

eleven **FIFTY**

PRIMO

GRILLED HOUSEMADE ARTISAN BREAD BASKET **V**

flavoured butter, Cannellini bean dip, olive oil.
4

BURRATA & BEETS **V** **GF**

Di Stefano Burrata, marinated beets and basil, pine nut, capers, balsamic reduction, olive oil.
15

TUSCAN INSALATA **VB** **GF**

arugula, radicchio, artichoke, fresh basil, pickled peppers, golden raisins and pistachios, lemon and white balsamic dressing.
12

CAPRESE SALAD **V** **GF**

ricotta, blistered cherry tomatoes, fresh basil, pickled shallots, balsamic reduction, roasted artichoke.
13

SOUP OF THE MOMENT

seasonally inspired, locally driven.
10

CALAMARI FRITTI "BELLEZZA"

crispy calamari, fresh parsley, pickled peppers, red onion, lemon, roasted garlic aioli.
14

BRAISED MEAT BALLS **GF**

house made, roasted tomato sauce, grilled Focaccia, fior de latte, pistachio pesto.
15

BEEF CARPACCIO **GF**

pepper crusted, truffle crema, grilled Focaccia, pickled shallot, house fennel mustard, arugula.
16

MUSSELS STEFANO **GF**

fresh PEI mussels, fennel, roasted garlic, vino blanco, smoked paprika, grilled Focaccia.
18

TRUFFLE FRIES **V**

hand cut, white truffle oil, shaved parmesan, fresh parsley, roasted garlic aioli.
14

PIZZETTA

PASTA + SUCH

BLANCO **V**

pancetta, wild mushroom, olive oil poached potato, Burrata, truffle crema, arugula.
19

GIARDINO **V**

grilled pepper, red onion, zucchini, black olives, roasted tomato sauce, artichoke, wild mushroom, pistachio pesto.
18

PROSCIUTTO & ARUGULA

18 month cured prosciutto, roasted tomato sauce, red onion, shaved parmesan, balsamic reduction.
20

MARGHERITA **V**

roasted tomato sauce, fresh basil, fior de latte, fresh tomato.
17

TUTTI CARNE

gypsy salami, house made sausage, pancetta, prosciutto, roasted tomato sauce, fior de latte.
21

IL DIAVOLO

spicy capicola, fire roasted pepper, black olives, roasted garlic, house made sausage.
20

All of our pastas are made in house with amore!

SMOKED SALMON LINGUINI CARBONARA

BC wild sockeye, fresh clams, green peas, pancetta, roasted garlic.
22

GNOCCHI ELK RAGOUT

slow braised Alberta elk ragout, roasted tomato sauce, brown butter and sage gnocchi, wild mushroom, shaved parmesan.
24

GRILLED CHICKEN PENNE

lemon and herb marinated free range chicken, house made pesto cream sauce, red onion, shaved parmesan.
18

LASAGNA GIARDINO **V**

grilled pepper, red onion, zucchini, roasted tomato sauce, artichoke, fresh ricotta, spinach, rosé cheese sauce.
20

SPAGHETTI & MEATBALLS **DF**

house made meatballs, roasted tomato sauce, fresh basil.
21

SECONDI

DOLCE

KIDS FARE

CATCH OF THE DAY
MARKET PRICE

VEAL OSSO BUCCO **GF**

slow braised veal shank, rocket pesto barley risotto, seasonal vegetables, Focaccia crostini, almond citrus gremolata.
32

35 DAY DRY AGED STRIPLOIN **GF**

grilled striploin, butternut squash purée, hand cut truffle fries, roasted wild mushroom and garlic, shiraz demi.
MARKET PRICE

TIRAMISU

ladyfingers, espresso, Kahlua.
12

CARAMEL ESPRESSO CRÈME BRULÉE **GF**

12

DARK CHOCOLATE BROWNIE & GELATO

12

CHEESE OR PEPPERONI FLATBREAD

10

SPAGHETTI AND TOMATO SAUCE

10

CRISPY CHICKEN STRIPS AND FRIES

10

GF Gluten Free **GF** Gluten Free Option

V Vegetarian **VB** Vegan **DF** Dairy Free

Where stated, **GF** **GF** means that these items are prepared with gluten-free ingredients. However, cross contamination may occur throughout our open kitchen where gluten is present and handmade recipe preparation occurs. Gluten Free pasta available.