

SHARES

ROASTED OLIVES	8
Marinated Mediterranean olives, fennel seed, garlic, orange zest	
CALAMARI	15
Crispy fried squid, chipotle aioli, fried pickled jalapeño, lemon	
'CFGB'	9
'Cheesy Fried Garlic Bread', provolone, roasted garlic oil, shaved parmesan, lemon, marinara dip	
PARLOUR BRUSCHETTA	12
Fresh heirloom tomatoes, balsamic pearls, fresh basil, EVOO, toasted crostini	
MEATBALLS	15
House-made, Certified Angus beef, arugula, zesty tomato sauce, fresh ricotta	
Add a meatball 4	
WHIPPED RICOTTA	16
House whipped ricotta, chili, honey, candied walnuts, herb oil, warm forno bread	
ARANCINI	14
Hand rolled risotto balls, mozzarella, panko crusted, parmesan, pesto aioli, fresh lemon, arugula	
Add an arancini 4	
BAKED FONTINA	18
Melted fontina cheese, honey, truffle, course sea salt, pink peppercorns, warm forno bread	
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, sautéed salumi, toasted bread	

ANTIPASTO BOARD 25 | 44

Assorted cured meats, imported & domestic cheeses, house pickled vegetables, house-made preserves, toasted crostini's

-- PERFECT FOR SHARING --

SOUP & SALADS

MINISTRONE	5 8
Italian vegetables, kale, tomato broth, orecchiette pasta	
FARM GREENS	7 11
Market farm greens, ripe baby tomatoes, red onion, cucumber, parmesan, oregano vinaigrette	
PARLOUR CAESAR	8 13
Romaine, crispy prosciutto, parmesan, radish, toasted croutons, mascarpone & black garlic dressing	
TUSCAN KALE	13
Chopped kale, parmesan, lemon, toasted croutons	
CAPRESE	15
Layered heirloom tomatoes, fior di latte mozzarella, EVOO, balsamic reduction, pink peppercorns, sea salt, fresh basil	

ADD-ONS wood fired pulled chicken 7 | braised short rib 8
sautéed garlic prawns 9 | baked salmon 12 | black garlic bread 4

* 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.

ROSSO

Crushed San Marzano tomatoes, basil, & oregano

PEPPERONI-IOI	19
"Just gimme a pepperoni pizza", marinara, double pepperoni, fior di latte mozzarella	
NEW YORKER	23
Pepperoni, spicy Italian sausage, capicola, tomato sauce, provolone	
THE QUEEN	16
Queen Margherita was the inspiration for this simple, sweet, classic Italian creation – crushed tomato, fior di latte mozzarella, fresh basil, EVOO	
HAWAII 5-0	21
Capicola, fresh pineapple, crushed tomato, provolone	

SONNY BOY	20
Spicy calabrese salami, fior di latte mozzarella, seasonal mushrooms, fresh thyme	
THE GOD FATHER	24
Braised short rib, jalapeño peppers, marinara, fior di latte mozzarella	
FUEGO	20
For the spicy lovers, spicy calabrese, chilis, sriracha pesto, fior di latte mozzarella	
POLLO ALLA DIAVOLO	22
Roasted chicken, spinach, ricotta, crispy onions, crushed tomato, fior di latte mozzarella	

BIANCA

EVOO, garlic, fresh herbs from the garden

THE HANGOVER	21
Fried egg, crisp bacon, crispy Yukon gold potato, fior di latte mozzarella	
FUNGHI	20
Seasonal mushrooms, fior di latte mozzarella, truffle, fresh thyme	
PROSCIUTTO	21
Arugula, prosciutto, fior di latte mozzarella, charred lemon, shaved parmesan	
CHEEEEEEESE PLEASE	18
Dough + cheese, fior di latte mozzarella, parmesan, provolone	
YOU SAY POTATO	20
Crispy Yukon gold potato, Italian sausage, red onion, fontina cheese	
BLUEBERRY	22
Blueberries, prosciutto, honey, fior di latte mozzarella, truffle oil	
TRUFFLE	24
Genoa salami, fior di latte mozzarella, parmesan, fresh thyme, truffle oil	

CRAFT YOUR OWN PIZZA 15

Go to town or keep it simple.

