

A N T I P A S T I

ROASTED TOMATO & GIN SOUP 16

Basil ricotta cream, pesto focaccia & Kalamata olive oil

TERAZZA SUMMER SALAD 15

Goat cheese, avocado, mango, sprouts & oregano lemon dressing

DUCK PROSCIUTTO 17

Potato medallions, confit garlic mayo, raspberry vinaigrette, roasted pine nuts, kalamata olive & arugula

STEELHEAD TROUT GRAVLAX 17

Horseradish mousse, citrus supremes, cucumber tagliatelle & yuzu maple vinaigrette

LOBSTER BISQUE 21

Lobster raviolo, La Vera paprika oil & mascarpone cream

ARANCINI AL FARMAGGIO 17

Asiago, parmigiano reggiano, fior di latte, lodge made marinara aioli & apricot chutney

CALAMARI FRITTI 24

Pepperoncini aioli, onion strings & charred lemon

PROCIUTTO DI PARMA 25

Grissini, melon carpaccio, honey mustard & pistachio crumble

P A S T A & R I S O T T O

LA TERRAZZA ROSELLINI 34

Hand rolled pasta roses, local ham, mozzarella, parmigiano reggiano & tomato rosé sauce

ROSELLINI AL FUNGHI 34

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

BISON CANNELONI 36

Alberta Bison Ragù, bechamel, marinara sauce, mozzarella & parmigiano reggiano

RADIATORE PRIMAVERA AL PESTO 31

Local summer vegetables, cherry tomatoes, Vezorla EVOO & chili flakes

ELK BOLOGNAISE 36

Alberta elk, lodge made spaghetti, parmigiano reggiano tuile & local organic basil

RISOTTO CARBONARA 36

Chicken roulade, pancetta, green peas & parmigiano reggiano

SEAFOOD RISOTTO 40

Black tiger shrimp, scallops, saffron & parmigiano reggiano

ATLANTIC LOBSTER ALFREDO 42

Lodge made pappardelle, parmigiano reggiano & seafood rice cracker

Please inform your server of any allergies or dietary requests.

18% gratuity will be added for groups of 6 or more.



PIATTI PRINCIPALI

CHIANTI BRAISED LAMB SHANK 44

Risotto milanese, glazed broccolini &
sweet potato chips

WILD CAUGHT PICKEREL 42

Sundried tomato malfatti, fennel salad & pumpkin seed
romesco

ITALIAN STYLE SHORT RIB 38

AAA Alberta beef, creamy fontina mash, seasonal
vegetable & pistachio gremolata

CHICKEN PARMIGIANA 38

Lodge made spaghetti, tomato rosé sauce, parmigiano
reggiano & herb mushrooms

EGGPLANT PARMIGIANA 32

Lodge made spaghetti, tomato rosé sauce, parmigiano
reggiano & herb mushrooms

10 OZ AAA BEEF STRIPLOIN 49

Potato gratin, glazed carrots & marsala jus

DOLCE

AFFOGATO ESPRESSO 13

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

LEMON PARFAIT & MACERATED BERRIES 14

Mango sorbet, orange jujubes & feuilletine crumble

ADD ONS

PESTO 3

HABANERO CHILI SAUCE 3

GARLIC KNOTS (3) 9

ORGANIC GLAZED CARROTS 12

CHARRED BROCCOLINI WITH PARMESAN 12

SAUTEED GARLIC HERB MUSHROOMS 12

PAN FRIED GARLIC SHRIMP(5) 14

LODGE MADE PASTA 20

Spaghetti, radiatore or pappardelle
with your choice of aglio e olio, creamy pesto, alfredo,
marinara or tomato rosé sauce

MOLTEN LAVA CAKE 14

Madagascar vanilla gelato,
Grand Marnier flambé

TIRAMISU SEMIFREDDO 14

Poached pears, black sesame crisp & hazelnut praline dust



SPECIALTY COFFEE

BANFF COFFEE 2^{oz} 14

Crown Royal, Kahlua & Sortilege maple whisky & coffee topped with hand shaken liqueur infused cream

BELLISSIMO COFFEE 2^{oz} 14

Frangelico, Galliano, & coffee topped with hand shaken liqueur infused cream

HAT TRICK 2^{oz} 14

Wayne Gretzky #99 Red Cask Whisky, Sortilege maple whisky & Wayne Gretzky #99 Canadian Cream & coffee topped with hand shaken liqueur infused cream

DIGESTIVO

ANTINORI GRAPPA TIGNANELLO 1^{oz} 11

BRIDGELAND, EAU DE VIGNE, 1^{oz} 13
CHAMOMILE HONEY, CALGARY, AB,

LIMONCELLO PROFUMI DELLA 9
COSTIERA 2^{oz}

VECCHIO AMARO DEL CAPO 2^{oz} 13

CASTELLO, DI MELETO, VIN SANTO 11
TUSCANY, IT 2^{oz}

