

**PIZZA**

72 hour-layered fermented dough cooked in an open flame brick forno. All pizzas can be made Gluten Free for \$4.

<b>CAPRICCIOSA</b> San marzano tomato sauce, fior di latte*, prosciutto cotto**, artichoke hearts, oregano, black mediterranean olives, baby capers	<b>25</b>	<b>CRIMINALE</b> 🌱 San marzano tomato sauce, fior di latte*, prosciutto cotto**, soppressata picante, applewood smoked bacon, sliced red onions	<b>28</b>
<b>BRAVA</b> 🌱 San marzano tomato sauce, spicy patatas bravas, piquillo peppers, charred Iberico chorizo, fior di latte*, chipotle aioli, smoked paprika	<b>26</b>	<b>TARTUFINA</b> 🌱 Bianco sauce, oven roasted pears, gorgonzola, honey toasted walnuts, fior di latte*, truffle infused evoo****	<b>26</b>
<b>DIAVOLA</b> San marzano tomato sauce, soppressata picante, fior di latte*, mediterranean black olives	<b>24</b>	<b>FUNGHI</b> 🌱 San marzano tomato sauce, oven roasted organic BC mushrooms, fior di latte*, pecorino	<b>25</b>
<b>MALIBU</b> 🌱 San marzano tomato sauce, prosciutto cotto**, pineapple, fior di latte*, coconut milk reduction	<b>24</b>	<b>MARGHERITA</b> 🌱 San marzano tomato sauce, fresh basil leaves, fior di latte*, pecorino romano	<b>20</b>
<b>DRUNKEN GOAT</b> 🌱 San marzano tomato sauce, creamy goat cheese, fior di latte*, parmigiano, gorgonzola, mediterranean feta, balsamico di modena	<b>25</b>	<b>FORZA ITALIA</b> 🌱 San marzano basil tomato sauce, fior di latte*, 30 months Prosciutto di Parma Leoncini**, arugula and evoo****	<b>28</b>
<b>CARBONARA</b> 🌱 White crema, guanciale, sunny eggs, fior di latte*, pecorino romano	<b>30</b>	<b>MORTADELLA PISTACCHIO</b> 🌱 White crema, fior di latte*, mortadella, sicilian pistachio, fresh micro greens	<b>30</b>

\*Fresh Italian style mozzarella cheese | \*\*Premium Italian cured pork | \*\*\*Premium Italian ham | \*\*\*\*Sicilian organic extra virgin olive oil

**ADD ON**

**CHEESE**

- Fior di latte 4
- Goat Cheese 4
- Burrata Pugliese 9
- Gorgonzola 4
- Parmigiano Reggiano 3
- Saint Agur Bleu 6

**SAUCES**

- Sicilian Olive Oil 4
- Truffle Oil 3
- Balsamic Reduction 3

**VEG + MORE**

- Artichoke 3
- Arugula 3
- Mushroom 3
- Black Olives 3
- Capers 3
- Syrax Caramelized Onions 3

**SEAFOOD**

- Prawns 7
- Anchovies 5

**MEAT**

- Bacon 3
- Soppressata 4
- Sliced Chorizo 7
- Prosciutto Cotto 4
- Braised Beef 5
- Grilled Chicken Breast 10
- Prosciutto di Parma 9

**TAPAS**

<b>JAMON IBERICO DE BELLOTA</b> 🌱 48 months 100% Spanish pata negra ham, served with pan de tomate	<b>34</b>	<b>LOBSTER + CRAB RAVIOLI</b> 🌱 🌱 Handmade stuffed pasta, coconut and chipotle cream	<b>19</b>
<b>PATATAS BRAVAS</b> 🌱 🌱 Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic, smoked paprika, Vegan aioli	<b>13</b>	<b>BURRATA PUGLIESE</b> 9	
<b>WARM MIXED MEDITERRANEAN OLIVES</b> 🌱 9		<b>PROSCIUTTO E BURRATA</b> 28 30 months Prosciutto di Parma Leoncini, 10 years barrel-aged balsamico di modena, Sicilian organic evoo, grilled ciabatta	
<b>CHARCUTERIA Y QUESOS</b> (2-3 people) Selected Premium cured meats, imported cheeses, Roasted walnuts, pickles and forno flatbread	<b>35</b>	<b>CALAMARI DI MAMMA (GLUTEN-FREE)</b> 21 Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli	
<b>BURRATA PUGLIESE</b> 9 <b>QUEBEC FOIE GRAS GRADE A</b> 23		<b>BOGA BOGA</b> 🌱 🌱 29 Tiger prawns, baby squid, baby scallops, mussels and clams in a cherry tomato garlic butter and parsley white wine base served with grilled sourdough bread	
<b>HUMMUS</b> 🌱 12 Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread		<b>SLICED SPANISH CHORIZO</b> 7	
<b>FETA CHEESE</b> 3 <b>CRUDITES</b> 3 <b>FREE RANGE CHICKEN BREAST</b> 10 <b>GRILLED ORGANIC SIRLOIN CAP</b> 10 <b>GLUTEN FREE BREAD</b> 4		<b>CEVICHE</b> 🌱 23 Spot prawns, snapper, baby Spanish octopus, avocado, chili, leche de tigre, sweet potato, crunchy tortilla chips	
<b>WAGYU BEEF CARPACCIO</b> 🌱 24 Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread		<b>AVOCADO + SOURDOUGH</b> 🌱 17 Sourdough bread baked in clay mold, Mexican avocado, Sicilian organic evoo, fresh greens	
<b>CHARRED IBERICO CHORIZO</b> 15 Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread		<b>TRUFFLE FRIES</b> 🌱 9 Parmigiano reggiano, white truffle	
		<b>TRUFFLE AIOLI</b> 3	

Finest ingredients, carefully sourced, seasonally and local when possible, completely natural for your elevated dining experience.

