

Tiramisu Bistro

Come as a guest, leave as a friend

SHAREABLES

ARANCINI 16.00

Fontina & Parmigiano risotto balls in panko crumbs served with spicy arrabiata sauce

POMODORO BRUSCHETTA 12.00

Freshly diced tomato, Garlic, Basil, Olive Oil, Sea salt & pepper on crostini

CALAMARI FRITTI 14.00

Fried Calamari served with house-made spiced Italian Aioli

SALADS

WILD KALE CAESAR 14.00

Baby wild kale greens, crispy prosciutto, croutons, capers & parmigiano, tossed with house made caesar dressing

BEET SALAD 12.00

Beets, mixed greens, goat cheese, grapefruit & balsamic vinaigrette

FIELD GREENS SALAD 12.00

Field Greens with onions, cucumber and radish. Served with pomegranate dressing.

FRESH PASTA

Gluten Free 3.00

*Make it Risotto 2.00

KALE, SPINACH & PESTO * 17.00

Sundried Tomatoes & light Pistacio Cream Sauce

Try it with Prawns - 6.00

MEATBALL MARINARA 16.00

House-made Meatballs in Tomato Sauce & Parmigiano

AGLIO OLIO 11.00

Olive Oil, Garlic, Chili flakes, Sea Salt n Pepper

Try it with Italian Sausage (5.00) Goat Cheese (3.00) or Roasted Vegetables (5.00)

COCONUT CURRY * 15.00

House Made Coconut Curry Sauce with Roasted Zucchini, Red Pepper, Mushrooms, and Onions

Try it with Prawns - 6.00

SALSICCIA * 17.00

House Made Sundried Tomato Pesto Cream Sauce, House Made Italian Sausage,

Walnuts, Baby Wild Arugula & Parmigiano

Try Substituting for Elk Cherry Sausage - 2.00

LOBSTER MAC & CHEESE 24.00

Canadian Lobster Sauteed with Leeks in Mascarpone Cream Sauce baked with Old Cheddar

EAST COAST LOBSTER * 24.00

Canadian Lobster Sauteed in Butter & Garlic with Smoked Paprika Cream Sauce and Mascarpone Cream Cheese

BOLOGNESE 15.00

Ground Alberta Beef with Tomato sauce & Parmigiano

Try it with Italian Sausage - 5.00

FORMAGGIO RADICCHIO * 14.00

Asiago Cream Sauce, red cabbage & mushrooms

Try it with Grilled Chicken - 5.00

WILD FOREST MUSHROOM CHICKEN * 17.00

Mushrooms and Grilled Chicken Sauteed in Garlic and tossed with Cream, Butter and Parmesan

CARBONARA * 16.00

Crispy Bacon tossed with Garlic and finished with Egg Yolks & Parmigiano

Try it with Grilled Chicken - 5.00

SALMON E NOCCE * 18.00

Smoked Salmon, asparagus and house made walnut cream sauce & parmigiano

HOUSE SPECIALS

SERVED WITH POTATO WEDGES
Substitute Salad (\$2) or Soup (\$4)

GOAT CHEESE PANINI 16.00

Fresh avocado spread, caramelized apple, goat cheese, Arugula & peppered honey drizzle on a house made loaf

BISTECCA PANINI 16.00

Braised beef with onions, mushrooms & green peppers in house made BBQ sauce with mayo and jalapeño havarti on a house made loaf

ITALIAN GOURMET BURGER 18.00

House made patty, bacon, caramelized onions, deep-fried Mozzarella Panne, BBQ Aioli, lettuce & tomato on a house made Italian bun

CHICKEN BURGER 18.00

House made breaded chicken breast, caramelized apple, brie cheese, wild arugula, Dijon aioli on a house made Italian bun

Gluten Free Bun/Pizza
Crust 3.00

PIZZA

MARGHERITA 14.00

Marinara Sauce with Bocconcini & Fresh Basil
Try it with Grilled Chicken - 5.00

NAPOLI 17.00

Marinara Sauce with Mozzarella, Roasted Vegetables & Parmigiano

GORGONZOLA 19.00

Asiago Cream Sauce with Gorgonzola & Mozzarella, Green Apple, Peruvian Peppers & Walnuts