

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.

CAPRICCIOSA San marzano tomato sauce, fior di latte*, prosciutto cotto***, artichoke hearts, oregano, black mediterranean olives, baby capers	28	CRIMINALE San marzano tomato sauce, fior di latte*, prosciutto cotto***, soppressata picante, applewood smoked bacon, sliced red onions	30
BRAVA San marzano tomato sauce, spicy patatas bravas, piquillo peppers, charred Iberico chorizo, fior di latte*, chipotle aioli, smoked paprika	28	TARTUFINA Bianco sauce, oven roasted pears, gorgonzola, honey toasted walnuts, fior di latte*, truffle infused evoo****	28
DIAVOLA San marzano tomato sauce, soppressata picante, fior di latte*, mediterranean black olives	28	FUNGHI San marzano tomato sauce, oven roasted organic BC mushrooms, fior di latte*, pecorino	27
MALIBU San marzano tomato sauce, prosciutto cotto***, pineapple, fior di latte*, coconut milk reduction	28	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	28	FORZA ITALIA San marzano basil tomato sauce, fior di latte*, 24 months Prosciutto di Parma Leoncini**, arugula and evoo****	29
CARBONARA White crema, guanciale, sunny eggs, fior di latte*, pecorino romano	31		

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

ADD ON

CHEESE

Fior di latte 5
Goat Cheese 5
Burrata Pugliese 11
Gorgonzola 5
Parmigiano Reggiano 4
Saint Agur Bleu 7

SAUCES

Sicilian Olive Oil 4
Truffle Oil 3
Balsamic Reduction 3

VEG + MORE

Artichoke 4
Arugula 4
Mushroom 4
Black Olives 3
Capers 3
Syrah Caramelized Onions 4

SEAFOOD

Tiger Prawns 12
Anchovies 6

MEAT

Bacon 4
Soppressata 5
Sliced Chorizo 9
Prosciutto Cotto 6
Braised Beef 5
Grilled Chicken Breast 11
Prosciutto di Parma 10

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TAPAS

JAMON IBERICO DE BELLOTA 48 months 100% Spanish pata negra ham, served with pan de tomate	34	LOBSTER & CRAB RAVIOLI Fresh stuffed raviolo, Spanish piquillo peppers, chipotle, coconut milk reduction BURRATA PUGLIESE 11	19
PATATAS BRAVAS Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic, smoked paprika, Vegan aioli	14	PROSCIUTTO E BURRATA 30 months Prosciutto di Parma Leoncini, Burrata di Puglia, grilled ciabatta, melon tartare	33
WARM MIXED MEDITERRANEAN OLIVES House marinated olives, citrus, peperoncino, herbs	9	CALAMARI DI MAMMA (GLUTEN-FREE) Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli	22
CHARCUTERIA Y QUESOS (2-3 people) Selected Premium cured meats, imported cheeses, Roasted walnuts, pickles and forno flatbread BURRATA PUGLIESE 11 QUEBEC FOIE GRAS GRADE A 23	36	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 SLICED SPANISH CHORIZO 9	29
HUMMUS Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread FETA CHEESE 3 CRUDITES 3 FREE RANGE CHICKEN BREAST 11 ORGANIC ANGUS STRIPLOIN 12 GLUTEN FREE BREAD 4	13	AVOCADO & SOURDOUGH Sourdough bread baked in clay mold, Mexican avocado, Sicilian organic evoo, fresh greens GRILLED KUTERRA™ SALMON 12	17
WAGYU BEEF CARPACCIO Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread	24	TRUFFLE FRIES Parmigiano reggiano, white truffle TRUFFLE AIOLI 3	12
CHARRED IBERICO CHORIZO Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread	17	GARLIC FLATBREAD 72-hour fermented dough baked in open flame brick forno, garlic confit BURRATA PUGLIESE 11 QUEBEC FOIE GRAS GRADE A 23	7

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

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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

49

THE BURGER *(Limited quantity)*

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

BACON 4

QUEBEC FOIE GRAS GRADE A 23

CRISPY GOAT CHEESE 4

SAUTEED MUSHROOMS 4

34

SEAFOOD PAELLA

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 9

52

HALIBUT

Pacific Haida Gwaii halibut, grilled asparagus, Mediterranean chickpea salad

54

DUCK CONFIT (1 OR 2 PIECES)

37 / 54

Brome Lake duck leg, Manchego and Pecorino gratin, grilled asparagus, Seville orange reduction

STEAKS

8OZ FILET MIGNON

Alberta Premium AAA Tenderloin

66

55OZ BONE-IN RIBEYE

Alberta Premium Angus Reserve *(Limited quantity)*

189

10OZ STRIPLOIN

Tajima Wagyu

78

All steaks served with choice of:

- Brandy peppercorn sauce
- ChimiChurri
- Blue cheese bacon butter

SIDES

GRILLED ASPARAGUS 12

CHILI TOSSED BROCCOLINI 14

CAULIFLOWER STEAK 14

TIGER PRAWNS 11

PATATAS BRAVAS 13

FRIES 9

TRUFFLE FRIES 12

SEARED FOIE GRAS 23

DESSERTS

PATRON XO TIRAMISU 14

Patron café soaked lady fingers, Italian mascarpone

CHOCOLATE HAZELNUT 14

Milk chocolate glaze, coffee chantilly, hazelnut praline crunch

PIZZA DI NUTELLA 16

Nutella and banana topped with vanilla gelato

PETIT FOURS 10

Ménage à trois of house-made confections

GELATO & SORBETTO 9

Organic, artisanal, local
Ask server for flavours

STRAWBERRY LEMON TART 14

Coconut lemon sponge, strawberry mousse, raspberry, coconut crémeux

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

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PASTA

LOBSTER & CRAB RAVIOLI

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

BURRATA PUGLIESE 9

TIGER PRAWNS 11

37

LINGUINE AI FRUTTI DI MARE

Fresh mussels & clams, baby squid, tiger prawns, scallops, roasted garlic and cherry tomatoes

SLICED SPANISH CHORIZO 9

GLUTEN FREE 4

39

GNOCCHI AL POMODORO

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

BURRATA PUGLIESE 9

28

SPAGHETTI BOLOGNESE DI ROSA

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

BURRATA PUGLIESE 9

GLUTEN FREE 4

34

RAVIOLO AFFUMICATO

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

TIGER PRAWNS 11

35

CACIO E PEPE

Fresh Mafalda pasta, Pecorino Romano, cracked black pepper

BRAISED BEEF 5

GLUTEN FREE 4

33

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

22

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

17

PER SE CAESAR

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

GRILLED ORGANIC CHICKEN BREAST 10

19

CREMA DI POMODORI

San marzano tomatoes, creme, mascarpone, served with flatbread

14

ADD ON

CHEESE

Feta Cheese 4

Crispy Goat Cheese 3

Burrata Pugliese 9

Saint Agur Bleu 6

VEG + MORE

Avocado 3

Black Olives 3

Capers 3

SEAFOOD

Tiger Prawns 11

Kuterra™ Salmon 12

MEAT

Organic Chicken Breast 11

Prosciutto di Parma 9

Organic Angus Striploin 12

Sliced Spanish Chorizo 9

Bacon 3

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