

# AUNTIE PESTO'S

## soup / salad / appies

**the caesar** - romaine / house dressing / crouton / parmesan cheese \$14 / \$18

**chef's french onion soup** - gruyere / crouton \$15

**baked brie** - prosciutto wrapped / tomato jam / pickled shallots / crostini \$19

**pickled beets** - local chevre / toasted pine nuts \$21

**house onion rings** - sweet onion / tomato jam \$15

**olive poppers** - roast garlic & ssi chevre / chipotle aioli / pickled vegetable \$17

**pommes frites** - parmesan / truffle mayo \$14

**beef carpaccio** - shaved parmesan / fried capers / truffle or extra virgin olive oil / crostini \$21

**mamma's meatballs & marinara** – garlic toast / parmesan \$17

**chilli lime prawns** - sweet / tart / spicy / crostini \$21

**market risotto** - ask your server for details \$23

## entrée

**alberta beef tenderloin** - port wine demi glaze / veggies / potato \$51  
add blue cheese & caramelized onions \$7

**duck confit** - pear & gorgonzola ravioli / caramelized onions / veggies / port wine demi glaze \$42

**rack of lamb** – seasonal vegetables / potato / madeira demi \$46 / \$58

**wild sockeye salmon filet** – gnocchi / veggies / sage brown butter \$39

**baked chicken parmesan** / marinara / mozzarella / pesto pappardelle \$35

**eggplant parmesan** - marinara / mozzarella / sauteed kale / garlic toast \$22

**pork schnitzel** - spaetzle / hunter's sauce / roasted vegetables \$39

## pastas

your choice of - penne / spaghetti / pappardelle / gluten free noodle

all pastas are served with garlic toast and parmesan cheese

**marinara** - slow cooked tomato sauce \$19

**roma** - pine nut / pumpkin seed / sundried tomato / olives / capers / herbs / roast garlic / extra virgin olive oil \$28

**auntie's pesto** - pine nuts / almonds / basil / garlic / parmesan / evo \$26

**alfredo** - shallots / garlic / cream / parmesan / parsley \$26

**carbonara** - shallots / garlic / prosciutto / egg / cream / parmesan \$27

**bolognese** - smoked pork belly / ground beef / mushrooms / marinara \$28

**beef stroganoff** - mushroom / brandy / cream / pappardelle \$28

**puttanesca** - anchovy / garlic / shallots / olives / capers / tomato / herbs \$26

**seafood dill alfredo** - alfredo / scallops / prawns / shrimp / dill \$32

**vegetarian lasagna** - spinach / chard / kale / ricotta / marinara / parmesan / evo \$24

add chicken breast / add prawns / add meatballs \$10

add salmon / scallops \$13

add side roasted vegetables \$10

## **dessert & hot beverages**

tiramisu - mascarpone / lady finger cookies / coffee / kahlua \$15

key lime pie - coconut & graham crust / raspberry coulis / whipped cream \$14

mayan chocolate pate - chili / sea salt / caramel / whipped cream \$14

chocolate pot au crème - whipped cream / raspberry coulis \$15

trifle - sherry-soaked ladyfinger cookie / lemon curd / crème anglaise / currant jelly \$15

## **special coffee**

monte cristo - kahlua / grand marnier / coffee / whipped cream \$14

spanish coffee - brandy / kahlua / coffee / whipped cream \$14

irish coffee - bailey's irish cream / coffee / whipped cream \$14

blueberry tea - earl grey / amaretto / grand marnier \$14

## **coffee – regular and decaf**

americano style \$4

espresso \$4 macchiato \$4

latte \$5 cappuccino \$5

## **tea**

english breakfast / earl grey / peppermint / green / chamomile / lemon & ginger \$4