

BOTTLES

WHITE & ROSÉ FRESH & AROMATIC

Jacob's Creek Moscato <i>Australia</i>	37
Batasiolo Moscato D'Asti <i>Asti, Italy</i>	39
Massifiti Trebbiano <i>Veneto, Italy</i>	60

CRISP & REFRESHING

Wente Morning Fog Chardonnay <i>California</i>	45
Gorgo Pinot Grigio <i>Italy</i>	50
Bread & Butter Chardonnay <i>California</i>	53
Astrolabe Sauvignon Blanc <i>New Zealand</i>	53
Novellum Chardonnay <i>Languedoc, France</i>	56
Liquidity Pinot Gris <i>Okanagan, B.C.</i>	58
Emmolo Sauvignon Blanc <i>Napa Valley, USA</i>	60
Peak Cellars 'Sun Kissed' Pinot Gris <i>Okanagan, B.C.</i>	64

ROSÉ

Mission Hill Estate <i>Okanagan, B.C.</i>	42
Primevo Lambrusco <i>Italy</i>	45
Chateau de Berne Inspiration <i>Provence, France</i>	56
Palms by Whispering Angel <i>Provence, France</i>	59
Peak Cellars 'Pink Granite' <i>Okanagan, B.C.</i>	66

BUBBLY

Zonin Prosecco <i>Veneto, Italy</i>	6oz glass 10	750ml bottle	45
Zonin Rosé Prosecco <i>Veneto, Italy</i>			50
Moët & Chandon Brut <i>Epernay, France</i>			115
Veuve Clicquot <i>Epernay, France</i>			127
Moët & Chandon Rose <i>Epernay, France</i>			140
Dom Perignon <i>Epernay, France</i>			360*

RED

PERFECT WITH PIZZA & PASTA

Wente Cabernet Sauvignon <i>California, USA</i>	45
Penfolds Koonunga Hills Shiraz/Cabernet <i>Australia</i>	46
Gabbiano Dark Knight Toscana Blend <i>Italy</i>	51
Mr. Black's Concoction GSM <i>Barossa Valley, Australia</i>	56
Dona Paula 1100 Malbec <i>Argentina</i>	57
Sea Sun Pinot Noir <i>California, USA</i>	57
Masi Campofiorin <i>Italy</i>	59
Black Sage Merlot <i>Okanagan, B.C.</i>	60
Picket Fence Pinot Noir <i>California, USA</i>	72
Sandhill Small Lots Sangiovese <i>Okanagan, B.C.</i>	75

FOR THE FOODIES

Bread & Butter Cabernet Sauvignon <i>California, USA</i>	59
Zenato Ripassa <i>Italy</i>	60
Cannonball Merlot <i>California, USA</i>	61
Black Sage Cabernet Franc <i>Okanagan, B.C.</i>	65
Shed Horn Zinfandel <i>California, USA</i>	70
Bonanza Cabernet Sauvignon <i>California, USA</i>	72
El Enemigo Malbec <i>Argentina</i>	75
Peak Cellars 'Goldie' Gamay Noir <i>Okanagan, B.C.</i>	77
Derose Cabernet Franc <i>California, USA</i>	80
Baldacci 'Elizabeth' Pinot Noir <i>Carneros, USA</i>	88

SERIOUS REDS

Batasiolo Barolo Riserva <i>Piedmont, Italy</i>	93
Farnese Edizione Super Tuscan <i>Abruzzo, Italy</i>	106
Masi Costasera Amarone <i>Veneto, Italy</i>	140
Austin Hope Cabernet Sauvignon <i>Paso Robles, California</i>	142
Paul Hobbs Pinot Noir <i>Russian River, USA</i>	149

BIGGER IS BETTER SIZE MATTERS 1.5L

Zenato Ripassa Magnum <i>Italy</i>	120
Orin Swift 'Abstract' Magnum <i>California, USA</i>	199
Belle Glos 'Clark & Telephone' Magnum <i>California, USA</i>	260
'The Prisoner' Magnum <i>Napa Valley, USA</i>	240
Masi Costasera Amarone (3L a.k.a. Double Magnum) <i>Veneto, Italy</i>	499

*not included in Wednesday pricing



THE
PARLOUR

HAPPY HOUR

WEEKDAYS 3PM - 6PM

\$10 CHG COCKTAILS

HAND CRAFTED
SIGNATURE COCKTAILS

DRAUGHT

20oz PINTS FOR THE
PRICE OF A SLEEVE

WINE ON TAP

9oz POURS FOR
6oz PRICES

\$10 SHARES

SO MANY SIGNATURES
TO CHOOSE FROM

\$15 PIZZAS

CHOOSE YOUR
FAVOURITE 'ZA

\$20 BOARDS

CURED MEATS,
CHEESES & BREAD

ONLY AVAILABLE IN OUR BAR & ON THE PATIO
HOUSE RULES APPLY

It's been said,

"Those who eat well, live well."

