

water + flour

ENOTECA • PIZZERIA • PASTIFICIO

PIZZA

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

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

<p>JAMON IBERICO DE BELLOTA 🌟</p> <p>48 months 100% Spanish pata negra ham, served with pan de tomate</p>	34	<p>LOBSTER & CRAB RAVIOLI 🌿</p> <p>Handmade stuffed pasta, coconut and chipotle cream</p> <p>BURRATA PUGLIESE 9</p>	19
<p>PATATAS BRAVAS 🌿 🌿</p> <p>Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic, smoked paprika, Vegan aioli</p>	13	<p>PROSCIUTTO E BURRATA</p> <p>30 months Prosciutto di Parma Leoncini, Aged balsamic macerated leeks, Burrata di Puglia, red pepperoncini, grilled ciabatta</p>	31
<p>WARM MIXED MEDITERRANEAN OLIVES 🌿 9</p> <p>House marinated olives, citrus, peperoncino, herbs</p>	9	<p>CALAMARI DI MAMMA (GLUTEN-FREE)</p> <p>Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli</p>	21
<p>CHARCUTERIA Y QUESOS (2-3 people)</p> <p>Selected Premium cured meats, imported cheeses, Roasted walnuts, pickles and forno flatbread</p> <p>BURRATA PUGLIESE 9 QUEBEC FOIE GRAS GRADE A 23</p>	35	<p>BOGA BOGA 🌟 🌿</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>SLICED SPANISH CHORIZO 7</p>	29
<p>HUMMUS 🌿</p> <p>Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread</p> <p>FETA CHEESE 3 CRUDITES 3 FREE RANGE CHICKEN BREAST 10 ORGANIC ANGUS STRIPLOIN 12 GLUTEN FREE BREAD 4</p>	13	<p>AVOCADO & SOURDOUGH 🌿</p> <p>Sourdough bread baked in clay mold, Mexican avocado, Sicilian organic evoo, fresh greens</p> <p>GRILLED KUTERRA™ SALMON 12</p>	17
<p>WAGYU BEEF CARPACCIO 🌟</p> <p>Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread</p>	24	<p>TRUFFLE FRIES 🌿</p> <p>Parmigiano reggiano, white truffle</p> <p>TRUFFLE AIOLI 3</p>	11
<p>CHARRED IBERICO CHORIZO</p> <p>Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread</p>	17	<p>GARLIC FLATBREAD 🌿</p> <p>72-hour fermented dough baked in open flame brick forno, garlic confit</p> <p>BURRATA PUGLIESE 9 QUEBEC FOIE GRAS GRADE A 23</p>	6

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 18 CREMA DI POMODORI 13

Fresh gem and butter lettuce, housemade caesar aioli, smoked pine nuts, garlic toast

SAFFRON CHICKEN SUPREME (FRENCH CUT) 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 48 THE BURGER (Limited quantity) 33

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

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) 51

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 (FRENCH CUT) 13

SLICED SPANISH CHORIZO 8

ANGUS 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

RISOTTO CON MERLUZZO 47

Cold smoked pan seared Sablefish, compressed pear, roasted walnuts, gorgonzola, balsamic leeks, bringing depth and complexity of flavours and textures

TIGER PRAWNS 11

PASTA

LOBSTER & CRAB RAVIOLI 36 LINGUINE AI FRUTTI DI MARE 38

Fresh stuffed raviolo, Spanish piquillo peppers, chipotle, coconut milk reduction

BURRATA PUGLIESE 9

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

GNOCCHI AL POMODORO 27 SPAGHETTI BOLOGNESE DI ROSA 34

Fresh gnocchi, san marzano marinara, parmigiano reggiano, fresh basil and Sicilan extra virgin oil

BURRATA PUGLIESE 9

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

BURRATA PUGLIESE 9
GLUTEN FREE 4

RAVIOLO AFFUMICATO 33 TIGER PRAWNS 11

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

ADD PROTEIN

ORGANIC CHICKEN BREAST	10	ALBERTA ANGUS STRIPLOIN	12
GRILLED KUTERRA™ SALMON	12	PROSCIUTTO DI PARMA 30 MONTHS	9
TIGER PRAWNS	11	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 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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