

SHARES

- ROASTED OLIVES** 9
Marinated Mediterranean olives, fennel seed, garlic, orange zest
- 'CFGB'** 10
A Parlour signature - 'Cheesy Fried Garlic Bread', provolone, roasted garlic oil, shaved parmesan, marinara dip
- CALAMARI** 18
Crispy fried squid, chipotle aioli, fried pickled jalapeño, charred lemon
- CAULIFLOWER FRITTO** 16
Crispy cauliflower, truffle aioli, coarse sea salt, charred lemon
- PARLOUR BRUSCHETTA** 14
Fresh heirloom tomatoes, balsamic pearls, fresh basil, EVOO, toasted bread
- CARPACCIO** 19
Certified Angus beef, pickled mustard seeds, egg yolk, fresh herbs, EVOO, shaved parmesan, toasted bread
- MEATBALLS** 17
A Parlour signature - Certified Angus beef meatballs, arugula, marinara sauce, fresh ricotta | *Add a meatball 4*
- BAKED FONTINA** 19
Melted fontina cheese, honey, truffle, course sea salt, pink peppercorns, warm forno bread
- ARANCINI** 16
Hand rolled risotto balls, mozzarella, panko crusted, parmesan, pesto aioli, charred lemon, arugula | *Add an arancini 4*
- WHIPPED RICOTTA** 18
House whipped ricotta, chili, honey, candied walnuts, herb oil, toasted crostini
- DRUNKEN MUSSELS** 19
Chardonnay crema, fresh herbs, garlic, shallots, sautéed salumi, toasted bread, charred lemon

ANTIPASTO BOARD 27 | 46

Assorted cured meats, imported & domestic cheeses, house pickled vegetables, house-made spreads, toasted crostini

-- PERFECT FOR SHARING --

SOUP & SALADS

- MINISTRONE** 6 | 9
Italian vegetables, arugula, tomato broth, orecchiette pasta
- FARM GREENS** 9 | 14
Market farm greens, ripe baby tomatoes, red onion, cucumber, parmesan, oregano vinaigrette
- PARLOUR CAESAR** 10 | 15
Romaine, crispy prosciutto, parmesan, radish, toasted croutons, mascarpone & black garlic dressing
- TUSCAN KALE** 15
Chopped kale, parmesan, lemon vinaigrette, toasted croutons
- CAPRESE** 17
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 9
sautéed garlic prawns 9 | baked salmon 12 | black garlic bread 4

* PRICES AND LINEUP MAY BE SUBJECT TO CHANGE

SIGNATURE P PIZZAS

What separates our pizzas from the rest?

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

From our stone encased 900° wood burning oven - not gas, just wood...burning fantastic Alberta hardwood. Then it's using only the freshest and best of ingredients - from the exceptional 'double zero 00' organic flour, Italian tomatoes, and rich creamy cheeses. And perhaps the most important - it's our people and our passion.

ROSSO

Crushed San Marzano tomatoes, basil, & oregano

- THE QUEEN** 18
Queen Margherita was the inspiration for this simple, sweet, classic Italian creation - fior di latte mozzarella, fresh basil, EVOO
- NEW YORKER** 24
Pepperoni, Italian sausage, capicola, provolone
- HAWAII 5-0** 22
Capicola, fresh pineapple, provolone
- PEPPERONI-101** 21
"Just gimme a pepperoni pizza" - double pepperoni, fior di latte mozzarella
- SONNY BOY** 22
Spicy calabrese, fior di latte mozzarella, seasonal mushrooms, fresh thyme
- THE GODFATHER** 25
Braised short rib, jalapeño peppers, fior di latte mozzarella
- FUEGO** 22
For the spicy lovers - spicy calabrese, jalapeño peppers, sriracha pesto, fior di latte mozzarella
- POLLO ALLA DIAVOLA** 23
Cajun seasoned chicken, spinach, ricotta, crispy onions, fior di latte mozzarella, chili oil

