

## 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, forno 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, forno 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 6½ | braised short rib 8 | sautéed garlic prawns 9 | baked salmon 12 | black garlic bread 3½

## 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.*

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

THE PARLOUR

## 'PERFECT TEN' THURSDAYS

HANDCRAFTED COCKTAILS & SIGNATURE PIZZAS \$10

After 7pm. Dine-In only.

## CRAFT YOUR OWN PIZZA 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

<b>THE GRINDER</b> 17½ The Italian sub you're always thinking about, genoa salami, spicy sopressatta, capicola, provolone, roasted red pepper aioli, arugula, roma tomato, toasted baguette	<b>TOMATO + MOZZA</b> 16 Heirloom tomatoes, pink peppercorn, white balsamic mayo, coarse sea salt, fresh basil, fior di latte mozzarella, EVOO	<b>'THE BALLER'</b> 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 6½ | braised short rib 8 | sautéed garlic prawns 9 | baked salmon 12 | black garlic bread 3½

## 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** 7½  
Pinocchio's gelato, house espresso