

TO BEGIN

WOOD-FIRED FLATBREAD V+O	11
Whipped olive oil, brown butter, sea salt	
BREADED FRIED OLIVES V, GF	12
Roast garlic aioli	
ALBACORE TUNA CRUDO GF	22
Chimichurri, nigella seed, crispy caper, garden herbs	
HOT SKILLET-SEARED NOVA SCOTIA BAY SCALLOPS GF	25
Jerusalem artichoke crisps, pressed apple, pistachios, oyster cream vermouth velouté	

FROM THE GARDEN

SHAVED BRUSSELS SPROUTS V, GF	18
Pecorino, pickled grapes, balsamic, spiced almonds	
HERB CAESAR SALAD GFO	22
Romaine, endive, parmesiano, lemon zest, crispy pancetta	

SHARED LARGE PLATES

POKÉ BOWL GF, V	20
Rice + veg slaw, marinated fava + umami sesame dressing & your choice of protein: chicken, sushi tuna or tofu	
FIRE-ROASTED CAJUN CHICKEN PANINI	18
Jack cheese, sweet-pickled onion, kettle chips	
CURRY-SPICED ROAST CAULIFLOWER GF, V+	26
Cashew tahini, lemon, pickled currant	
CHICKEN PARMESAN GF	32
Pomodoro sauce, potato rosti, mozzarella	

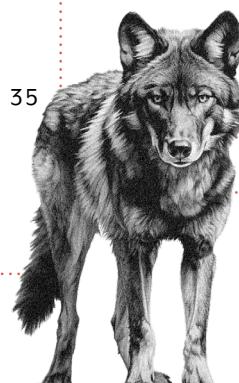
All menu items are sourced using *local & sustainable ingredients* where possible.

FROM THE FORNO

THE MONDO V	21
Garlic oil, aged manchego + mozzarella, side of hot honey	
MARGHERITA V	24
Heirloom tomato, prairie mozzarella, baby basil	
FORAGED MUSHROOM V	26
Garlic cream, thyme, Fairwinds goat cheese	
ALBERTA PEPPERONI	27
Tomato, fior di latte, roasted peppers, chili oil	
SOPPRESSATA	28
Calabrian chili, honey, ricotta salata	
THE HOWLER	29
Pork sausage, mushroom, sweet onion, mozzarella	
+ Substitute for GF cauliflower crust	4
+ Substitute for vegan cheese	3

FRESH PASTA

BUCATINI CACIO E PEPE V	21
Single origin black peppercorn, pecorino cheese	
GNOCCO SARDO	29
Duck confit, wild mushroom cream sauce, crisp sage	
PAPPARDELLE	24
Slow cooked beef bolognese, Parmesan Reggiano, garlic toast	



Our pasta is prepared fresh each day, expertly made in partnership with Canmore Pasta Co.

GF gluten free
DF dairy free
V vegetarian
V+ vegan
O option

GOOD AFTERNOON, DARLING

20% gratuity automatically applied to parties of 6 or more.