

ANTIPASTI & INSALATA

- Panko Crusted Brie Cheese \$8**
Sweet Chili Pepper Sauce, Mixed Green Salad with Yuzu Vinaigrette
- Hamachi Carpaccio \$14**
Fresh Yellow Tail, Cherry Tomatoes, Yuzu Vinaigrette & Soy Sauce
- Spicy Prawns & Spinach Salad \$13**
3pc Prawns, Crispy Bacon, Flat Bread, Cherry Tomatoes Feta Cheese & Balsamic Dressing
- AAA Alberta Beef Tenderloin Carpaccio \$14**
Mixed Green, Spicy Mayo, Balsamic Reduction & Ponzu Sauce
- Steamed Clam and Mussel Hot Pot \$13** 
Italian Sausage, Cherry Tomato & Dashi Broth
- “Riserva” Caprese Salad \$12** 
Topped with Arugula Salad & Yuzu Vinaigrette
- Calamari Fritter \$13**
Lemon Zest & Spicy Aioli
- Seared Foie Gras with Figs Balsamic Jam \$12**
Arugula Salad with Truffle Vinaigrette
Sweet Potato Purée & Popcorn
- Spicy Tuna Tartare \$15** 
Albacore Tuna, Avocado, Green Onion, Sesame Oil
Hot Chili Sauce, Tamari Soy Sauce & Tortilla Chips

PRIMI PIATTI

- (Made with Japanese Dashi Broth)
- Pappardelle with Braised Lamb Cacciatora \$19**
Olives, Mushroom, Parmesan Cheese & Tomato Sauce
- Tagliatelle with Italian Sausage Rosé Sauce \$18**
Double Smoked Bacon, Mushroom, Parmesan Cheese & Cream Tomato Sauce
- Ricotta Gnocchi with Prawns and Pesto Sauce \$19**
Pesto Cream & Parmesan Cheese
- Linguine alla Vongole \$19**
Clams, Garlic, Chili & Parsley
- Spaghetti alle Pescatore \$23**
Large Prawn, Clams, Mussels, Scallop & Calamari
- Campanelle with Wagyu Meat Sauce \$18**
Parmesan Cheese & Truffle Oil
- Ricotta Gnocchi with Cherry Tomato \$17** 
Bocconcini Cheese & Parmesan Cheese
- Spicy Duck “Nanban”**
Japanese Pasta or Ricotta Gnocchi \$19
Duck Leg Confit, Shimeji & Eringi-Mushroom,
Baby Bokchoy, Soy-Dashi Broth & Truffle Oil

SIDE

- Sautéed Vegetable \$5**  **Yaki-Onigiri \$3.5**
Flat Bread with Pesto \$3.5 (Grilled Rice Ball)
- French Fries with Spicy Mayo \$6**

“No separate bill for table of 4 or more”

SECOND DI PESCE or CARNE

- Braised Lamb Shank \$24**
Mushroom Risotto & Arugula Salad with Truffle Vinaigrette
- Pan Roasted Salt-Cured Duck Breast \$25**
Pan-Roasted Potato, Green Beans, Sweet Peas & Soy-Honey Gastrique
- AAA Alberta Beef Tenderloin \$33**
Mushroom Risotto, Mixed Green Salad, Blue Cheese & Spicy Garlic Teriyaki Sauce
- Pan Seared Scallops \$27** 
Shimeji-Mushroom Risotto, Crispy Soppresata & Herb Oil
Topped with Arugula Salad & Truffle Vinaigrette
- Butter Roasted Cod \$26**
Pan-Roasted Potato, Sugar Snow Peas & Capers Soy Brown Butter Sauce
- Pan Roasted Rack of Lamb \$28** 
French Fries, Mixed Green Salad with Yuzu Vinaigrette & Spicy Garlic Teriyaki Sauce
- Seared Foie Gras \$8**
Can be added to any items

CHEF'S TASTING MENU

Please see the Board