## GREENS + SOUPS

### GOAT CHEESE SALAD

Crispy goat cheese, cherry tomatoes, candied walnuts and heritage greens tossed in our house-made pear truffle vinaigrette, parmigiano

GRILLED KUTERRA™ SALMON 12

19

### INSALATA VERDE DI CASA

Mix heritage greens and mixed kale topped with cherry tomatoes, carrots, shaved cucumber, crispy cipollini flakes and house-made balsamic vinaigrette

14

### ROMAINE CAESAR

Fresh baby romaine, caesar dressing, parmesan garlic croutons

17

### CREMA DI POMODORI

San marzano tomatoes, creme, mascarpone, served with flatbread

13

## ADD ON

#### CHEESE

Feta Cheese 4  
Crispy Goat Cheese 3  
Burrata Pugliese 9  
Saint Agur Bleu 6

#### DRESSINGS

Sicilian Olive Oil 3  
Truffle Oil 3  
Balsamic Reduction 3

#### VEG + MORE

Avocado 3  
Black Olives 3  
Capers 3

#### SEAFOOD

Tiger Prawns 11  
Kuterra™ Salmon 12

#### MEAT

Bacon 3  
Organic Chicken Breast 10  
Prosciutto di Parma 9  
Organic Sirloin Cap 10

## ENTRÉES

### CHICKEN PAELLA

Saffron-lemon marinated free range chicken supreme on Spanish paella rice with Pata Negra chorizo topped with roasted red peppers and confit garlic served in a paella dish

TIGER PRAWNS 11

48

### THE BURGER (Limited quantity)

8oz in-house handground Blue Goose organic beef, fresh challah bun, melted fontina cheese, truffle aioli and syrah caramelized onions

BACON 3

QUEBEC FOIE GRAS GRADE A 23

CRISPY GOAT CHEESE 3

SAUTEED MUSHROOMS 7

31

### SEAFOOD PAELLA (Limited quantity)

Fresh clams, mussels, tiger prawns, calamari, baby scallops, Spanish paella rice, bell peppers, and saffron cooked to perfection in a paella dish

SAFFRON CHICKEN SUPREME 12

SLICED SPANISH CHORIZO 7

51

### STRIPLOIN & FRITES

12oz AAA Angus Reserve Striploin.  
Premium Alberta beef with fresh chimichurri

TIGER PRAWNS 11

QUEBEC FOIE GRAS GRADE A 23

SAUTEED MUSHROOMS 7

48

### SABLEFISH & RISOTTO

Pan seared sablefish, saffron risotto, asparagus, red onions and green onions

TIGER PRAWNS 11

47

## PASTA

### LOBSTER + CRAB RAVIOLI

Handmade stuffed pasta, coconut and chipotle cream

BURRATA PUGLIESE 9

35

### LINGUINE AI FRUTTI DI MARE

Fresh mussels & clams, baby squid, tiger prawns, scallops, roasted garlic, vino bianco, cherry tomatoes, peperoncino, Italian parsley and evoo

SLICED SPANISH CHORIZO 7

GLUTEN FREE 4

38

### SPAGHETTI BOLOGNESE DI ROSA

Nonna's recipe, sauce made with premium ground beef, topped with braised beef and parmigiano reggiano

BURRATA PUGLIESE 9

GLUTEN FREE 4

32

### GNOCCHI AL POMODORO

Handmade gnocchi, san marzano marinara, parmigiano reggiano, fresh basil and sicilian extra virgin oil

BURRATA PUGLIESE 9

27

### GARLIC FLATBREAD

Cooked in open flame brick forno, garlic confit

6

## ADD PROTEIN

ORGANIC CHICKEN BREAST 10  
GRILLED KUTERRA™ SALMON 12  
TIGER PRAWNS 11

GRILLED ORGANIC SIRLOIN CAP 10  
PROSCIUTTO DI PARMA 30 MONTHS 9  
SLICED SPANISH CHORIZO 7

## DESSERTS

### PATRON XO TIRAMISU 12

Patron café soaked lady fingers, Italian mascarpone

### CHOCOLATE CREME BRULEE 12

Dark 70% valrhona chocolate, french brandy cherries

### PIZZA DI NUTELLA 13

Nutella and banana topped with vanilla gelato

### AFFOGATO 9

CICLO espresso shot on your choice of artisanal gelato

### GELATO & SORBETTO 9

Organic, artisanal, local  
Ask server for flavours

### FEATURE TARTS MP

Baked daily by our in-house Pastry chef, ask for flavours

## CICLO ESPRESSO

Espresso | 2oz 3½  
Macchiato | 4oz 3¾  
Americano\* | 12oz 4  
Traditional Cappuccino | 8oz 4½  
Latte\* | 12oz 5

Hot Chocolate | 12oz 4½  
Mocha\* | 12oz 5½  
Leaf Teas | Black - Green - Herbal 4

\*can be made iced

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

 CHEF'S RECOMMENDATION •  OCEAN WISE •  VEGAN •  VEGETARIAN

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