

APPETIZERS

(CURATED BY VILLA FIRENZE)

Bruschetta

*Fresh cut bruschetta with parmigiana and crostinis.**

\$15

Charcuterie & Formaggio Platter

*A selection of Italian style cold cuts and cheeses with jam, served with crostinis, olives, honey and roasted nuts.**

\$30

Arancini V

Saffron infused risotto balls stuffed with local mozzarella served with tomato sauce.

\$15 (4 PIECES)

Meatballs

Hand-rolled beef meatballs served with tomato sauce.

\$15 (5 PIECES)

Bridgeland Distillery Small Snacks

A selection of assorted nuts, chips or pretzels, and gummies.

\$8.50

Small Fries

Potato fries, oil, seasoning.

\$8

GELATO

(SWEETS BY NOTO GELATO)

GF

Nutella

GF

Vanilla
Bean

GF

Berbon
Peach

GF VG

Lemon
Sorbetto

\$6 PER CUP

CLASSIC SWISS CHEESE FONDUE

An interactive experience from local restaurant Moonlight & Eli. Each order comes with all of the tools for you to make your very own snack sized portion of their Classic Swiss Cheese Fondue right at your table.

Classic Swiss cheese blend (lactose free) served with baguette from BLM (Bridgeland Market).

\$28 PER PERSON

11" PIZZA

(CREATED BY TOTO PIZZA)

Margherita

Basil, tomato sauce, mozzarella.

\$19

Pepperoni

Cupping pepperoni, tomato sauce, mozzarella.

\$21

Ortolana

Grilled zucchini, mushrooms, green bell peppers, tomato sauce, mozzarella.

\$21

Il Farmista

Prosciutto cotto, pepperoni, tomato sauce, mozzarella.

\$22

Beef & Onion

Ground beef, onions, tomato sauce, mozzarella.

\$23

PG

Pear, gorgonzola, honey, mozzarella.

\$24

Fun Ghi

A collection of wild fresh B.C. mushrooms, truffle béchamel, swiss and mozzarella.

\$24

ALL PIZZAS CAN BE MADE GLUTEN FREE FOR \$6 EXTRA

Roasted Portobello Appetizer G

Oven roasted portobello with Villa Firenze's signature brandy alfredo sauce.

\$20 MEDIUM

ONLY AVAILABLE

Wednesday/Thursday 4-9pm

Friday/Saturday 5-9pm

Gluten Friendly G Gluten Free GF Vegetarian V Vegan VG

*Options available for Gluten Free and/or Vegan.

OUR AMAZING CALGARY RESTAURANTS WE PARTNER WITH