

# ANTIPASTI

## CALAMARI

*CALAMARI FRITTI*

*Taggiasche Olives, Chilies, Capers, Organic Cherry Tomatoes, Grilled Lemon & White Balsamic Aioli*

13

## ARANCINI

*BREADED & FRIED RISOTTO*

*Breaded & Fried Herb, Fontina, Goat Cheese & Mascarpone Cheese Risotto, Tomato Sauce & Parmigiano Reggiano*

14

## PAN-SEARED PRAWNS

*GAMBERONI SALTATI IN PADELLA CON LEGUMI*

*Hotchkiss Farms Organic Tomatoes, Shaved Fennel, Garlic, Italian Parsley, Limoncello & Grilled Crostino*

17

## MUSSELS IN WHITE WINE TOMATO BROTH

*COZZE ALLA MARINARA CON POMODORI*

*Broxburn Farm Vine Ripened Tomatoes, White Wine Tomato Broth, Garlic, Shallots, Italian Parsley, Fresh Basil & Crostini*

17

## ALBERTA BEEF CARPACCIO

*CARPACCIO DI MANZO*

*Sliced Alberta Beef Tenderloin, Parmigiano Reggiano, Watercress, Arugula, Creamy White Balsamic Dressing & Truffle Oil*

16

## TOMATO BRUSCHETTA

*BRUSCHETTA CON POMODORI*

*Broxburn Farm Tomatoes, Roasted Red Peppers, Garlic, Marinated Olives, Chiffonade Baby Spinach, Fresh Basil & Focaccia Crostini*

13

## SEARED SEA SCALLOPS WITH PANCETTA

*CAPESANTE CON PANCETTA E RISOTTO*

*Lemon, Herb & Pancetta Risotto, Yellow Pepper Coulis, Organic Baby Greens & Pancetta Crisps*

16

## ITALIAN ANTIPASTO PLATTER

*ANTIPASTO MISTO*

*An Assortment of Italian Delicacies including Italian Specialty Meats & Cheese, Assorted Olives & Marinated Seafood Salad*

*For Two 26*

# INSALATE

## CAESAR SALAD

*INSALATA CESARE*

*Crisp Romaine Lettuce, Focaccia Crouton, Pancetta Crisp, Marinated Olives, Roasted Garlic, Parmesan Cheese & House Caesar Dressing*

13

## TOMATO & BOCCONCINI SALAD

*CAPRESE*

*Organic Vine Ripened Heirloom Tomatoes, Marinated Bocconcini Cheese, Mache Greens, Fresh Basil, Balsamic Reduction & Basil Oil*

15

## SPINACH SALAD

*SPINACI*

*Baby Spinach, Pancetta, Fairwind Farm Goat Cheese, Roasted Pine Nuts, Marsala Golden Raisins & Balsamic Dressing*

14

## SEARED TUNA & VEGETABLE SALAD

*CONDIGLIONE*

*Seared Ahi Tuna, Organic Green Beans, Cherry Tomatoes, Pickled Red Onions, Artichokes, Shaved Fennel, Cucumbers, Sweet Peas, Bocconcini, Yellow Pepper Coulis & Red Wine Vinaigrette*

15

# ZUPPA

## **TOMATO & ROASTED FENNEL CREAM SOUP**

*ZUPPA DI FINOCCHI E POMODORI CON CREMA*

*Organic Heirloom Tomatoes, Roasted Fennel, Anise Cream, Pancetta, Herb Mascarpone Cheese & Basil Oil*

12

## **ITALIAN VEGETABLE SOUP**



*MINISTRONE*

*Classic Italian Vegetable Soup, Basil Pesto Crostino, Parmesan Cheese & Fresh Basil*

10

# PASTA

## **SPAGHETTI PUTTANESCA**

*SPAGHETTI ALLA PUTTANESCA*

*Marinated Prawns, Taggiasche Olives, Capers, Chilies, Anchovies, Diced Organic Tomatoes, Extra Virgin Olive Oil & Fresh Basil*

