



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 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 tomatoes, red onions and cucumbers, tossed in mango vinaigrette.

Add chicken to any salad \$4

Add shrimp to any salad \$5

Appetizers

Zucchini Fritters \$10

Fresh Zucchini, prosciutto asiago cheese, and fresh herbs, pan fried and served with a chilled mango puree.

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.

Beef Niblets \$11

Pan seared beef tips, red onions, and sweet bell peppers served with a gorgonzola demi glaze, served with crostinis.

Flatbread Trio \$10

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

Oven Baked Goat Cheese \$12

Goat cheese infused with fresh cranberries and walnuts, warmed in the oven and served with pita bread.

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 \$17

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.

🍷 Chianti

Wild Mushroom Ravioli \$16

Wild and field mushrooms tossed with sun-dried cherries in a rich white wine gorgonzola cream sauce.

🍷 Pinot Noir

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.

🍷 Chardonnay

Oven Baked Lasagna \$15

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

🍷 Pinot Noir

Chicken Meatball Carbonara \$16

House made chicken and double smoked bacon meatballs with sautéed mushrooms and fresh grapes in a Carbonara cream sauce, infused with an egg.

🍷 Pinot Gris

Seafood Linguini \$19

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

🍷 Pinot Grigio

Stone-Hearth Oven Pizza

Capone \$17

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

🍷 Zinfandel

The Boozy \$16

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

🍺 Moretti Beer

La Vita \$17

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

🍷 Chianti

The Sicilian \$16

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

🍷 White Zinfandel

Lucky Luciano \$16

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

🍷 Gewurztraminer

Margherita \$15

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

🍷 Chianti

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.

🍷 Sauvignon Blanc

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.

🍷 Valpolicella

Firenze \$16

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

🍷 Pinot Noir

Main Entrees

Chicken Supreme \$21

Chicken breast stuffed with figs, brie, and prosciutto served atop apricot risotto and finished with a roasted red pepper sauce. Served with seasonal vegetables.

🍷 Merlot

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.

🍷 Pinot Noir

Pork Loin \$20

8 oz. Grilled pork loin served with basil asiago croquettes, season vegetables and warm fig demi compote.

🍷 Pinot Gris

Lamb Shank \$22

New Zealand lamb shank braised in a white wine yogurt marinade, served with jasmine rice and seasonal vegetables, finished off with a toasted almond brandy picada.

🍷 Valpolicella

Grilled Salmon \$22

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

🍷 Sauvignon Blanc

Tuscan Rubbed Rib Eye \$25

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.

🍷 Cabernet

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.

🍷 Chardonnay

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.

🍷 Riesling