

SHARES

ROASTED OLIVES	8
Marinated Mediterranean olives, fennel seed, garlic, orange zest	
CALAMARI	15
Crispy fried squid, chipotle aioli, fried pickled jalapeño, lemon, herbs	
'CFG'B'	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

MINESTRONE	5 8
Italian vegetables, kale, tomato broth, orecchiette pasta	
FARM GREENS	7 11
Market farm greens, kale, ripe baby tomatoes, red onion, cucumber, parmesan, oregano vinaigrette	
PARLOUR CAESAR	8 13
Romaine, crispy pancetta, parmesan 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

* PRICES AND LINEUP MAY BE SUBJECT TO CHANGE

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.

NEW YORKER

20

Pepperoni, spicy Italian sausage, capicola, tomato sauce, provolone

THE HANGOVER

19

Fried egg, crisp bacon, green onion, yukon gold potato, fior di latte mozzarella

FUNGHI

18

Seasonal mushrooms, forno roasted, fior di latte, truffle oil, fresh thyme

PEPPERONI 101

17

"Just gimme a pepperoni pizza", marinara, pepperoni, fior di latte mozzarella

THE GOD FATHER

21

Braised short rib, jalapeño peppers, marinara, fior di latte mozzarella

THE QUEEN

15

Queen Margherita was the inspiration for this simple, sweet, classic Italian creation – crushed tomato, fior di latte, fresh basil, EVOO

CHEEEEEEE PLEASE

18

Dough + cheese, fior di latte, parmesan, provolone

PROSCIUTTO

19

Arugula, prosciutto, fior di latte, charred lemon, shaved parmesan

YOU SAY POTATO

18

Thinly sliced yukon gold potato, Italian sausage, onion, fontina

BLUEBERRY

19

Blueberries, prosciutto, honey, fior di latte, truffle oil

FUEGO PIZZA

17

For the spicy lovers, hot calabrese, chilis, sriracha pesto

TRUFFLE

25

Truffle salami, fior di latte, parmesan, fresh thyme, shaved truffles

SONNY BOY

19

Calabrese salami, fior di latte, funghi, tomato sauce, fresh thyme

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

\$3 ea

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

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

\$2 ½ 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 Fettuccine 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

THE GRINDER

17½

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

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 parmesiano

'TWENTY-LAYER' LASAGNA

27

Mama's specialty – red wine braised short rib, spinach, fresh ricotta, parmesiano, 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 + BISCOTT

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