ANTIPASTI

ROSEMARY & THYME FOCACCIA
smoked maldon salt, olive oil & balsamic vinegar • 9
***add** cultured butter • 3*

CHARCUTERIE BOARD
selection of local & imported cheeses, cured meats, pickles, nuts, jam • 35

WHIPPED FETA & OLIVES
marinated in thyme, citrus, chili infused • 12

SARDINE TOAST
focaccia, romesco, compressed tumeric celery, pickled shallot gel, dill, charred lemon, smoked maldon salt • 16

MEATBALLS
marinera, parmigiano, basil, focaccia • 22

WAGYU CARPACCIO
arugula, parmigiano, fried capers, anchovy crumble, cherry balsamic reduction, black garlic truffle aioli • 22

SAMBUCA PRAWNS
fermented garlic, sun-dried tomatoes, tuscan kale, chili flakes, focaccia • 18

STEAMED MUSSELS
p.e.i. mussels, fermented fennel, onion, tomatoes, red wine, thyme, focaccia • 26

GARLIC KNOTS
lemon, padano, italian seasoning, garlic sauce • 10

ARTICHOKE DIP
feta, red onion, spinach, garlic, red pepper, infused spices, focaccia • 14

DEL GIARDINO

PEAR & WALNUT
mixed greens, pear, radish, parmigiano, toasted walnuts, walnut vinaigrette • 11 small • 20 large

CAESAR
radicchio, parmigiano, fried capers, focaccia croutons, caesar dressing • 12 small • 21 large

CAPRESE
local tomatoes, basil, fior di latte, shallots, olive oil, cherry balsamic reduction • 23 (v) (gf)

PROSCIUTTO & BURRATA
arugula, cherry tomatoes, pesto, tomato jam, cherry balsamic reduction, seasonal fruit • 28

MINT BEET MEDLEY
whipped feta, roasted beets, shallots, pickled mustard seeds, orange segments, spiced seeds, mint vinaigrette • 18

HARRISA HONEY RAINBOW CARROTS
harrisa, honey glazed carrots, coffee crumble, pesto, toasted spiced pumpkin seeds • 12

ROASTED BRUSSEL SPROUTS
bomba hot sauce, preserved lemon, parmigiano, figs, pickled shallots, crispy focaccia • 14

ROASTED FINGERLINGS
italian seasoning, lemon, garlic dip • 12

ADD ONS

ROSEMARY CHICKEN • *9* | **PROSCIUTTO** • *8*
3X PAN SEARED PRAWNS • *9* | **SIDE FOCACCIA** • *4*

Prices do not include tax or gratuity

PIZZA

MARGHERITA
san marzano tomato sauce, fior di latte, basil • 20

PEPPERONI
san marzano tomato sauce, ezzo pepperoni, fior di latte, parmigiano • 23
***add** hot honey • 3*

QUATTRO DI CARNE
san marzano tomato sauce, fior di latte, pepperoni, 'nduja, crispy pancetta, prosciutto, parmigiano • 25
***add** mushroom, olive & peppers • 4*

SPICY 'NDUJA SAUSAGE
san marzano tomato sauce, fior di latte, sweet red onion, roasted red pepper, bomba hot sauce, parmigiano • 25

TRUFFLE MUSHROOM
porcini cream, fior di latte, roasted cremini, red onion, parmigiano, truffle oil • 26

LEEK & POTATO
béchamel, fior di latte, infused italian spices • 25

PROSCIUTTO, FIG & ARUGULA
san marzano tomato sauce, fior di latte, parmigiano, cherry balsamic reduction • 26

PESTO CHICKEN
pesto, fior di latte, sun-dried tomato, roasted red pepper, olives, rosemary chicken • 26

BELLA MARIA
san marzano tomato sauce, panchetta, pecorino, fior di latte, hot honey • 27

MEATBALL
san marzano tomato sauce, sweet red onions, meatballs, parmigiano, chili flakes, basil, friggitelli oil • 26

DIPS
roasted garlic • 3
marinara • 3
balsamic & olive oil • 3
bomba hot sauce • 3

ADD ONS
burrata | prosciutto | pepperoni • 8
arugula | olives | mushrooms • 4
hot honey | anchovy • 3
chicken | 3x prawns • 9

PASTA
(Half | Full | La Familia)

BOAR
papperdelle, boar ragu, red wine, feta, italian herbs • 17 | 30 | 95

FUNGHI
gnocchi, champagne sauce, forage mushrooms, black garlic dust, rainbow chard • 16 | 28 | 88

