



THE MEATBALL

PIZZA & PASTA



Soup and Salad

Soup Of The Day \$6

Prepared daily using our fresh ingredients, a great start to any meal.

Spinach Salad \$10

Fresh baby spinach tossed in olive oil and topped with fresh strawberries, roasted pine nuts and creamy goat cheese, finished with a drizzle of balsamic vinegar.

Caesar Salad \$10

This salad would make Julius proud! Made with our foccacia croutons, cured prosciutto and house-made Caesar salad dressing.

House Salad \$9

Tender mixed greens with tomatoes, red onions and cucumbers, tossed in mango vinaigrette.

Add chicken to any salad \$4

Add shrimp to any salad \$5

Appetizers

Caprese \$12

A salad or an appetizer? you decide! Fresh Bocconcina, sliced tomatoes, cucumber, fresh basil and a light lemon olive oil drizzle.

Atlantic Lobster and Spinach Dip \$16

Need we say more! Warmed in our stone hearth oven, topped with mozzarella and served with grilled pita and corn chips. Serves 2.

P.E.I Mussels \$14

One pound of fresh P.E.I mussels served with fresh tomatoes, banana peppers, feta and fresh herbs in a white wine butter sauce accompanied with our house bread.

Sambuca Prawns \$14

Six sautéed tiger prawns in a garlic and sambuca sauce served on a bed of greens with sweet bell peppers, red onions and black olives.

Calamari \$12

Garam Masala breaded tender baby calamari fried to perfection and served on a bed of greens with house made tzatziki sauce.

Bruschetta \$9

Vine ripened tomatoes, red onions, garlic, basil, black olives and asiago on foccacia bread brushed with pesto.

Flatbread Trio \$11

All three made in house. hummus, tabouli, and baba ghanouji served with grilled pita bread.

Double Stacked Nachos \$13

A classic snack in any country. Tortilla chips loaded high with peppers, black olives, onions, banana peppers, tomatoes, mozzarella and cheddar. Served with salsa and sour cream.

Add chicken for \$4

Pasta

The Meatball and Spaghetti \$16

Meatballs so good we named the restaurant after them. Lamb and beef meatballs, served over spaghetti with roasted vegetables in a marinara sauce, always a classic.

 Chianti

Spicy Penne \$17

Chorizo, Valbella double smoked bacon, chilies and fresh tomatoes in a spicy rose sauce.

 Barbera

Baked Three Cheese and Chicken Macaroni \$15

The ultimate comfort food – mozzarella, cheddar, asiago and rotisserie chicken all tossed together in a creamy Bechamel sauce.

 Chardonnay

Wild Mushroom Ravioli \$16

Wild and field mushrooms tossed with sun-dried cherries in a rich white wine gorgonzola cream sauce.

 Pinot Noir

Fuseli Carbonara \$16

Rotisserie chicken with sauteed mushrooms and fresh grapes in a carbonara cream sauce, infused with an egg.

 Pinot Gris

Seafood Linguini \$19

Fresh P.E.I mussels, tiger prawns and scallops tossed with tomatoes in a pesto cream sauce.

 Pinot Grigio

Stone-Hearth Oven Pizza

Margherita \$15

Diced tomatoes, mixed herbs and mozzarella cheese on a marinara base, drizzled with olive oil and topped with fresh basil.

🍷 Chianti

The Boozy \$16

Chicken, spinach and roasted garlic on a marinara base brushed with tequila and topped with crumbled feta.

🍺 Morretti Beer

The "Best of Beef" \$17

Cumin spiced Alberta Beef, gorgonzola and mozzarella on a marinara base topped with fresh argula. A Gold medal winner at the Alberta "Best of Beef" Challenge.

🍷 Valpolicella

The Sicilian \$16

Prosciutto, banana peppers, caramelized onions, and fresh figs on a barbeque marinara base topped with fresh herbs and mozzarella.

🍷 White Zinfandel

The Gardener \$16

Grilled peppers, zucchini, Portobello mushrooms, eggplant, tomatoes, and onions topped with fresh herbs on a roasted garlic marinara base with mozzarella and crumbled feta.

🍷 Sauvignon Blanc

La Vita \$17

Spicy chorizo sausage, honey glazed Valbella ham, bacon and mozzarella on a marinara base.

🍷 Chianti

Firenze \$16

Chicken, sundried tomatoes and mozzarella on a marinara and pesto base, topped with creamy goat cheese.

🍷 Pinot Noir

Calzone \$16

Take your favorite in house pizza and turn it into a Calzone, accompanied with a side of warm marinara for dipping

Main Entrees

Chicken Supreme \$24

Chicken breast stuffed with fresh figs, brie, prosciutto, served on top of apricot risotto and with seasonal vegetables.

🍷 Merlot

Basa Filet \$22

Toasted foccacia and roasted garlic crusted white fish filet served with rosemary baby potatoes and seasonal vegetables, finished off with a fresh herb butter sauce.

🍷 Chardonnay

Grilled Salmon \$26

Topped with a olive, apricot pesto white wine reduction, served with tabouli and a ratatouille.

🍷 Sauvignon Blanc

Veal Dish \$27

Toasted foccacia and roasted garlic crusted veal with a fresh fig risotto and roasted vegetables finished with a sweet grainy mustard demi glaze.

🍷 Chianti

Lamb Shank \$23

New Zealand lamb shank braised in a white wine yogurt marinade, served with jasmine rice and seasonal vegetables, finished off with a toasted almond brandy picada.

🍷 Valpolicella

Tuscan Rubbed Rib Eye \$29

10 oz. spiced and grilled AAA rib eye topped with a red wine maple demi glaze, served with rosemary baby potatoes and sautéed sweet bell peppers. A gold medal winner at the Alberta "Best of Beef" Challenge.

🍷 Cabernet

Grilled Eggplant and Portobello Tower \$20

A marinated Portobello cap and grilled eggplant served in a pool of marinara, accompanied with rosemary baby potatoes, sautéed spinach, crumbled feta and finished off with a sweet balsamic reduction.

🍷 Barbera

Papoutsaki \$19 (Pa Poot-Saki)

A half slow roasted eggplant topped with a rich ratatouille, and finished off with crumbled feta and fresh herb. Served on a bed of jasmine rice with seasonal vegetables.

🍷 Pinot Noir