



LA TERRAZZA

— ristorante italiano —

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These are hand made so feel to use yours!

Appetizers

Antipasto share platter 27

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

Calamari 14

Fresh, hand cut calamari tubes flash fried in Big Rock Traditional Ale batter served with yuzu aioli

Beef Bone Marrow 15

Roasted Marrow presented on the bone, parsley & celery leaves, gremolata, house smoked pine salt served with ciabatta

Fresh Artichoke 17

Whole artichoke served with house made hollandaise sauce & lemon

Bagna Cauda 14

Assorted seasonal vegetables with warm garlic anchovy dip

Ahi Tuna Carpaccio 21

Seared peppercorn crusted tuna on top of summer greenery with a citrus vinaigrette

Soft Shell Crab & Arugula 18

Crispy whole soft shell crab with arugula, watercress, thinly sliced red onion, capers, lemon, olive oil & yuzu aioli

House Made Pasta

Pansoti 25

Arugula pasta stuffed with roasted garlic, ricotta, onion, chives & herbs in Romesco sauce

Lobster Fettuccini 32

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

Linguini Amartriciana 27

Guanciale, tomato, garlic, basil & chili topped with Parmegiano Reggiano

Spaghetti Polpetti 28

Chef's Bison meatballs in our classic tomato sauce

Spaghetti Aglio e Olio with Black Tiger Prawns 28

Sauteed onion, garlic slivers, chili, parsley & Black Tiger prawns Cutrera cold extracted olive oil

Add-Ons

Roasted mixed mushrooms 7
In season vegetables 5

All pasta, stocks & sauces are made in-house utilizing fresh, local ingredients wherever possible

We offer family style service for 6 or more people. Please ask your server for more information.

For the Table

Bruschetta 3

(minimum 2 pieces)
Please ask your server for today's creation

Olives 7

House marinated

Garlic Spread 13

Slow roasted elephant garlic spread served with rustic grilled bread

Soup

Gazpacho 14

Broxburn farms tomatoes, sweet peppers, cucumber, garlic, basil, chili, olive oil, topped with creamy ricotta

Lobster Bisque 16

House created classic with lobster, tomato, brandy, chili, fennel seed, served with basil cream

Salad

Caprese Salad 14

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

Mains

Spiced Italian Sausage Skewers 29

House-made sausage, ciabatta, sage & double smoked bacon balanced with agro dolci peppers

Veal Involtini 35

Veal scaloppini rolled with black tiger prawns and spinach served with soft polenta, summer vegetables & red wine jus

Oven Roasted Organic King Salmon 34

Oven roasted organic King salmon (cooked medium) served with watermelon radish, summer greenery, orange segments & baby potatoes with dill dressing

Market Fish Market Price

Served with orzo & summer vegetables
Please ask your server for today's catch

Chicken Parmigiana 29

Breaded chicken breast, Prosciutto cotto & melted provolone cheese with a ripped herb salad

Grilled Alberta Angus Rib Eye Steak 47

10 Oz. Alberta Prime Angus Rib Eye, served with European Hasselback potatoes, summer vegetables & red wine jus accompanied with your choice of lobster butter, blue cheese or green peppercorn sauce

Pork Wellington 38

Prosciutto wrapped pork tenderloin in puff pastry, spiced apple, potatoes, summer vegetables & Calvados cream sauce

Lamb Chops 40

Grilled Lethbridge lamb, served with crispy polenta lamb chips, mint yoghurt & summer vegetables