



LA TERRAZZA

— ristorante italiano —

Welcome to La Terrazza!

Our Chef, Savoy trained Nigel Walker has been cooking for over 38 years, primarily in the 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

Steamed Mussels 16

Fresh PEI blue mussels with onion & garlic in a mildly spiced tomato broth

Roasted Beef Marrow 16

Roasted Alberta beef marrow presented on the bone, house made bacon jam, smoked salt & ciabatta

Calamari 15

Fresh, hand cut calamari tubes flash fried in Big Rock Traditional Ale batter served with pico de gallo salsa

Bruschetta 12

Grilled crostinis topped with delicious toppings
please ask your server for today's creation

Shrimp Crocchette 15

Delicate salsa bianca with black tiger shrimp & a hint of lemon. Lightly battered & fried
With lemon crema fresca & sweet chili dipping sauce

Antipasto 28

Chef's daily artisan cheese, Prosciutto crudo di Parma, Valbella bundnerfleisch, fennel salami, Mediterranean mixed olives, grilled artichokes & rainbow slaw

House Marinated Olives 7

Soups

Tuscan Fagiolo Soup 13

Cannelli beans, Roma tomato, onion, rosemary, garlic, house made vegetable stock & Parmigiano Reggiano

Lobster Bisque 16

House created classic with Atlantic lobster, tomato, brandy, chili & fennel seeds served with basil cream

Salads

Caprese Salad 15

Broxburn Farms heirloom tomatoes, fresh basil, fior di latte cheese & 12 yr old Tradizionale di Modena balsamic vinegar

Pear and Gorgonzola Salad 15

Sliced Bartlett pear, imported Italian Gorgonzola, walnuts halves, spicy arugula, red onion & house vinaigrette



Mains

Innisfail Alberta Braised Lamb Shank 34

Onions, garlic, tomato, fresh herbs in a red wine sauce
with herbed risotto & fresh seasonal vegetables

Suggested wine pairing: **Villa Borghetti Valpolicella Ripasso** DOC, Veneto 2013 \$62

Grilled Venison 36

Marinated venison, onion, garlic and rosemary with a cherry port reduction
sweet potato gratin & fresh seasonal vegetables

Suggested wine pairing: **Banfi Centine Rosso**, IGT, Tuscany 2014 \$44

Grilled Alberta Angus Rib Eye Steak 46

10 Oz. Alberta Prime Angus rib eye, baby potatoes, fresh seasonal vegetables, red wine
jus accompanied with your choice of marrow butter or green peppercorn sauce

Suggested wine pairing: **Collazzi "Super Tuscan"**, IGT, Tuscany 2013 \$116

Seared Brome Lake Duck Breast 36

Seared Brome Lake duck with Firenze orange sauce
served with sweet potato gratin & fresh seasonal vegetables

Suggested wine pairing: **Kuhlmann-Platz Gewürztraminer**, Alsace, France 2014 \$42

Braised Rabbit & Salsiccia 32

Quebec bone-in rabbit with house made Italian sausage, rich pan gravy,
garlic mashed potato & fresh seasonal vegetables

Suggested wine pairing: **Planeta Cerasuolo di Vittoria**, DOCG, Sicily 2013 \$69

Market Fish Of The Day MP

Served with risotto & fresh seasonal vegetables
please ask your server for today's catch

Oven Roasted Organic King Salmon 36

Oven roasted organic BC king salmon (cooked medium)
served with pesto baby potatoes & fresh seasonal vegetables

Suggested wine pairing: **Bonterra Chardonnay**, California (organic), USA 2012 \$58

Veal Limone 34

Quebec veal scallopine in a Sicilian lemon sauce with creamy polenta &
fresh seasonal vegetables

Suggested wine pairing: **Alpha Zeta Pinot Grigio**, IGT, Veneto 2015 \$42

Chicken Parmigiana 29

Hand breaded Heritage Farms chicken breast with Prosciutto cotto, provolone cheese
spaghetti & Nonna's tomato sauce

Suggested wine pairing: **Frescobaldi Remole**, IGT, Tuscany 2014 \$42



House Made Pasta

All our pastas are made fresh in-house

Spaghetti Carbonara 28

Spaghetti, cured Italian bacon, onion, garlic, parsley & cream with a Quail's egg

Suggested wine pairing: **Fontanafredda Gavi Di Gavi**, DOCG, Piedmont 2015 \$46

Lobster Fettuccini 34

Fettuccini, Atlantic lobster, peas, green onion, chili, tomato, cream, lobster bisque & crumbled house made lobster butter

Suggested wine pairing: **Canella Prosecco**, DOCG, Veneto NV \$46

Linguine Vongole 28

Linguine, PEI Manila clams, onions, chilies, garlic & parsley in a white wine butter sauce

Suggested wine pairing: **Santadi Vermentino**, DOC, Sardinia 2015 \$46

House Made Gnocchi 27

Forest mushroom potato gnocchi
served with sage brown butter sauce and Parmigiano Reggiano

Suggested wine pairing: **Matane Primitivo**, IGT, Puglia 2012 \$46

Risotto of the Day MP

Classic Northern Italian creamy rice dish
please ask your server for today's flavour

Baked Bison Lasagna 29

Lasagna sheets layered with ground Alberta bison meat sauce & smoked mozzarella,
served with artisanal garlic toast

Suggested wine pairing: **Michele Chiarlo Barbera**, DOCG, Piedmont 2013 \$54

Spaghetti Polpetti 29

Alberta wild boar meatballs, spaghetti in Nonna's tomato sauce with basil & Parmigiano Reggiano

Suggested wine pairing: **Toscolo Chianti**, Classico, DOCG, Tuscany 2014 \$52

Roselline 28

Chef's signature dish; pasta roses. Fresh house made pasta sheets rolled with locally sourced ham & mozzarella in a creamy tomato rosé sauce

Suggested wine pairing: **Masi Rose**, IGT, Veneto 2015 \$44

Add-Ons

Roasted mixed mushrooms 7

Fresh seasonal vegetables 6