

ANTIPASTI

ROASTED BEET & PARSNIP SOUP 16

Crème Fraîche, beet chips, olive soil

BURRATA & BEETS 24

Caramelized pear, blistered cherry tomato, black garlic-balsamic caviar, maple emulsion

TERRAZZA WINTER SALAD 17

Tomatoes, mini cucumber, squash, avocado, Gorgonzola, candied cashew, 25 year Sherry reserva vinegar

ANTIPASTO MISTO 42

Gourmet cured meats, artisan cheeses, pickled red onion, lodge made tomato chutney, fig marmalade, crostini & lavash crackers

LOBSTER BISQUE 21

Lobster raviolo, la vera paprika oil, Mascarpone cream

ARANCINI AL PROSCIUTTO 18

Lodge-made marinara sauce, apricot chutney, mozzarella

CALAMARI FRITTI 24

Pepperoncini aioli, onion strings, charred lemon

GRILLED OCTOPUS 24

La vera paprika aioli, pickled red onion, Chorizo, fingerling potatoes, salsa verde, charred tomatoes

PASTA & RISOTTO

LA TERRAZZA ROSELLINI 33

Hand rolled pasta roses, local ham, mozzarella, Parmigiano-Reggiano, tomato rosé sauce

ROSELLINI AL FUNGHI 33

Hand rolled pasta roses, wild mushrooms, mozzarella, spinach, local ricotta, pesto cream

BISON CANNELONI 35

Alberta Bison Ragù, bechamel, marinara sauce, mozzarella, Parmigiano-Reggiano

SHRIMP SCAMPI WITH SPAGHETTI 34

Tomato concasse, chili flakes, garlic butter sauce

ELK BOLOGNAISE PENNE 35

Alberta Elk, Parmigiano-Reggiano tuile, local organic basil

LAMB RAGU PAPPARDELLE 36

Alberta Lamb, pistachio gremolata, crispy shallots, Parmigiano-Reggiano

BUTTERNUT SQUASH RISOTTO 31

Goat cheese, walnuts, asparagus, creamy carnaroli rice, Parmigiano-Reggiano

LOBSTER RISOTTO 45

Atlantic lobster tail, creamy rice, saffron, seafood rice cracker



PIATTI PRINCIPALI

CHIANTI BRAISED LAMB SHANK 41

Black garlic mash, seasonal vegetables,
sweet potato chips

WILD CAUGHT PICKEREL 39

Pepperonata, potato & spinach fritatta, lemon
garlic butter sauce

ITALIAN STYLE SHORT RIB 36

AAA Alberta beef, creamy fontina mash, seasonal
vegetable, lemon gremolata

CHICKEN PARMIGIANA 35

Lodge made spaghetti, tomato rosé sauce,
Parmigiano-Reggiano, seasonal vegetables

EGGPLANT PARMIGIANA 32

Lodge made spaghetti, tomato rosé sauce,
Parmigiano-Reggiano, seasonal vegetables

10 OZ AAA BEEF STRIPLOIN 49

Fingerling potatoes, red peppers with marsala
coulis, Italian herb dust. Gorgonzola cream or
peppercorn sauce

DOLCE

AFFOGATO ESPRESSO 13

Espresso, Madagascar vanilla gelato, crispy
praline,(sub Borschi San Marzano liqueur \$2)

CHOCOLATE TORTA 14

Gold berry sheen, praline crunch, hazelnut
Bavarian cream

MOLTEN LAVA CAKE 14

Madagascar vanilla gelato,
Grand Marnier flambé

ADD ONS

PESTO 3

HABANERO CHILI SAUCE 3

GARLIC KNOTS (3) 9

SEASONAL VEGETABLES 10

PAN FRIED GARLIC SHRIMP(5) 14

LODGE MADE PASTA 20

Spaghetti or penne,
with your choice of alfredo, marinara
or tomato rosé sauce

CANNOLI TRIO 15

Chocolate mousse, sweet ricotta, pistachio
crèmeux

PIATTO DI FORMAGGI 45

Chef's selection of 5 artisan cheeses,
honey nuts, fruits & berries, lavash crackers,
Lodge-made fig marmalade

TIRAMISU MARTINI 13

Espresso, honeycomb tuile

