



**LA TERRAZZA**

— ristorante italiano —

*Welcome to La Terrazza!*

*Our Chef, Savoy trained Nigel Walker has been cooking for over 38 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

### Terrazza Beef Carpaccio 16

AAA Alberta beef tartar rolled in seared beef tenderloin, capers, Dijon mustard, onion, garlic, Parmesan Reggiano & Parmesan cream

*(beef tartar is served raw)*

### Calamari 15

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

### Gruyere Leek Crostata 15

Gruyere & leek tart served warm with green apple slaw, watermelon radish, mixed greens, radicchio & farro

### 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, Italian salumi, Mediterranean mixed olives, grilled artichokes, preserves, spiced nuts, & rainbow slaw

### Ceviche 16

Fresh long line Pacific halibut cheeks & diced Icelandic haddock, onion, tomato, garlic, avocado & cilantro tossed in citrus juice

*(ceviche is fresh raw fish cured in citrus juice)*

### Bruschetta 12

Grilled crostinis covered with delicious toppings.  
Please ask your server for today's creation

### House Marinated Olives 7

## Soups

### Soup of the Day

Served with bruschetta, please ask your server

### 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

### Octopus & Fennel Salad 15

Grilled sustainable Pacific octopus, confited garlic tomatoes, sweet peppers, mustard greens, fennel & orange segments tossed with a blood orange vinaigrette



## Mains

### Milk Fed Butter Crusted 10oz bone in Veal Chop 46

Lemon sage butter crust, served with a salad of spinach, kale, blueberries, raspberries & herbs with a citrus vinaigrette

Suggested wine pairing: **Malbec**, IGT, Savian Vini - Le Contrade, Veneto 2016 \$52

### Oven Roasted Organic King Salmon 36

Oven roasted organic BC king salmon (cooked medium) with Prosecco lemon sauce  
Served with fresh summer mixed greens

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

### Grilled Alberta Angus Rib Eye Steak 44

10 Oz. Alberta Prime Angus rib eye, fresh house made Burrata ravioli, seasonal vegetables, accompanied with your choice of red wine jus (recommended) or green peppercorn sauce

Suggested wine pairing: **Valpolicella Ripasso**, DOC, Villa Borghetti, Veneto, 2015 \$62

### Market Fish Of The Day MP

Please ask your server for today's catch

### Vegetable Tian 27

A classic Mediterranean dish packed with flavour; shredded zucchini, eggplant strands & seasonal vegetables in a tomato basil sauce on baked melanzana with warm lentil salad

Suggested wine pairing: **Primitivo**, IGT, Matane, Salento, Puglia, 2015 \$46

### Grilled Abruzzo Style Arrosticini 34

Grilled Innisfail Alberta Lamb skewers, marinated in olive oil, garlic, fennel, onion, thyme, rosemary, orange & lemon zest. With warm lentil salad, vegetable tian, basil & chive yoghurt

Suggested wine pairing: **Primitivo**, IGT, Matane, Salento, Puglia, 2015 \$46

### Sardinian Fisherman's Ragù 35

A hearty stew of tomato broth with fresh sustainable Pacific halibut, shrimp, crab legs, octopus & scallops, fennel, onion, garlic, tomatoes & bronze die cut conchiglie pasta

Served with grilled artisan baguette with aioli

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

## Add-Ons

Roasted mix of Ponderosa wild BC mushrooms 7

Fresh seasonal vegetables 6

## House Made Pasta

All our pastas are bronze die cut, made fresh in-house

### Fettuccine Alfredo 28

Prosciutto crudo di Parma, onion, garlic & pinot grigio cream sauce  
with Parmigiano-Reggiano  
(Add Gorgonzola \$3.00)

Suggested wine pairing: **Pinot Grigio**, IGT, Alpha Zeta, Veneto, 2016 \$46

### Conchiglie with Italian Sausage 28

Pasta shells with Chef's secret recipe Italian sausage, onions & garlic tossed in a  
creamy Gorgonzola tomato sauce

Suggested wine pairing: **Refosco**, IGT, Rosa dei Masi, Veneto, Italy, 2014 \$44

### Chicken Parmesan 31

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

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

### 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: **Sangiovese/Merlot**, IGT, Albia, Barone Ricasoli, Tuscany, Italy, 2015 \$42

### Lobster Fettuccini 34

Chunks of Atlantic lobster, peas, green onion, chili, tomato, cream & lobster bisque  
with 1/2 lobster tail & crumbled house made lobster butter

Suggested wine pairing: **Primitivo**, IGT, Matane, Salento, Puglia, 2015 \$46

### Fusilli Con Il Tonna 29

Pacific long line caught Albacore tuna poached in olive oil, fresh sautéed artichokes, on-  
ion, garlic, Mediterranean olives, tomato, capers & anchovies

Suggested wine pairing: **Grecanico**, DOC, La Segreta Bianco, Planeta, Sicily, 2016 \$48

