APPETIZERS

TERRAZZA SUMMER SALAD 19
Moscato-poached pears, toasted walnuts, Pecorino Romano, Aceto Balsamico di Modena vinaigrette

WATERMELON & FETA MOUSSE 21
Citrus wedge, kalamata olive tuile, aged balsamic pearls, oregano-olive oil

INSALATA DI PROSCIUTTO 23
Arugula, pine nuts, melon, balsamic vinaigrette, goat cheese

CRAB FRITTELLE 24
Citrus relish aïoli, herb dust, Calabrian chili oil

BURRATA 26
Roasted grapes, tomatoes, pumpkin pesto, Aceto Balsamico di Modena, sourdough

CALAMARI FRITTI 25
Pepperoncini aïoli, crispy pickled onions, charred lemon

SICILIAN ARANCINI 21
Elk ragù, marinara aïoli, apricot chutney

CRISPY PORK BELLY & GARLIC SHRIMP 24
Gorgonzola cream, vincotto glaze, pickled fennel, Carnaroli rice crackers

PROSCIUTTO DI PARMA 26
Melon carpaccio, grissini, pistachio crumble, honey-mustard drizzle

ENTREES

LA TERRAZZA ROSELLINI 36
Hand-rolled pasta roses, Parmigiano Reggiano
Choice of local ham & rosé sauce
or wild mushroom & pesto cream

BISON CANNELONI 39
Alberta bison ragù, béchamel, marinara sauce, mozzarella, Parmigiano Reggiano

PAPPARDELLE ALFREDO 36
Alfredo sauce, Parmigiano Reggiano.
Choice of shrimp ***or*** chicken

LOBSTER RAVIOLI 47
Atlantic lobster, brown butter bisque, La Vera paprika oil

HERB-CRUSTED BLACK COD 49
Pearl couscous risotto, taber corn vichyssoise, chive oil

CHICKEN PARMIGIANA 42
Lodge-made spaghetti, tomato rosé sauce, herb-roasted mushroom

CHIANTI-BRAISED LAMB SHANK 48
Black garlic mashed potatoes, glazed broccolini, sweet potato chips

10^{oz} AAA ALBERTA BEEF STRIPLOIN 58
Beef short rib croquettes, roasted pepper relish, pea mousseline, Marsala jus

DOLCE

TIRAMISU 15
Mascarpone cream, ladyfingers & organic local coffee

LEMON & WHITE CHOCOLATE 15
Lemon-mint marmalade, organic oat streusel

SPUMONI BAKED ALASKA 15
Pistachio, cherry & chocolate gelato layered over chocolate sponge, Italian meringue, flambéed tableside

AFFOGATO 14
Espresso, Madagascar vanilla gelato, biscotti
Upgrade: Amaretto (+3) Borschi San Marzano liqueur (+3)

SHARE SIDES

ORGANIC GLAZED CARROTS 12
Herb glaze, citrus zest

CHARRED BROCCOLINI 12
Shaved Parmigiano Reggiano

SAUTÉED HERB MUSHROOMS 12

PAN-FRIED GARLIC SHRIMP (5 PCS) 16

PATATAS BRAVAS 12
Crispy potatoes, smoky brava sauce

PULL-APART CRANBERRY FOCACCIA 14
Olive tapenade