

per se

SOCIAL CORNER

TAPAS

JAMON IBERICO DE BELLOTA 37

48 months 100% Spanish pata negra cured ham, served with pan con tomate

PATATAS BRAVAS **VG** 16

Double cooked Spanish style potatoes, spicy marinara topped with roasted garlic, smoked paprika, Vegan aioli

WARM MIXED MEDITERRANEAN OLIVES **VG** 12

House marinated olives, citrus, peperoncino, herbs

CHARCUTERIA Y QUESOS (2-3 PEOPLE) 39

Selected premium cured meats, imported cheeses, roasted walnuts, pickles and forno flatbread

BURRATA PUGLIESE 11
QUEBEC FOIE GRAS GRADE A 25

HUMMUS **VG** 16

Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread

FETA CHEESE 3
CARROTS & CELERY 3
FREE RANGE CHICKEN BREAST 11
ORGANIC ANGUS STRIPLOIN 14
GLUTEN FREE BREAD 4

WAGYU BEEF CARPACCIO 26

Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread

CHARRED IBERICO CHORIZO 19

Grilled handmade Spanish chorizo de bellota, kaffir lime mint yogurt, with forno flatbread

LOBSTER & CRAB RAVIOLI 22

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

BURRATA PUGLIESE 11
SLICED SPANISH CHORIZO 9

BEETS E BURRATA **V** 33

Burrata di Puglia, local beets, ridicchio, arugula, grilled ciabatta, aged sherry vinaigrette

PROSCIUTTO 11

CALAMARI DI MAMMA (GLUTEN-FREE) 26

Lightly battered and flash-fried baby squid, slice jalapeño served with homemade tartar and chipotle aioli

GARLIC FLATBREAD **VG** 8

72-hour fermented dough baked in open flame brick forno, garlic confit

BURRATA PUGLIESE 11
QUEBEC FOIE GRAS GRADE A 25

BOGA BOGA 37

Tiger prawns, baby squid, baby scallops, mussels, clams in a cherry tomato, garlic butter, parsley and white wine base, served with grilled sourdough bread

SLICED SPANISH CHORIZO 9

TRUFFLE FRIES **V** 14

Parmigiano reggiano, truffle aioli

PASTA

LOBSTER & CRAB RAVIOLI 41

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

BURRATA PUGLIESE 11
TIGER PRAWNS 12
SLICED SPANISH CHORIZO 9

GNOCCHI AL POMODORO **V** 29

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

BURRATA PUGLIESE 11
AL ARRABIATA CON CHORIZO 9

LINGUINE AI FRUTTI DI MARE 47

Fresh mussels, clams, baby squid, tiger prawns, scallops, roasted garlic and cherry tomatoes, freshly made pasta by Acquafarina

SLICED SPANISH CHORIZO 9
GLUTEN FREE 4

RIGATONE BOLOGNESE 38

Nonna's recipe with san marzano, premium ground beef and brasato, freshly made pasta by Acquafarina

BURRATA PUGLIESE 11
GLUTEN FREE 4

CACIO E PEPE **V** 36

A traditional dish from Rome, pecorino romano, cracked black pepper, Freshly made casarecce pasta by Acquafarina

BRAISED BEEF 5
GLUTEN FREE 4

GREENS + SOUPS

GOAT CHEESE SALAD **V** 23

Crispy goat cheese, cherry tomatoes, candied walnuts and heritage greens tossed in our house-made pear truffle vinaigrette, with a sprinkle of parmigiano

GRILLED KUTERRA™ SALMON 12

PER SE CAESAR 21

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

GRILLED ORGANIC CHICKEN BREAST 11

INSALATA VERDE DI CASA **VG** 18

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

CREMA DI POMODORI **V** 15

San marzano tomatoes, crema, mascarpone, served with flatbread

ADD ON

CHEESE

Feta Cheese 4
Crispy Goat Cheese 4
Burrata Pugliese 11

SEAFOOD

Tiger Prawns 12
Kuterra™ Salmon 12

VEG + MORE

Avocado 3
Black Olives 3
Capers 3

MEAT

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

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

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	30	CRIMINALE San marzano tomato sauce, fior di latte*, prosciutto cotto***, soppressata picante, applewood smoked bacon, sliced red onions	31
DIAVOLA San marzano tomato sauce, soppressata picante, fior di latte*, mediterranean black olives	28	TARTUFINA V Bianco sauce, oven roasted pears, gorgonzola, honey toasted walnuts, fior di latte*, truffle infused evoo***	29
MALIBU San marzano tomato sauce, prosciutto cotto***, pineapple, fior di latte*, coconut milk reduction	28	SOPPRESSATA 5 ARUGULA 4	
DRUNKEN GOAT V San marzano tomato sauce, creamy goat cheese, fior di latte*, parmigiano, gorgonzola, mediterranean feta, balsamico di modena	28	FUNGHI V Bianco sauce, oven roasted organic BC mushrooms, fior di latte*, pecorino romano	28
CARBONARA Bianco sauce, guanciale riserva, local free-range eggs, fior di latte*, pecorino romano	32	SMOKED BACON 4	
FORZA ITALIA San marzano tomato sauce, fior di latte*, Prosciutto di Parma Leoncini**, arugula and evoo****	30	MARGHERITA V San marzano tomato sauce, fresh basil leaves, fior di latte*, pecorino romano	22
		PEPPERONI E RICOTTA Bianco sauce, pepperoni Italiano, ricotta, fior di latte*, chili infused honey,	31

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 Spanish Chorizo 9
Prosciutto Cotto 6
Braised Beef 5
Grilled Chicken Breast 11
Prosciutto di Parma 11

ENTRÉES

CHICKEN PAELLA (2 PEOPLE) Saffron-lemon marinated free range chicken supreme on Spanish saffron rice infused with alita Española and Pata Negra chorizo topped with roasted red peppers and confit garlic served in a paella dish	57	THE BURGER <i>(Limited quantity)</i> 8oz in-house handground organic Alberta beef, fresh challah bun, melted fontina cheese, truffle aioli and syrah caramelized onions	35
TIGER PRAWNS 12		CRUMBLED BACON 4 QUEBEC FOIE GRAS GRADE A 25 CRISPY GOAT CHEESE 4 SAUTEED MUSHROOMS 7	
SEAFOOD PAELLA (2-PEOPLE) Fresh clams, mussels, tiger prawns, baby squid, baby scallops, Spanish saffron paella rice and roasted bell peppers cooked to perfection in a paella dish	61	RACK OF LAMB Salsa verde marinated grilled chop, crispy creamy polenta, roasted pine nuts, confit cherry tomatoes and bone marrow jus <i>(Limited quantity)</i>	57
SAFFRON CHICKEN SUPREME (FRENCH CUT) 13 SLICED SPANISH CHORIZO 9		10OZ STRIPLOIN Tajima Wagyu	78
RISOTTO BURRO E SABLEFISH Smoked honey glazed filet on brown butter parmigiano reggiano Arborio risotto and grilled radicchio con balsamico di modena	49	8OZ FILET Alberta Premium AAA Tenderloin	66
TIGER PRAWNS 12		All steaks served with choice of: · Brandy peppercorn sauce · ChimiChurri	

SIDES

GRILLED ASPARAGUS	12	PATATAS BRAVAS	16
CHILI TOSSED BROCCOLINI	14	FRIES	9
CAULIFLOWER STEAK	14	TRUFFLE FRIES	14
TIGER PRAWNS	12	SEARED FOIE GRAS	25

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