It's about having your fill of good food and fine wine. It's about gathering with friends and family to enjoy each other's company. It's about living the Italian way, taking as much time as you want to sit back, relax, and savour a great meal with your favourite people.

This is what The Parlour is all about.



PARLOURITALIANKITCHEN.COM

THE
PARLOUR

EAT WELL

LIVE WELL

WINE SANGRIA

SPAIN

Classic Red or Tropical White Sangria	8	20	40
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WHITE TAPS

ITALY

Montelvini Pinot Grigio	9	23	45
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NEW ZEALAND

Kotuko Sauvignon Blanc	11	28	54
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ROSÉ

FRANCE

Maison Idiart La Muse	9	23	45
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RED TAPS

ARGENTINA

Amurado Malbec	10½	26	52
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USA - CALIFORNIA

MacMurray Central Coast Pinot Noir	12	32	63
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Basket Press Zinfandel	13	33	66
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Louis Martini Cabernet Sauvignon	13½	35	69
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ITALY

Montelvini Tuscan Red Blend	9	23	45
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Frico Rosso Sangiovese	9½	25	48
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freshTAP wine on tap is good for the planet: eliminating caps, corks and cartons – less packaging, less fossil fuels used to ship the wine, less glass, less trees cut down for labels and corks – it's a good thing.

BEER

TAPS 14oz

Okanagan Springs 1516	8%	Peroni Nastro Azzurro	8%
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Coors Light	8%	Stella Artois	9%
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Hop Valley Bubble Stash IPA	8%	Granville Island Rotational	8%
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Sea Change Prairie Fairy	8%	Parlour Rotational	8%
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BOTTLES 341ml / 355ml

Bud Light	7%	Blood Orange Gose	8%
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Budweiser	7%	Sapporo	8%
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Coors Banquet	7%	Vizzy Seltzer assorted	8%
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Molson Canadian	7%	White Claw Assorted	8%
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Heineken 00 - N/A	7%	Erdinger N/A	500ml 8%
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Alley Kat Aprikat	7%	Glutenberg Blonde	473ml 8%
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Rutting Elk Red	7%	SYC Pineapple FOMO	473ml 8%
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Babe Blueberry Vanilla	7%	Blindman Longshadows	500ml 8%
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Phillips Dinosaur	7%	Mt. Crushmore	473ml 8%
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Corona	8%	Sun Scout ISA	473ml 8%
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Michelob Ultra	8%	Wildrose Wraspberry	473ml 8%
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Heineken	8%	Guinness	500ml 9%
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Strongbow	8%	Delirium Tremens	330ml 9%
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Blue Moon	8%	Delirium Red	330ml 9%
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Kronenbourg Blanc	8%	Erdinger Weissbier	500ml 10
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Moretti	8%	Erdinger Dunkel	500ml 10
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Angry Orchard Rose Cider	8%		
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SCOTCH & TEQUILA

Please ask your server for our list.

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* PRICES AND LINEUP MAY BE SUBJECT TO CHANGE

Gluten-Free

SHARES

- ROASTED OLIVES** 8
Marinated Mediterranean olives, fennel seed, garlic, orange zest
- CALAMARI** 15
Crispy fried squid, chipotle aioli, fried pickled jalapeño, lemon, herbs
- 'CFGB'** 8
'Cheesy fried garlic bread', provolone, roasted garlic oil, shaved parmesan, herbs, lemon
- PARLOUR BRUSCHETTA** 12
Fresh heirloom tomatoes, balsamic pearls, focaccia grissini, EVOO
- MEATBALLS** 15
House-made, Certified Angus beef, arugula, zesty tomato sauce, fresh ricotta
- WHIPPED RICOTTA** 16
House whipped ricotta, chili, honey, toasted walnuts, fresh herbs
- ARANCINI** 14
Hand rolled risotto balls, mozzarella, panko crusted, parmesan, pesto aioli, fresh lemon, arugula
- BAKED FONTINA** 18
Shaved truffle, honey, fono bread, coarse sea salt, pink peppercorn
- CARPACCIO** 17
Shaved Certified Angus beef, pickled mustard seeds, egg yolk, fresh herbs, EVOO, shaved parmesan
- CAULIFLOWER FRITTO** 15
Crispy cauliflower, truffle aioli, coarse sea salt, charred lemon
- DRUNKEN MUSSELS** 18
Chardonnay crema, fresh herbs, garlic, shallots, sauteed salumi, toasted bread

