ANTIPASTI

WARM OLIVES (v) (gf)
thyme, citrus & chili infused oil • 9

ROSEMARY & THYME FOCACCIA (v)
smoked maldon salt, olive oil & balsamic vinegar • 9

CHARCUTERIE BOARD
salami, capicola, mortadella, fontina, tallegio, gorgonzola, pepperoncini, grainy mustard, pickled veg, spiced nuts, jam, crostini • 34

***CURED MEATS BOARD** • 32 | **CHEESE BOARD** • 36*

PROSCIUTTO & BURRATA
arugula, balsamic reduction, olive oil, crostini • 28

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

MEATBALLS
marinara, parmigiano, basil, focaccia • 22

WAGYU CARPACCIO
arugula, parmigiano, fried capers, anchovy crumble, cherry balsamic reduction, black garlic truffle aioli, crostini • 24

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

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

GARLIC KNOTS (v)
lemon, padano, italian seasoning, garlic sauce • 10

HARISSA HONEY RAINBOW CARROTS (v)
harrisa, honey glazed carrots, coffee crumble, pesto, toasted spiced pumpkin seeds • 12

ROASTED BRUSSEL SPROUTS (v)
bomba hot sauce, preserved lemon, parmigiano, pickled shallots, crispy focaccia crumble • 14

ROASTED FINGERLING POTATOES (v) (gf)
italian seasoning, lemon • 12

DEL GIARDINO

PEAR & WALNUT (v) (gf)
mixed greens, pear, radish, parmigiano, toasted walnuts, walnut vinaigrette • 12 small • 22 large

CAESAR
romaine, radicchio, parmigiano, fried capers, focaccia crostini, caesar dressing • 12 small • 22 large

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

MINT BEET MEDLEY (v) (gf)
whipped feta, roasted beets, tomatoes, shallots, pickled mustard seeds, orange segments, spiced seeds, mint vinaigrette • 18

ADD ONS

ROSEMARY CHICKEN • 9 | **PROSCIUTTO** • 8
3X PAN SEARED PRAWNS • 9 | **SIDE FOCACCIA** • 4
CRISPY PANCHETTA • 8 | **BURRATA** • 8 (v)

(v) = Vegetarian (gf) = Gluten Free

Prices do not include tax or gratuity

SIGNATURES
(Solo | La Familia)

ROASTED ROSEMARY CHICKEN (gf)
kale, sautéed mushroom, romesco sauce, red wine jus • 36 | 110

BRAISED SHORTRIB (gf)
roasted fingerling potatoes, gremolata, caramelized onions • 38 | 120

PIZZA

MARGHERITA (v)
san marzano tomato sauce, fior di latte, basil • 22

PEPPERONI
san marzano tomato sauce, ezzo pepperoni, fior di latte, parmigiano • 25
***add** hot honey • 3*

POTATO & TALLEGIO (v)
white sauce, potato slices, tallegio, fior di latte, parmigiano • 25

QUATTRO DI CARNE
san marzano tomato sauce, fior di latte, ezzo pepperoni, 'nduja, crispy pancetta, prosciutto, parmigiano • 27

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

TRUFFLE MUSHROOM (v)
porcini cream, fior di latte, roasted cremini, parmigiano, truffle oil • 26

PROSCIUTTO & 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, roasted rosemary chicken • 26

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

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
pappardelle, boar ragu, red wine, italian herbs • 17 | 30 | 95

FUNGHI (v)
gnocchi, champagne sauce, forage mushrooms, garlic, tuscan kale • 16 | 28 | 88

POMODORO (v)
rigatoni, san marzano tomatoes, basil, parmigiano • 14 | 24 | 75

CARBONARA
spaghetti, guanciale, pecorino, egg yolk, padano • 15 | 26 | 82

FRUTTI DI MARE
spaghetti puttanesca, prawns, mussels • 20 | 36 | 110

POLPETTE
spaghetti, meatballs, san marzano tomatoes, sun-dried tomatoes, chili oil, basil, parmigiano • 15 | 26 | 82

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

LUNCH MENU

OPEN TO 2.30 PM DAILY

PANUOZZOS

forno oven pizza dough sandwich stuffed with italian meats, cheeses & vegetables.

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

MUFFULETTA
garlic sauce, capicolla, mortadella, pesto & kalamata olives • 24

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

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

LUNCH SPECIAL

2 COURSE • 24

DEL GIARDINO

choice of:

Caesar
Pear & Walnut (v) (gf)
Caprese (v) (gf)

MAINS

choice of:

7" PIZZA
Margherita (v)
Pepperoni
'NDuja Sausage
Truffle Mushroom (v)
Prosciutto & Arugula

or

LUNCH PASTA
Pomodoro (v)
Carbonara
Polpette

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

DOLCE

TIRAMISU (v)
espresso, cocoa, mascarpone marsala, chocolate sauce • 13

CANNOLI (v)
pastry, cream filling, dark chocolate, rotating house-made coulli • 12
***Add** a cannoli • 4ea*

GELATO (v) (gf)
choice of: vanilla, chocolate hazelnut, rotating sorbet • 4 ea | 3 for 10

AFFOGATO (v) (gf)
vanilla gelato, espresso • 8

CAFE CORETTO
espresso with your choice of grappa, amaretto, baileys, frangelico, sambuca or amaro montenegro • 10

CAFE

AMERICANO • *4*
ESPRESSO • *4*
CAPPUCCINO • *6*
MACCHIATO • *6*
FLAT WHITE • *6*
LATTE • *6*

SELECTION OF TEAS • *4*
mint | english breakfast | chamomile | earl grey | green tea

(v) = Vegetarian *(gf) = Gluten Free*

HAPPY HOUR

DRINKS

HOUSE WINE BY THE OZ • *1*

APEROL SPRITZ • *10*

NEGRONI CLASSICO • *10*

SPREZZATURA LAGER • *6*

1 oz HIGHBALL • *6*

DUCHESS DRY MOCKTAILS • *10*
cosmopolitan | lemon drop | margarita

7" PIZZAS

MARGHERITA • *12 (v)*

PEPPERONI • *15*

QUATTRO CARNE • *15*

POTATO & TALLEGIO • *15*

SPICY 'NDUJA SAUSAGE • *15*

TRUFFLE MUSHROOM • *15 (v)*

PROSCIUTTO & ARUGULA • *15*

PESTO CHICKEN • *15*

BELLA MARIA • *15*

LIGHT BITES

GARLIC KNOTS (v)
lemon, padano, italian seasoning, garlic sauce • 8

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

ROASTED BRUSSEL SPROUTS (v)
bomba hot sauce, preserved lemon, parmigiano, pickled shallots, crispy focaccia crumble • 10

MEATBALL SLIDERS
garlic sauce, marinara, padano, arugula, focaccia • 16

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

MEATBALLS
marinara, parmigiano, basil • 12

WARM OLIVES (v)
thyme, citrus & chili infused • 9

CANNOLI (v)
pastry, cream filling, dark chocolate, rotating house-made coulli • 4ea

PRIVATE DINING AVAILABLE

WANT TO FIND OUT MORE?
reservations@sprezzatura.ca

JOIN US FOR WINE WEDNESDAYS

50% OFF ALL CARAFES & BOTTLES OF WINE

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