

## 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	\$21
Wild Mushroom Risotto, Truffle Oil	\$19
Hand Made Ricotta & Spinach Gnocchi, Fresh Tomato Salsa, Fennel, Spinach, Grana Padano, Parsley, Basil, Chive Oil	\$20
Hand Made Pappardelle, Wild Boar, Wild 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