We'll make it just the way you like.

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

\$2^{ea}

Shaved Red Onions | Arugula | Baby Tomatoes | Spinach
Kalamata Olives | Sundried Tomatoes | Fresh Pineapple

\$3^{ea}

Seasonal Mushrooms | Fior di Latte Mozzarella
Provolone | Fontina | Fresh Ricotta | Parmesan

\$4^{ea}

Italian Sausage | Prosciutto | Genoa Salami
Capicola | Crisp Bacon | Calabrese | Pepperoni

\$2½^{ea}

DIPPERS

Classic Marinara
Truffle Aioli
Black Garlic Dip
Chipotle Mayo
Pesto Aioli

FAMILY STYLE FEAST 49

/ PER PERSON

A custom five course family style meal meant to be shared between two people. – Available after 4pm.

Start with our Chef's Antipasto Board, move onto our signature Parlour Caesar Salad, followed by your choice of a signature pizza or pasta, then your choice of any entrée, and finish the evening with our Parlour Tiramisu.

SANDWICHES

With your choice of minestrone soup, Parlour caesar or farm greens

THE GRINDER	18	TOMATO + MOZZA	16	'THE BALLER'	18
The Italian sub you're always thinking about, genoa salami, spicy calabrese, capicola, provolone, roasted red pepper spread, arugula, roma tomato, toasted baguette		Heirloom tomatoes, pink peppercorn, balsamic aioli, coarse sea salt, fresh basil, fior di latte mozzarella, EVOO		Certified Angus beef meatballs, mozzarella, EVOO, arugula, marinara, on a fresh toasted baguette	

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 parmesan, cream	
'THE' RAVIOLI	29
Mushroom ravioli, braised short rib, roasted garlic, parmesan truffle crema	
SPAGHETTI & MEATBALLS	23
Certified Angus beef, crushed tomatoes, Italian herbs, cracked pink peppercorn, shaved parmesan	
RIGATONI	24
Italian sausage, kale, marinara, sangiovese red wine, shaved parmesan	
'TWENTY-LAYER' LASAGNA	27
Mama's specialty – Cabernet braised Alberta chuck, spinach, fresh ricotta, parmesan, crushed tomatoes, basil, rich tomato sauce, layers of mozzarella	
ORECCHIETTE ALLE PESTO	18
'Little Ear Pasta Dragged Through The Garden' – basil pesto, portobellos, zucchini, red pepper, sundried tomato salsa al burro, arugula, parmesan	
SEAFOOD + LINGUINE	29
PEI Mussels, sautéed tiger prawns, calamari, chili flakes, EVOO, fresh herbs, lemon, sundried tomato butter	

ADD-ONS wood fired pulled chicken 7 | braised short rib 8
sautéed garlic prawns 9 | baked salmon 12 | black garlic bread 4

ENTRÉES

CHICKEN PARMIGIANO	29
Crispy breaded double chicken breast, house-made marinara, shaved parmesan, fior di latte mozzarella, chili flakes, spaghetti	
TUSCAN SALMON	30
Seared Atlantic salmon, sundried tomato crema, garlic, fresh herbs, lemon, roasted baby potatoes, seasonal vegetables	
AVOCADO MARINARA	26
Breaded avocado, marinara, vegan mozzarella, heirloom tomato, EVOO, seasonal vegetables	
SHORT RIB	33
Braised Alberta beef, balsamic reduction, roasted baby potatoes, seasonal vegetables	

DESSERTS

TIRAMISU	12
Our twist on a dolce classic, espresso soaked ladyfingers, dark rum mascarpone cream, Oreo crumb	
CHOCOLATE + BISCOTTI	11
Nutella and Callebaut chocolate terrine, blueberries, fresh berry coulis, house-made biscotti	
ITALIAN PEACHES & CREAM	10
Vanilla peach custard, honey roasted peaches, cookie crumble	
GELATO	8
3 scoops, Pinocchio's locally made – ask for today's flavours Add a scoop 3	
AFFOGATO	7½
Pinocchio's gelato, house espresso	