

SOCIALIZE AND SHARE

FOR GROUPS OF 4 OR MORE

WE BELIEVE IN COMMUNITY AND SOCIAL RESPONSIBILITY. WHILE YOU SOCIALIZE AND SHARE AT OUR ITALIAN TABLE, YOU ARE ALSO PLAYING A ROLE IN SUPPORTING YOUTH CHARITIES. THANK YOU FOR SUPPORTING US, WE WILL PAY IT FORWARD.



APERITIVO NIGHT • \$89

- MEATBALLS & SAUCE
- BRUSCHETTA
- PASTA CHIPS & DIPS
- ARANCINI

ANTIPASTI FOR 4

LASAGNA NIGHT • \$99

- LASAGNA WITH BOLOGNESE
 SHARE CAESAR SALAD
 ARTISAN BREAD

GELATO

PRIMO FAMIGLIA NIGHT • \$99

APERITIVO

PASTA CHIPS & DIPS

INSALATA • CHOOSE 1

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CAESAR SALAD

CAPRESE SALAD

- CAESAR SALAD
- CAPRESE SALAD
- PANZANELLA

PRIMO • CHOOSE 2

- CARBONARA
- BOLOGNESE
- ROSE
- PESTO CREAM
- ARRABIATA
- PRIMAVERA

DOLCE

• GELATO (GF)

SEASONAL SELECTION

ITALIAN 5 COURSE • \$165

APERITIVO • CHOOSE 2

- BRUSCHETTA
- PASTA CHIPS & DIPS
- ARANCINI
- ROASTED OLIVES
- CHILLED SAMBUCA PRAWNS
- MEATBALLS & SAUCE
- LOBSTER & CRAB RAVIOLO BITES

PRIMO • CHOOSE 2

- CARBONARA
- BOLOGNESE
- PANZANELLA ROSE
- TABLE SALAD PESTO CREAM
 - ARRABIATA
 - PRIMAVERA

SECONDO • CHOOSE 1

- CITRUS CHICKEN
- MARSALA CHICKEN
- SAMBUCA PRAWNS
- UPGRADE TO FILET BURRO BIANCO \$20 PER PERSON

DOLCE • SOCIALIZE & SHARE

- OLIVE OIL CAKE
- TIRAMISU
- GELATO (GF)
- SEASONAL SELECTIONS

WINE • WHEN YOU SOCIALIZE AND SHARE

• SELECT BOTTLES AVAILABLE FOR \$35 OR \$20 OFF PREMIUM REDS • ASK YOUR SERVER FOR DETAIL

ITALIANTABLE.CA



MENU BASICS

Cicchetti • (CHI-KETT-EE) – small snacks to share for the table

Antipasti • (AHN-TEE-PAHS-TEE) - is the traditional first course of a formal Italian meal, and often includes various meats, cheeses, or other appetizers

Arancini • (ARE-AN-CHEE-NEE) - crispy Sicilian balls of rice with a sauce and cheese filling and crunchy breadcrumb coating

Prosciutto • (PRO-SHOOT-TOH) - thinly sliced Italian dry-cured ham

Gremolata • (GREH-MOH-LAH-TAH) - a chopped herb condiment classically made of lemon zest, garlic, and parsley

Minestrone • (MIN-E-STRO-NE) - a thick classic Italian soup made from seasonal vegetables

Panzanella • (PAN-ZAH-NEHL-LAH) - a Tuscan salad of bread and tomatoes

Caprese • (CAH-PREHY-ZAY) - a fresh salad originally from Capri, Italy, made from fresh tomatoes, mozzarella, and basil

Gnocchi • (NYOH-KEE) - small dough dumplings made from semolina flour, egg, and potato

Arrabbiata • (AH-RAH-BEE-AH-TAH) - literally means "angry" in Italian; the name of the sauce refers to the spiciness of the chili peppers

Bolognese • (BOH-LON-NYEH-ZEAH) - a tomato and meat-based sauce originally from Bologna, Italy.

Milanese • (MEE-LAH-NEY-ZE) - tenderized meat served with a breaded coating, originating from Milan, Italy

Piedmontese • (PEED-MON-TEEZ) - named for a breed of cattle raised in Piedmont, Italy known for producing lean and tender beef

Grana Padano • (GRA-NAH-PA-DAH-NO) - a hard cheese from Italy, comparable to parmesan

TO ME, BRUNCH EXEMPLIFIES EATING THE ITALIAN WAY. LOTS OF FOOD, LAUGHS, AND RECONNECTING WITH FRIENDS AND FAMILY. WHAT I LOVE ABOUT BRUNCH IS FAMILY STYLE DINING, MULTIPLE COURSES, AND HOT FOOD SERVED FRESH. SO, SIT BACK, TAKE YOUR TIME AND ENJOY THE PEOPLE YOU CHOSE TO SPEND SUNDAY WITH.

SOCIALIZE AND SHARE SUNDAY BRUNCH

11 AM - 1 PM • SERVED WITH COFFEE, TEA OR JUICE

APERITIVO • TO START

An assortment of cold appetizers for the table

SECONDO • SECOND COURSE • SERVED FAMILY STYLE INCLUDES:

BACON

- HASHBROWNS
- STRAWBERRY FRENCH TOAST

- AVOCADO TOAST
- EGGS BENEDICT
- CAESAR SALAD
- TABLE CARBONARA

DOLCE • DESSERT

- FRUIT SALAD
- TIRAMISU

ADULTS • \$28

SENIORS • \$26

5-11 YRS • \$12 (WITH ADULT BRUNCH PURCHASE)

BRUNCH COCKTAILS • \$7

- FEATURE MIMOSA
- CAESAR
- ITALIAN COFFEE

ITALIAN TABLE IS PROUD TO WORK WITH ALBERTANS PRODUCING QUALITY INGREDIENTS:

LET'S PASTA · LETHBRIDGE HOLI CANNOLI · CALGARY MESSINGER MEATS · LACOMBE COBS BAKERY · LETHBRIDGE

STRONGHOLD BREWING CO. · FORT MACLEOD

CUPPERS COFFEE & TEA · LETHBRIDGE

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