



# THE MEATBALL

PIZZA & PASTA



## Soup and Salad

### Soup of the Day 6

Prepared daily using our fresh ingredients; a great start to any meal.

### Spinach Salad 10

Fresh baby spinach tossed in olive oil and topped with fresh strawberries, roasted pine nuts and creamy goat cheese, finished with a drizzle of reduced balsamic vinegar.

### Caesar Salad 10

Made with crisp romaine lettuce and our foccacia croutons, cured prosciutto and house-made Caesar salad dressing.

### Tender Greens Salad 9

Tender mixed greens with toasted figs, walnuts and roasted fennel, tossed in a house-made mango vinaigrette.

Add chicken to any salad \$4

Add shrimp to any salad \$5

## Appetizers

### Bonnie & Clyde 10

A sampling of our celebrated lamb and beef meatballs, as well as chicken and double smoked bacon meatballs, served on a bed of sweet bell peppers and sautéed onions with a gorgonzola cream sauce for dipping.

### Artichoke and Spinach Dip 14

Need we say more! Warmed in our stone-hearth oven, topped with mozzarella and served with grilled pita and corn chips. Serves 2.

### P.E.I Mussels 14

One pound of fresh P.E.I mussels with fresh tomatoes, banana peppers, feta and fresh herbs in a white wine butter sauce, served with house-made bread.

### Flatbread Trio 10

All three made in house. Hummus, tabouli, and baba ghanouji served with grilled pita bread.

### Little Italy 12

Walnut crack pepper crusted, sharp cheddar cheese pate served with grilled pita.

### Calamari 10

Garam Masala breaded tender baby calamari fried to perfection and served on a bed of greens with house made tzatziki sauce.

### Bruschetta 9

Vine ripened tomatoes, red onions, garlic, basil, black olives and asiago on foccacia bread brushed with pesto.

## Pasta

### The Meatball and Spaghetti 16

Meatballs so good we named the restaurant after them. Lamb and beef meatballs, served over spaghetti with roasted vegetables in a marinara sauce. Always a classic.

### Wild Mushroom Gnocchi 16

In- house made spinach Gnocchi with wild and field mushrooms tossed with sun-dried cherries in a rich white wine gorgonzola cream sauce.

### Baked Three Cheese and Chicken Macaroni 16

The ultimate comfort food – mozzarella, cheddar, asiago and rotisserie chicken all tossed together in a creamy Béchamel sauce.

### Oven Baked Lasagna 16

Beef lasagna made with roasted vegetables, house made marinara sauce mozzarella, and cheddar and asiago cheese, baked to perfection in our oven and served with garlic bread.

### Chicken Meatball Carbonara 16

House made chicken meatballs with sautéed mushrooms and fresh grapes in a carbonara cream sauce, infused with an egg.

### Seafood Linguini 19

Fresh P.E.I. mussels, tiger prawns and scallops tossed with tomatoes in a pesto cream sauce.

## Stone-Hearth Oven Pizza

### Capone 17

Our renowned lamb and beef meatballs, mushrooms and red onions on a marinara base smothered in mozzarella.

### The Boozy 16

Chicken, spinach and roasted garlic on a marinara base brushed with Tequila and topped with crumbled feta.

### La Vita 17

Spicy chorizo sausage, honey glazed Valbella ham, bacon and mozzarella on a marinara base.

### The Sicilian 16

Prosciutto, banana peppers, caramelized onions and figs on a barbeque marinara base topped with fresh herbs and mozzarella.

### Margherita 15

Diced tomatoes, mixed herbs and mozzarella cheese on a marinara base, drizzled with olive oil and topped with fresh basil.

### Lucky Luciano 16

Spicy chorizo sausage, bruschetta toppings on a Caesar base topped with mozzarella.

### The Gardener 16

Grilled peppers, zucchini, Portobello mushrooms, eggplant, tomatoes, and onions topped with fresh herbs on a roasted garlic marinara base with mozzarella and crumbled feta.

### The "Best of Beef" 17

Cumin spiced Alberta Beef, gorgonzola and mozzarella on a marinara base topped with fresh arugula. A Gold medal winner at the Alberta "Best of Beef" Challenge.

### Firenze 16

Chicken, sundried tomatoes and mozzarella on a marinara and pesto base, topped with creamy goat cheese.

### The Don 17

Rotisserie lamb, sweet bell Peppers, onions, black olives, tomatoes and feta on a marinara mint sprinkled base.

## Main Entrees

### Salmon Meatballs 19

A twist on the Classic Meatball. A House made Atlantic salmon meatball with capers, red onions, roasted garlic, black olives and tomatoes, served in a pesto marinara sauce on a bed of jasmine rice.

### Rotisserie Chicken 21

Herb crusted Rotisserie chicken served with a walnut risotto, seasonal vegetables and finished with olive tomato compote.

### Rotisserie Pork 20

Pork Loin served with parmesan mashed potatoes and seasonal vegetables and finished with warm fig demi compote.

### Rotisserie Leg of Lamb 22

Tender Leg of Lamb served with roasted rosemary baby potatoes, seasonal vegetables and a mint demi glaze.

### Mixed Rotisserie for Two 39

An assortment of our rotisserie selections, lamb, chicken and pork, served with your choice of roasted rosemary baby potatoes, parmesan mashed potatoes or jasmine rice and seasonal vegetables.

### Tuscan Rubbed Rib Eye 27

10 oz. spiced and grilled AAA rib eye topped with a red wine maple demi glaze, served with rosemary baby potatoes and sautéed sweet bell peppers. A gold medal winner at the Alberta "Best of Beef" Challenge.

### Basa Filet 20

Toasted Focaccia and roasted garlic crusted white fish filet served with rosemary baby potatoes and seasonal vegetables, finished off with a fresh herb butter sauce.

### Grilled Salmon 22

Fresh salmon topped with an olive apricot pesto reduction, served with tabouli and seasonal vegetables.

### Stuffed Peppers 19

Sweet bell pepper stuffed with roasted vegetables, chick peas and goat cheese and baked to perfection. Served with jasmine rice and finished with a tomato pesto sauce.