



TAKE OUT MENU

SALADS

Baby Kale, Red Onion, Walnuts, strawberries, Bocconcini Cheese, Blueberries, Grape Tomatoes, Raspberry Vinaigrette	\$14
Watermelon, Feta Cheese, Macademia Nuts, Red Onion, Honey, Balsamic Modena Glazed, Mint	\$14

PASTA & RISOTTO

Coconut Infused Risotto, Grilled Calamari, Pepperonata, Green Onion, Chive Oil, Roasted Coconut Wild Mushroom Risotto, Truffle Oil	\$22
Hand Made Ricotta & Spinach Gnocchi, Fresh Tomato Salsa, Fennel, Spinach, Grana Padano, Parsley, Basil, Chive Oil	\$20
Hand Made Pappardelle, Wild Boar, Wild Medley of Mushroom, Shallots, Carrot, Celery, Ricotta Salata, Truffle Oil	\$22
Classic Rigatoni Bolognese (AAA Alberta Beef)	\$20

PROTEIN

Apple, Spinach, Brie Cheese Stuffed Chicken Breast, Parsnip Puree, Braised Red Cabbage, Cauliflower	\$20
Porchetta, Roasted Pork Belly, Braised, Red Cabbage, Cippollini, Apple Prosciutto Mostarda Mascarpone Mousse, Apple Chip, Chive Oil	\$21

WOOD OVEN INDIVIDUAL PIZZAS

Grilled Vegetable, Tomato Sauce, Mozzarella Cheese, Zucchini, Eggplant, Peppers	\$13
Tomato Sauce, Mozzarella Cheese, Chorizo Sausage, Basil	\$13
Margherita, Buffalo Mozzarella, Tomato Sauce, Basil	\$13
Tomato Sauce, Mozzarella Cheese, Wild Mushrooms	\$13