ANTIPASTO BOARD 25 | 44

Assorted cured meats, imported & domestic cheeses, marinated vegetables, house-made jams, fono bread

-- PERFECT FOR SHARING --

SOUP & SALADS

- MINISTRONE** 5 | 8
Italian vegetables, kale, tomato broth, orecchiette pasta
- FARM GREENS** 7 | 11
Market farm greens, kale, ripe baby tomatoes, red onion, cucumber, parmigiano, oregano vinaigrette
- PARLOUR CAESAR** 8 | 13
Romaine, crispy pancetta, parmigiano reggiano, radish, toasted croutons, mascarpone garlic dressing
- TUSCAN KALE SALAD** 13
Chopped kale, parmesan, shaved parmesan, lemon, toasted croutons
- CAPRESE** 15
Heirloom tomatoes, EVOO, pink peppercorns, fior di latte mozzarella, fresh basil, coarse sea salt

ADD-ONS wood fired pulled chicken 6% | braised short rib 8 | sautéed garlic prawns 9 | baked salmon 12 | black garlic bread 3%

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SIGNATURE PARLOUR PIZZAS

What separates our pizzas from the rest?

There are three key ingredients that make the difference at The Parlour.

It starts with our stone encased 900° wood burning oven, not gas, just wood... burning fantastic Alberta hardwood. The oven would be of no use if it weren't for great ingredients – from the exceptional 'double zero 00' organic flour, the freshest & best tomatoes, to our rich creamy cheeses – we make every attempt to source organic, locally sustainable, ethically raised and fair traded products when available. And the last key ingredient... perhaps the most important; our people. The Pizzaiolos and our passion.

The art of authentic Neapolitan pizza is so much more than just ovens and ingredients – it's ancient artisan traditions, methods and authenticity.

We have meticulously honed our craft and once you taste a Parlour pizza, you'll know why we work so hard to produce Edmonton's best pizza... enjoy.

THE PARLOUR

'PERFECT TEN' THURSDAYS

HANDCRAFTED COCKTAILS & SIGNATURE PIZZAS \$10

After 7pm. Dine-In only.

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| NEW YORKER 20
Pepperoni, spicy Italian sausage, capicola, tomato sauce, provolone | THE QUEEN 15
Queen Margherita was the inspiration for this simple, sweet, classic Italian creation – crushed tomato, fior di latte, fresh basil, EVOO | BLUEBERRY 19
Blueberries, prosciutto, honey, fior di latte, truffle oil |
| THE HANGOVER 19
Fried egg, crisp bacon, green onion, yukon gold potato, fior di latte mozzarella | CHEEEEEEESE PLEASE 18
Dough + cheese, fior di latte, parmigiano, provolone | FUEGO PIZZA 17
For the spicy lovers, hot calabrese, chilis, sriracha pesto |
| FUNGI 18
Seasonal mushrooms, fono roasted, fior di latte, truffle oil, fresh thyme | PROSCIUTTO 19
Arugula, prosciutto, fior di latte, charred lemon, shaved parmigiano | TRUFFLE 25
Truffle salami, fior di latte, parmigiano, fresh thyme, shaved truffles |
| PEPPERONI IOI 17
"Just gimme a pepperoni pizza", marinara, pepperoni, fior di latte mozzarella | YOU SAY POTATO 18
Thinly sliced yukon gold potato, Italian sausage, onion, fontina | SONNY BOY 19
Calabrese salami, fior di latte, funghi, tomato sauce, fresh thyme |
| THE GOD FATHER 21
Braised short rib, jalapeño peppers, marinara, fior di latte mozzarella | | HAWAII 5-0 18
Capicola, fresh pineapple, tomato sauce, provolone |

CRAFT YOUR OWN PIZZA Go to town or keep it simple. We'll make it just the way you like. 13

Start with our hand crafted Neapolitan pizza dough and a touch of fior di latte, then choose from either our rich fresh crushed tomato sauce (**ROSSO**) or olive oil, garlic, basil & oregano (**BIANCA**), then choose your toppings.

