

**PIZZA**

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

<p><b>CAPRICCIOSA</b></p> <p>San marzano tomato sauce, fior di latte*, prosciutto cotto**, artichoke hearts, oregano, black mediterranean olives, baby capers</p>	27	<p><b>CRIMINALE</b> *</p> <p>San marzano tomato sauce, fior di latte*, prosciutto cotto**, soppressata picante, applewood smoked bacon, sliced red onions</p>	28
<p><b>BRAVA</b> *</p> <p>San marzano tomato sauce, spicy patatas bravas, piquillo peppers, charred Iberico chorizo, fior di latte*, chipotle aioli, smoked paprika</p>	27	<p><b>TARTUFINA</b> V</p> <p>Bianco sauce, oven roasted pears, gorgonzola, honey toasted walnuts, fior di latte*, truffle infused evoo****</p>	27
<p><b>DIAVOLA</b></p> <p>San marzano tomato sauce, soppressata picante, fior di latte*, mediterranean black olives</p>	27	<p><b>FUNGHI</b> V</p> <p>San marzano tomato sauce, oven roasted organic BC mushrooms, fior di latte*, pecorino</p>	26
<p><b>MALIBU</b> *</p> <p>San marzano tomato sauce, prosciutto cotto**, pineapple, fior di latte*, coconut milk reduction</p>	26	<p><b>MARGHERITA</b> V</p> <p>San marzano tomato sauce, fresh basil leaves, fior di latte*, pecorino romano</p>	21
<p><b>DRUNKEN GOAT</b> V</p> <p>San marzano tomato sauce, creamy goat cheese, fior di latte*, parmigiano, gorgonzola, mediterranean feta, balsamico di modena</p>	27	<p><b>FORZA ITALIA</b> *</p> <p>San marzano basil tomato sauce, fior di latte*, 30 months Prosciutto di Parma Leoncini**, arugula and evoo****</p>	28
<p><b>CARBONARA</b> *</p> <p>White crema, guanciale, sunny eggs, fior di latte*, pecorino romano</p>	30		

\*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 5
- Sliced Chorizo 8
- Prosciutto Cotto 5
- Braised Beef 5
- Grilled Chicken Breast 10
- Prosciutto di Parma 9

**TAPAS**

<p><b>JAMON IBERICO DE BELLOTA</b> *</p> <p>48 months 100% Spanish pata negra ham, served with pan de tomate</p>	34	<p><b>LOBSTER + CRAB RAVIOLI</b> * V</p> <p>Handmade stuffed pasta, coconut and chipotle cream</p> <p><b>BURRATA PUGLIESE</b> 9</p>	19
<p><b>PATATAS BRAVAS</b> * V</p> <p>Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic, smoked paprika, Vegan aioli</p>	13	<p><b>PROSCIUTTO E BURRATA</b></p> <p>30 months Prosciutto di Parma Leoncini, 10 years barrel-aged balsamico di modena, Sicilian organic evoo, grilled ciabatta</p>	28
<p><b>WARM MIXED MEDITERRANEAN OLIVES</b> V 9</p> <p>House marinated olives, citrus, peperoncino, herbs</p>	9	<p><b>CALAMARI DI MAMMA (GLUTEN-FREE)</b></p> <p>Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli</p>	21
<p><b>CHARCUTERIA Y QUESOS</b> (2-3 people)</p> <p>Selected Premium cured meats, imported cheeses, Roasted walnuts, pickles and forno flatbread</p> <p><b>BURRATA PUGLIESE</b> 9</p> <p><b>QUEBEC FOIE GRAS GRADE A</b> 23</p>	35	<p><b>BOGA BOGA</b> * V</p> <p>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</p> <p><b>SLICED SPANISH CHORIZO</b> 7</p>	29
<p><b>HUMMUS</b> V</p> <p>Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread</p> <p><b>FETA CHEESE</b> 3</p> <p><b>CRUDITES</b> 3</p> <p><b>FREE RANGE CHICKEN BREAST</b> 10</p> <p><b>ORGANIC ANGUS STRIPLOIN</b> 12</p> <p><b>GLUTEN FREE BREAD</b> 4</p>	13	<p><b>CEVICHE</b> V</p> <p>Spot prawns, snapper, baby Spanish octopus, avocado, chili, leche de tigre, sweet potato, crunchy tortilla chips</p>	25
<p><b>WAGYU BEEF CARPACCIO</b> *</p> <p>Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread</p>	24	<p><b>AVOCADO + SOURDOUGH</b> V</p> <p>Sourdough bread baked in clay mold, Mexican avocado, Sicilian organic evoo, fresh greens</p>	17
<p><b>CHARRED IBERICO CHORIZO</b></p> <p>Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread</p>	17	<p><b>TRUFFLE FRIES</b> V</p> <p>Parmigiano reggiano, white truffle</p> <p><b>TRUFFLE AIOLI</b> 3</p>	11

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

### 21 INSALATA VERDE DI CASA 16

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

### ROMAINE CAESAR

Fresh baby romaine, caesar dressing, parmesan garlic croutons

### 17 CREMA DI POMODORI 13

San marzano tomatoes, creme, mascarpone, served with flatbread

## 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 Angus Striploin 12

## 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) 33

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

### 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 13

SLICED SPANISH CHORIZO 8

### 51 STRIPLOIN & FRITES 51

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

TIGER PRAWNS 11  
QUEBEC FOIE GRAS GRADE A 23  
SAUTEED MUSHROOMS 7

### SABLEFISH & RISOTTO

Pan seared sablefish, corn risotto, braised leeks, baby corn puree

TIGER PRAWNS 11

## PASTA

### LOBSTER + CRAB RAVIOLI

Handmade stuffed pasta, coconut and chipotle cream

BURRATA PUGLIESE 9

### 36 LINGUINE AI FRUTTI DI MARE 38

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

SLICED SPANISH CHORIZO 8  
GLUTEN FREE 4

### SPAGHETTI BOLOGNESE DI ROSA 34

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

BURRATA PUGLIESE 9  
GLUTEN FREE 4

### GNOCCHI AL POMODORO 27

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

BURRATA PUGLIESE 9

### GARLIC FLATBREAD 6

Cooked in open flame brick forno, garlic confit

## ADD PROTEIN

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

ORGANIC ANGUS STRIPLOIN 12  
PROSCIUTTO DI PARMA 30 MONTHS 9  
SLICED SPANISH CHORIZO 8

## DESSERTS

### PATRON XO TIRAMISU 12 CHOCOLATE CREME BRULEE 12 PIZZA DI NUTELLA 13

Patron café soaked lady fingers, Italian mascarpone

Dark 70% valrhona chocolate, french brandy cherries

Nutella and banana topped with vanilla gelato

### AFFOGATO 9 GELATO & SORBETTO 9 FEATURE TARTS MP

CICLO espresso shot on your choice of artisanal gelato

Organic, artisanal, local  
Ask server for flavours

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

## CICLO ESPRESSO

Espresso   2oz	3½	Hot Chocolate   12oz	4½
Macchiato   4oz	3¾	Mocha*   12oz	5½
Americano*   12oz	4	Leaf Teas   Black - Green - Herbal	4
Traditional Cappuccino   8oz	4½		
Latte*   12oz	5		

\*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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