea salt, lemon, and extra virgin olive oil

Arrosto Misto 275

Tuscan mixed roast, with double bistecca, lamb, bracirole, half chicken, and Cathy's sausages

CONTORNI

Insalata 18

Winter greens with kale, radicchio, apple, walnut, pomegranate vinaigrette, and ricotta salata

Patate 18

Frittura of smashed fingerling potatoes with garlic confitura, rosemary, sage, and nduja aioli

Asparagi 19

Wrapped asparagus spears alla griglia with prosciutto di Parma, olio, and charred lemon

Broccoletti 19

Charred broccolini with salsa di acciughe, and pangrattato al prezzemolo

Fagiolini 22

Baby green beans with shallots, Trebbiano d'Abruzzo, and toasted pine nuts

Funghi 24

Victor's seasonal mixed mushrooms sautéed with garlic and crushed pepperoncino

chef: Yeng Sreng
sous chef: Rasna Dhillon
jr sous chef: Zajira Dujali