\$2 ea

OUR INGREDIENTS

Forest Mushrooms | Fresh Mozzarella | Shaved Red Onions | Arugula | Baby Tomatoes | Artichokes | Kalamata Olives | Sundried Tomatoes | Fresh Pineapple | Parmigiano | Roasted Red Peppers

\$3 ea

Italian Sausage | Pepperoni | Provolone | Prosciutto | Wood-Fired Chicken | Genoa Salami | Capicola | Crisp Bacon | Heritage Angus Beef | Meatballs | Calabrese | Braised Short Rib | Feta

\$2 1/2 ea

DIPPERS

Classic Marinara | Truffle Aioli | Black Garlic Dip | Chipotle Mayo | Pesto Aioli

FAMILY STYLE FEAST 49

/ PER PERSON

Freshly Prepared & Served Only x2 – Available after 4pm.

Start with our Chef's Antipasto Board, move onto our signature Cauliflower Fritto, accompanied by the Parlour Caesar Salad, then pick your favourite pizza followed by our take on the classic Fettucine Alfredo, your choice of any entrée, and finish the evening with our Parlour Tiramisu.

SANDWICHES

With your choice of Soup, Caesar Salad or Farm Greens

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| THE GRINDER 17%
The Italian sub you're always thinking about, genoa salami, spicy sopressatta, capicola, provolone, roasted red pepper aioli, arugula, roma tomato, toasted baguette | TOMATO + MOZZA 16
Heirloom tomatoes, pink peppercorn, white balsamic mayo, coarse sea salt, fresh basil, fior di latte mozzarella, EVOO | 'THE BALLER' 18
Certified Angus beef meatballs, mozzarella, EVOO, arugula, marinara spread, on a fresh toasted baguette |
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Please alert your server to any food allergies. Groups of 8 or more are subject to an 18% gratuity. Gluten free pasta or pizza crust available for an additional \$3 – please ask your server.

PASTAS

- FETTUCCINE** 19
Our take on the classic 'Alfredo' – confit garlic, shaved pecorino, cream, herb oil
- 'THE' RAVIOLI** 28
Mushroom ravioli, braised short rib, truffle crema, roasted garlic, shaved truffle
- SPAGHETTI & MEATBALLS** 23
Certified Angus beef, crushed tomatoes, Italian herbs, cracked pink peppercorn, shaved pecorino
- RIGATONI** 24
Italian sausage, kale, marinara, sangiovese red wine, shaved parmigiano
- 'TWENTY-LAYER' LASAGNA** 27
Mama's specialty – red wine braised short rib, spinach, fresh ricotta, parmigiano, crushed tomatoes, basil, béchamel, rich tomato sauce, layers of mozzarella
- ORECCHIETTE ALLE PESTO** 18
'Little Ear Pasta Dragged Through The Garden' – basil pesto, marinated portobellos, zucchini, red pepper, sundried tomato tapenade, arugula, pecorino
- SEAFOOD + LINGUINE** 29
PEI Mussels, sautéed tiger prawns, calamari, chili flakes, EVOO, fresh herbs, lemon, sundried tomato butter

ADD-ONS wood fired pulled chicken 6% | braised short rib 8 | sautéed garlic prawns 9 | baked salmon 12 | black garlic bread 3%

ENTRÉES

- CHICKEN PARMIGIANO** 27
Crispy breaded double chicken breast, house made marinara, shaved parmesan, fior di latte mozzarella, fresh arugula, chili flakes, spaghetti
- TUSCAN SALMON** 28
Seared Atlantic salmon, sundried tomato crema, spinach, garlic, fresh herbs, lemon, roasted baby potatoes
- AVOCADO MARINARA** 26
Parmesan breaded avocado, marinara, mozzarella, heirloom tomato, EVOO, seasonal vegetables
- SHORT RIB** 31
Braised AAA Alberta beef, balsamic reduction, seasonal roasted potatoes, seasonal vegetables

DESSERTS

- TIRAMISU** 10
Our twist on a dolce classic, espresso soaked ladyfingers, dark rum mascarpone cream, oreo crumb
- CHOCOLATE + BISCOTTI** 11
Nutella and Callebaut chocolate terrine, blueberries, house-made biscotti
- ITALIAN PEACHES & CREAM** 9
Peach & honey custard, roasted peaches, cookie crumble
- GELATO** 8
4 scoops, Pinocchio's locally made – ask for today's flavours
- AFFOGATO** 7 1/2
Pinocchio's gelato, house espresso