

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
DIAVOLA San marzano tomato sauce, soppressata picante, fior di latte*, mediterranean black olives	28	TARTUFINA  Bianco sauce, oven roasted pears, gorgonzola, honey toasted walnuts, fior di latte*, truffle infused evoo****	28
MALIBU San marzano tomato sauce, prosciutto cotto***, pineapple, fior di latte*, coconut milk reduction	28	FUNGHI  San marzano tomato sauce, oven roasted organic BC mushrooms, fior di latte*, pecorino	27
DRUNKEN GOAT  San marzano tomato sauce, creamy goat cheese, fior di latte*, parmigiano, gorgonzola, mediterranean feta, balsamico di modena	28	MARGHERITA  San marzano tomato sauce, fresh basil leaves, fior di latte*, pecorino romano	21
CARBONARA White crema, guanciale, sunny eggs, fior di latte*, pecorino romano	31	FORZA ITALIA San marzano basil tomato sauce, fior di latte*, 24 months Prosciutto di Parma Leoncini**, arugula and truffle infused evoo**	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 5
Goat Cheese 5
Burrata Pugliese 11
Gorgonzola 5
Parmigiano Reggiano 4

SAUCES

Sicilian Olive Oil 4
Truffle Oil 3
Balsamic Reduction 3

VEG + MORE

Artichoke 4
Arugula 4
Mushroom 7
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 con 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	15	PROSCIUTTO E BURRATA 30 months Prosciutto di Parma Leoncini, Burrata di Puglia, grilled ciabatta, melon tartare	33
WARM MIXED MEDITERRANEAN OLIVES  9 House marinated olives, citrus, peperoncino, herbs	9	CALAMARI DI MAMMA (GLUTEN-FREE) Lightly battered, flash-fried baby squid served with homemade tartar and chipotle aioli	24
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	39	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	35
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 14 GLUTEN FREE BREAD 4	13	TRUFFLE FRIES Parmigiano reggiano, white truffle TRUFFLE AIOLI 3	12
WAGYU BEEF CARPACCIO Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread	24	GARLIC FLATBREAD 72-hour fermented dough baked in open flame brick forno, garlic confit BURRATA PUGLIESE 11 QUEBEC FOIE GRAS GRADE A 23	7
CHARRED IBERICO CHORIZO Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread	17		

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 saffron rice with Pata Negra chorizo topped with roasted red peppers and confit garlic served in a paella dish
TIGER PRAWNS 12

52

THE BURGER *(Limited quantity)*

8oz in-house handground organic Alberta beef, fresh challah bun, melted fontina cheese, truffle aioli and syrah caramelized onions, cipollini flakes
CRUMBLLED BACON 4
QUEBEC FOIE GRAS GRADE A 23
CRISPY GOAT CHEESE 4
SAUTEED MUSHROOMS 7

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

57

HALIBUT

Pacific Haida Gwaii halibut, grilled asparagus, Mediterranean chickpea salad

54

STEAKS

8OZ FILET MIGNON

Alberta Premium AAA Tenderloin

66

SMOKED BARBEQUE BEEF RIBS

Organic Alberta prime beef, BBQ glaze with triple cooked fries *(Limited quantity)*

48

10OZ STRIPLOIN

Tajima wagyu

78

All steaks served with choice of:
· Brandy peppercorn sauce
· Chimichurri

SIDES

GRILLED ASPARAGUS 12
CHILI TOSSED BROCCOLINI 14
CAULIFLOWER STEAK 14
TIGER PRAWNS 12

PATATAS BRAVAS 15
FRIES 9
TRUFFLE FRIES 12
SEARED FOIE GRAS 23

DESSERTS

PATRON XO TIRAMISU 14

Light Mascarpone cream, vanilla sponge, Patron XO, vanilla sauce with brandy

DARK CHOCOLATE RASPBERRY MOUSSE 14

Crispy hazelnut wafer, chocolate sponge, chocolate raspberry mousse

COCONUT CASSIS MOUSSE 14

Coconut sponge, Malibu liquor, cassis mousse, pineapple jelly, pink pepper, blueberry mint compote.

GELATO & SORBETTO 9

Organic, artisanal, local
Ask server for flavours

PIZZA DI NUTELLA 20

Nutella and banana topped with vanilla gelato & roasted almond slivers

AUSTRALIAN PAVLOVA 14

Soft and crispy meringue, vanilla chantilly cream, fresh seasonal fruit with a raspberry sauce

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 ravioli, Spanish piquillo peppers, chipotle coconut milk reduction
BURRATA PUGLIESE 11
TIGER PRAWNS 12

37

RIGATONE BOLOGNESE

Nonna's recipe, sauce made with premium ground beef, topped with braised beef, fresh made pasta from Acquafarina
BURRATA PUGLIESE 11
GLUTEN FREE 4

36

GNOCCHI AL POMODORO

Fresh gnocchi, san marzano marinara, parmigiano reggiano, fresh basil and Sicilan extra virgin oil
BURRATA PUGLIESE 11
AL ARRABIATA CON CHORIZO 9

28

CACIO E PEPE

Fresh mafalda pasta, pecorino romano, cracked black pepper
BRAISED BEEF 5
GLUTEN FREE 4

33

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

45

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 11

20

CREMA DI POMODORI

San marzano tomatoes, creme, mascarpone, served with flatbread

14

ADD ON

CHEESE

Feta Cheese 4
Crispy Goat Cheese 4
Burrata Pugliese 11

VEG + MORE

Avocado 3
Black Olives 3
Capers 3

SEAFOOD

Tiger Prawns 12
Kuterra™ Salmon 12

MEAT

Organic Chicken Breast 11
Prosciutto di Parma 10
Organic Angus Striploin 14
Sliced Spanish Chorizo 9
Crumbled Bacon 4

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