

water + flour

ENOTECA • PIZZERIA • PASTIFICIO

PIZZA

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

CAPRICCIOSA San marzano tomato sauce, fior di latte*, prosciutto cotto***, artichoke hearts, oregano, black mediterranean olives, baby capers	27	CRIMINALE 🌟 San marzano tomato sauce, fior di latte*, prosciutto cotto***, soppressata picante, applewood smoked bacon, sliced red onions	28
BRAVA 🌟 San marzano tomato sauce, spicy patatas bravas, piquillo peppers, charred Iberico chorizo, fior di latte*, chipotle aioli, smoked paprika	27	TARTUFINA 🌟 Bianco sauce, oven roasted pears, gorgonzola, honey toasted walnuts, fior di latte*, truffle infused evoo****	27
DIAVOLA San marzano tomato sauce, soppressata picante, fior di latte*, mediterranean black olives	27	FUNGHI 🌟 San marzano tomato sauce, oven roasted organic BC mushrooms, fior di latte*, pecorino	26
MALIBU 🌟 San marzano tomato sauce, prosciutto cotto***, pineapple, fior di latte*, coconut milk reduction	26	MARGHERITA 🌟 San marzano tomato sauce, fresh basil leaves, fior di latte*, pecorino romano	21
DRUNKEN GOAT 🌟 San marzano tomato sauce, creamy goat cheese, fior di latte*, parmigiano, gorgonzola, mediterranean feta, balsamico di modena	27	FORZA ITALIA 🌟 San marzano basil tomato sauce, fior di latte*, 24 months Prosciutto di Parma Leoncini**, arugula and evoo****	28
CARBONARA 🌟 White crema, guanciale, sunny eggs, fior di latte*, pecorino romano	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
Syrah 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

🌟 CHEF'S RECOMMENDATION • 🌊 OCEAN WISE • 🌱 VEGAN • 🌿 VEGETARIAN



TAPAS

JAMON IBERICO DE BELLOTA 🌟 48 months 100% Spanish pata negra ham, served with pan de tomate	34	LOBSTER + CRAB RAVIOLI 🌟 Handmade stuffed pasta, coconut and chipotle cream	19
PATATAS BRAVAS 🌟 🌱 Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic, smoked paprika, Vegan aioli	13	BURRATA PUGLIESE 9	
WARM MIXED MEDITERRANEAN OLIVES 🌱 9 House marinated olives, citrus, peperoncino, herbs		PROSCIUTTO E BURRATA 30 months Prosciutto di Parma Leoncini, Aged balsamic macerated leeks, Burrata di Puglia, red pepperoncini, grilled ciabatta	31
CHARCUTERIA Y QUESOS (2-3 people) Selected Premium cured meats, imported cheeses, Roasted walnuts, pickles and forno flatbread	35	CALAMARI DI MAMMA (GLUTEN-FREE) Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli	21
BURRATA PUGLIESE 9 QUEBEC FOIE GRAS GRADE A 23		BOGA BOGA 🌟 🌱 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	29
HUMMUS 🌱 Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread	13	SLICED SPANISH CHORIZO 7	
FETA CHEESE 3 CRUDITES 3 FREE RANGE CHICKEN BREAST 10 ORGANIC ANGUS STRIPLOIN 12 GLUTEN FREE BREAD 4		AVOCADO + SOURDOUGH 🌱 Sourdough bread baked in clay mold, Mexican avocado, Sicilian organic evoo, fresh greens	17
WAGYU BEEF CARPACCIO 🌟 Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread	24	GRILLED KUTERRA™ SALMON 12	
CHARRED IBERICO CHORIZO Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread	17	TRUFFLE FRIES 🌱 Parmigiano reggiano, white truffle	11
		TRUFFLE AIOLI 3	

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

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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

PER SE CAESAR

Fresh butter lettuce, gem lettuce, caesar dressing, garlic toast

18 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 organic Alberta 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

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

Cold smoked pan seared Sablefish, compressed pear, roasted walnuts, gorgonzola

TIGER PRAWNS 11

PASTA

LOBSTER + CRAB RAVIOLI

Handmade stuffed pasta, coconut and chipotle cream

BURRATA PUGLIESE 9

GNOCCHI AL POMODORO

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

BURRATA PUGLIESE 9

RAVIOLO AFFUMICATO

Butternut squash ravioli, brown butter Jack Daniel barrel smoked sage, butternut puree

TIGER PRAWNS 11

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

27 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

GARLIC FLATBREAD 6

Cooked in open flame brick forno, garlic confit

ADD PROTEIN

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

ALBERTA 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

9 AFFOGATO 9 GELATO & SORBETTO 9 FEATURE TORTA 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.

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