POMODORO
rigatoni, san marzano tomatoes, basil, parmigiano • 13 | 23 | 72

CARBONARA
spaghetti, guanciale, pecorino, egg yolk • 14 | 24 | 75

FRUTTI DI MARE
spaghetti puttanesca, fermented fennel, prawns, mussels • 19 | 34 | 110

POLPETTE
spaghetti, meatballs, san marzano tomatoes, sun-dried tomatoes, infused italian spices, basil, parmigiano • 15 | 26 | 82

SIGNATURES
(Solo | La Familia)

ROASTED ROSEMARY CHICKEN
kale, sautéed mushroom, romesco sauce, red wine jus • 36 | 120

BRAISED SHORTRIB
polenta, gremolata, caramelized onions • 38 | 130

Gratuity of 20% will be added to parties of 8 or more guests

LUNCH MENU
12PM TO 3PM DAILY

PANUOZZOS

MEATBALL
garlic sauce, meatballs, marinara, provolone, arugula • 17

MUFFALATA
garlic sauce, capicolla, mortadella, olive relish • 24

SPICY ITALIAN
bomba hot sauce, 'nduja, roasted red peppers, arugula, garlic sauce • 19

PROSCIUTTO ARUGULA
pesto, prosciutto, burrata, arugula, cherry balsamic reduction, garlic sauce • 25

VERDURE
sun-dried tomato, zucchini, sweet onion, mushroom, arugula • 18

LUNCH SPECIAL
2 COURSE • 24

STARTER
choice of:
Caesar
Pear & Walnut
Caprese

MAINS
choice of:

7" PIZZA
Margherita
Pepperoni
'NDuja Sausage
Truffle Mushroom
Leek & Potato
Prosciutto, Fig & Arugula

LUNCH PASTA
Pomodoro
Carbonara
Polpette

add ons:
meatballs • 4
guanciale • 4
burrata • 8
3x prawns • 9

WEEKDAYS 12pm - 6pm
HOUSE WINES BY THE OZ • 1

DOLCE

TIRAMISU
espresso, cocao, mascarpone marsala, chocolate sauce • 13

RED WINE POACHED PEAR
creme anglaise, candy orange, toasted hazel, spiced red wine reduction • 12

PAVLOVA
lemon curd, mint coulis, lavender syrup • 12

GELATO
choice of: vanilla, chocolate hazelnut, rotating sorbet • 10

AFFOGATO
vanilla gelato, espresso • 8

CAFE

DRIP • *4*
LONG BLACK • *4*
ESPRESSO • *4*
CAPPUCCINO • *5*
LATTE • *5*
FLAT WHITE • *5*
PICCOLO • *5*
MACCHIATO • *4*
HOT CHOCOLATE • *5*
MOCHA • *5*
CHAI LATTE • *5*
ICED LATTE • *6*

SELECTION OF TEAS • *4*

HAPPY HOUR
3PM TO 6PM DAILY
ALL DAY SUNDAY

DRINKS

HOUSE WINE BY THE OZ • *1*

APEROL SPRITZ • *10*

NEGRONI CLASSICO • *10*

HIGHBALL • *6*

DRAFT BEERS • *6*

ROTATING LEMONADE • *4*

ITALIAN SODA • *6*

7" PIZZAS

MARGHERITA • *11.5*

PEPPERONI • *13.5*

QUATTRO CARNE • *14.5*

SPICY 'NDUJA SAUSAGE • *14.5*

TRUFFLE MUSHROOM • *15*

LEEK & POTATO • *14.5*

PROSCIUTTO, FIG & ARUGULA • *15*

PESTO CHICKEN • *15*

BELLA MARIA • *15.5*

MEATBALL • *15.5*

LIGHT BITES

GARLIC KNOTS
lemon, pandano, italian seasoning, garlic sauce • 8

STEAMED MUSSELS
p.e.i. mussels, fermented fennel, onion, tomatoes, thyme, red wine, focaccia • 21

ROASTED BRUSSEL SPROUTS
bomba hot sauce, preserved lemon, parmigiano, figs, pickled shallots, crispy focaccia • 10

MEATBALL SLIDERS
garlic sauce, marinara, pandano, arugula, focaccia • 15

SAMBUCA PRAWNS
fermented garlic, sun-dried tomato, tuscan kale, chili flakes, focaccia • 14

MEATBALLS
marinera, parmigiano, basil • 12

WARM OLIVES
thyme, citrus & chili infused • 9

PRIVATE DINING AVAILABLE

WANT TO FIND OUT MORE?
reservations@sprezzatura.ca

JOIN US FOR WINE WEDNESDAYS

50% OFF ALL CARAFES & BOTTLES OF WINE