BIANCA

EVOO, garlic, fresh herbs from the garden

- THE HANGOVER** 23
Crisp bacon, crispy potato slices, fior di latte mozzarella, topped with a fried egg
- FUNGHI** 22
Seasonal mushrooms, fior di latte mozzarella, truffle, fresh thyme
- CHEESE PLEASE** 20
Dough + cheese - fior di latte mozzarella, parmesan, provolone
- PROSCIUTTO** 22
Arugula, prosciutto, fior di latte mozzarella, charred lemon, shaved parmesan
- 'YOU SAY POTATO'** 21
Crispy potato slices, Italian sausage, red onion, fontina cheese
- BLUEBERRY** 24
Blueberries, prosciutto, honey, fior di latte mozzarella, truffle oil
- TRUFFLE** 26
Genoa salami, fior di latte mozzarella, parmesan, fresh thyme, truffle oil
- DIPPERS** \$3^{ea}
Classic Marinara | Chipotle Aioli
Truffle Aioli | Pesto Aioli
Black Garlic Aioli

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.

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

FAMILY STYLE FEAST 49

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** 19
The Italian sub you're always thinking about - Genoa salami, spicy calabrese, capicola, provolone, roasted red pepper spread, arugula, roma tomato, toasted baguette
- TOMATO + MOZZA** 17
Heirloom tomatoes, pink peppercorn, balsamic aioli, coarse sea salt, fresh basil, fior di latte mozzarella, EVOO
- 'THE BALLER'** 19
Parlour signature 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** 23
Our take on the classic 'Alfredo' - confit garlic, shaved parmesan, cream
- 'THE' RAVIOLI** 29
A Parlour signature - Mushroom ravioli, braised short rib, roasted garlic, parmesan truffle crema
- SPAGHETTI & MEATBALLS** 25
A Parlour signature - Certified Angus beef meatballs, crushed tomato sauce, Italian herbs, cracked pink peppercorn, shaved parmesan
- RIGATONI** 26
Italian sausage, kale, marinara, sangiovese red wine, shaved parmesan
- 'TWENTY-LAYER' LASAGNA** 30
Mama's specialty - cabernet braised Alberta chuck, spinach, fresh ricotta, parmesan, crushed tomatoes, basil, rich tomato sauce, layers of mozzarella
- ORECCHIETTE ALLE PESTO** 20
'Little Ear Pasta Dragged Through The Garden' - portobellos, zucchini, red pepper, pumpkin seed & basil pesto, arugula, parmesan
- SEAFOOD + LINGUINE** 32
PEI mussels, sautéed tiger prawns, calamari, chili flakes, EVOO, fresh herbs, charred lemon, sundried tomato, cream
- ADD-ONS** wood fired pulled chicken 7 | braised short rib 9
sautéed garlic prawns 9 | baked salmon 12 | black garlic bread 4

ENTRÉES

- CHICKEN PARMIGIANA** 30
Crispy breaded double chicken breast, marinara, shaved parmesan, fior di latte mozzarella, chili flakes, spaghetti
- TUSCAN SALMON** 32
Seared Atlantic salmon, sundried tomato crema, garlic, fresh herbs, lemon, roasted baby potatoes, seasonal vegetables
- EGGPLANT MARINARA** 27
Breaded eggplant, marinara, vegan mozzarella, heirloom tomato, EVOO, seasonal vegetables, charred lemon
- SHORT RIB** 36
Braised Certified Angus beef, balsamic reduction, roasted baby potatoes, seasonal vegetables

DESSERTS

- GELATO** 9
3 scoops, Pinocchio's locally made - ask for today's flavours
Add a scoop 3
- TIRAMISU** 12
Our twist on a dolce classic - espresso soaked ladyfingers, dark rum mascarpone cream, Oreo crumb
- CHOCOLATE TERRINE** 12
Callebaut chocolate terrine, fresh berry coulis
- ITALIAN PEACHES & CREAM** 10
Vanilla peach custard, honey roasted peaches, cookie crumble
- AFFOGATO** 8
Pinocchio's gelato, house espresso