



**LA TERRAZZA**

— ristorante italiano —

*Welcome to La Terrazza!*

*Our Chef, Savoy trained Nigel Walker has been cooking for over 40 years, primarily in the Bow Valley. For 18 years he worked at Giorgio's Trattoria, a well known Italian restaurant.*

*All our pasta, stocks & sauces are made in-house utilizing fresh, local, sustainable eco-friendly ingredients wherever possible.*

## **APPETIZERS**

### **Cicchetti Slate**

*platter of traditional Italian appetizers - choose minimum three of the following or as many as you like (three pieces of each/ \$9 per item)  
pear with gorgonzola & walnut, in-house marinated olives, classic bruschetta, melanzana, zucchini barca, mini arancini, garlic chili shrimp, pickled artichoke hearts, smoked trout with gherkins, roasted mushrooms, potato croccheta, Valbella chimney sticks*

### **House Marinated Olives 8**

### **Calamari 16**

*fresh hand-cut calamari tubes flash fried in Big Rock Traditional Ale batter served with pico di gallo salsa*

### **Bruchetta 14**

*tomato, garlic and onion with shaved parmesan drizzled with 12 year aged balsamic vinegar*

### **Saffron Arancini 14**

*deep fried cheese and herb risotto with spicy nduja salami tomato sauce*

### **Pomodoro Schiacciato 13**

*Soft poached egg with finely chopped tomato concasse, served with toasted focaccia bread and a green cilantro vinaigrette*

### **Vegetarian Millefeuille 15**

*stacked layers of fried mozzarella, grilled tomato and grilled red onion drizzled with basil tomato sauce and served with basil chips*

### **Tomato Fritters 14**

*served with a mint, pepper and chili sour cream*

### **Brioche Salami 16**

*classic Italian salami baked golden in homemade brioche dough and served with au jus and a mixed green salad with vinaigrette*

## **SALADS**

### **Caprese 16**

*Broxburn Farms heirloom tomatoes, fior di latte Italian mozzarella, fresh basil and 12 year aged Tradizionale di Modena Balsamic Vinegar*

### **Panzanella Salad 15**

*cubes of homemade foccacia bread tossed with salted tomatoes, cucumber, basil, onions and garlic in an aged balsamic vinaigrette*

### **Chickpea Panelle 16**

*crispy chickpea fritters and goat cheese with a salsa rustica made from a blend of arugula, frisee, pear, grapes, capers, black olives and chilies*

## **SOUPS**

### **Lobster Bisque 17**

*made in the classical tradition with Atlantic lobster, tomato, Sardinian brandy, chili and fennel seeds*

### **Bone Broth and Barley Risotto Zuppa 14**

*A rustic winter soup of traditional vegetables, barley risotto and braised Alberta beef*



## **MAINS**

### **Grilled Alberta AAA Rib-Eye Steak 46**

*10 oz. ranch-raised AAA rib-eye with homemade potato croquettes and seasonal vegetables served with a choice of red wine jus or green peppercorn sauce*

### **Braised Veal Osso Bucco 36**

*slow cooked in rich stock and served with baked polenta and seasonal vegetables*

### **Pepper Crusted Alberta Bison Striploin 49**

*pan seared bison striploin with potato croquette, grilled tomato, roasted cipolini onions and wild mushrooms, finished with fig jus*

### **Wild Boar Cassouela (Spezziano De Cinghiale) 34**

*a cast iron skillet of braised boar cooked with traditional vegetables, cabbage and bacon, served with a grilled homemade Italian sausage and smoked Yukon Gold mashed potatoes*

### **Roasted Duck Breast 36**

*Brome Lake farmed duck breast served with balsamic glazed beet confit, hasselback potatoes, watercress salad, house-made corn chip and a dish of grilled corn hollandaise sauce*

### **Stuffed Eggplant 30**

*a mix of mushrooms, tomatoes, zucchini and a variety of beans stuffed in eggplant with Parmesan Reggiano and seasoned with fresh basil and red pepper flakes*

### **Organic BC King Salmon 37**

*hasselback style potato and parsnip puree with seasonal vegetables and a celery cream sauce*

### **Market Fish (MP)**

*please ask your server for today's catch*



## **HOUSE MADE PASTA**

***All Of Our Pastas Are Bronze Die-Cut and Made Fresh Daily***

### ***Beef Ravioli 29***

*ravioli pockets filled with Alberta beef, ricotta cheese and bone marrow, served with tomato sauce and topped with parmesan cheese and arugula*

### ***Lobster Linguini 36***

*chunks of Atlantic lobster tossed with peas and tomato with a chili puree in a cream and lobster bisque, served with a half lobster tail and crumbled house-made lobster butter*

### ***Roselline 29***

*Chef's signature dish of freshly made hand rolled pasta roses with locally sourced ham and mozzarella in a creamy tomato rose sauce  
(add pesto or chili puree for \$3.00)*

### ***Chicken Parmigiana 32***

*hand breaded Heritage Farms chicken breast with spaghetti and vegetables in a Ponderosa Farms wild mushroom sauce*

### ***Radiatore 30***

*tossed with cured guanciale and leeks in a lemon sage butter with garlic, onion, chili and jus served with glazed cipollini onions*

### ***Casarecce 29***

*fresh pasta with smoked trout, sundried tomato, horseradish in an onion and garlic white wine sauce*

### ***Duck Risotto 32***

*roasted duck breast, duck confit and mushrooms with arugula, lemon zest and a port wine reduction, finished with a drizzle of 12-year aged balsamic*

### ***Linguini Aglio Olio 29***

*fresh house made linguini tossed with olive oil and shrimp, with lemon, parsley, onions, garlic and lobster broth*

### ***Basil Spaghetti with Vegetarian Palle Di Fagioli 28***

*hand rolled bean balls with creamy tomato sauce and parmesan chips*

## **ADD-ONS**

***Roasted mixed mushrooms 8***

***Fresh seasonal vegetables 7***



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## *Desserts*

### ***Mango Ravioli \$12***

*thin slices of fresh mango stuffed with sweet ginger and basil ricotta, served in a pineapple tonka coulis*

### ***Zabaglione with Fresh Berries and Amaretti***

#### ***Biscuits \$12***

*Northern Italian custard dessert with Marsala wine*

### ***Dark Chocolate Coconut Macaroons \$12***

*with white chocolate and pear ganache, marinated pear and pink pepper coulis*

### ***Individual Pistachio Pie \$12***

*with blood orange sanguine sorbet and orange caramel sauce*

### ***Mojito Baba \$12***

*with mint infused whipped cream, Demerara Rum and tangerine syrup, garnished with fresh tangerine segments*

### ***House made Gelato or Sorbetto - \$4 per scoop***

*(please ask your server for today's offering)*