25

## **PAPPARDELLE WITH BRAISED VEAL CHEEKS**

*PAPPARDELLE CON VITELLO BRASATO*

*Chianti Braised Veal Cheeks, Confit Cherry Tomatoes, Mascarpone Cheese, Porcini & Portabella Mushrooms, Italian Parsley & Barolo Veal Glaze*

27

## **SPAGHETTI & MEATBALLS**

*SPAGHETTI CON POLPETTE*

*Pork & Veal Meatballs, Tomato Sauce, Veal Glaze, Roasted Garlic Cream Sauce, Parmigiano Reggiano & Basil Oil*

26

## **BUTTERNUT SQUASH RAVIOLI**

*RAVIOLI DI ZUCCA*

*Parmigiano Reggiano, Roasted Pine Nuts, Truffle Oil, Brown Butter Sauce, Wild Mushroom Ragoût & Shaved Black Truffles*

24

## **LINGUINI WITH SPICY SAUSAGE**

*LINGUINE CON SALSICCIA PICCANTE*

*Spicy Italian Sausage, Roasted Red & Yellow Organic Peppers, Italian Parsley, Chilies, Parmigiano Reggiano & Extra Virgin Olive Oil*

26

## **SPAGHETTI CARBONARA**

*SPAGHETTI ALLA CARBONARA*

*Pancetta, Cracked Black Pepper, Parmigiano Reggiano, Zucchini, Italian Parsley, Traditional Egg Cream Sauce & Basil Oil*

25

## **LINGUINI WITH CLAMS**

*LINGUINE ALLE VONGOLE*

*Fresh Clams, Italian Parsley, Garlic, Shallots, White Wine Cream Sauce & Basil Oil*

26

## **TAGLIATELLE WITH SEAFOOD**



*TAGLIATELLE ALLO SCOGLIO*

*Prawns, Sea Scallop, Mussels, Clams, Leeks & White Wine Tomato Broth*

28

# PIZZE

## **CASTELLO**

*Portobello Mushrooms, Red Onions, Roasted Garlic, Artichoke & Taggiasche Olive Tapenade & Fontina Cheese*

20

## **MARGHERITA**

*Broxburn Farm Organic Cherry Tomatoes, Bocconcini Cheese, Pecorino Cheese, Fresh Basil & Tomato Sauce*

19

## **PIZZA QUATRO STAGIONI**

*Marinated Artichokes, Broxburn Farms Organic Tomatoes, Portabella Mushrooms, Parma Ham, Fontina Cheese & Tomato Sauce*

22

# PATTI PRINCIPALI

## GRILLED SWORDFISH

*PESCE SPADA ALLA GRIGLIA*

*Grilled Swordfish, Orzo Pasta Risotto, Grilled Organic Heirloom Tomatoes, Baby Spinach, Warm Caper & Taggiasche Olive Vinaigrette*

36

## CHICKEN WITH LEMON CAPER CREAM SAUCE

*PICCATA DI POLLO*

*Roasted Chicken Breast Supreme, Sun-dried Tomato Pesto, Tagliatelle Pasta, Baby Spinach & Lemon Caper Cream Sauce*

34

## TUSCAN ROAST PORK WITH BEAN RAGOÛT

*ROSTICCIANA CON FAGIOLI AL FORNO*

*Roasted Pork Tenderloin, Braised Tuscan Style Country Bacon, Barlotti & Cannellini Bean Ragoût, Chianti Sauce*

36

## LAMB TWO WAYS

*COSTATA DI AGNELLO*

*Balsamic Marinated Lamb Sirloin, Arugula & Pistachio Pesto, Braised Lamb Osso Bucco, Barolo Wine Sauce, Fairwind Farms Goat Cheese Polenta, Grilled Zucchini*

37

## EGGPLANT PARMESAN

*PARMIGIANA DI MELANZANE*

*Breaded Eggplant, Fresh Linguini Pasta, Sun-dried Tomato Pesto, Tomato Sauce, Fontina Cheese & Italian Parsley*

28

## BRAISED VEAL SHANK

*OSSO BUCO ALLA MILANESE*

*Braised Veal Shank, Saffron Risotto, Confit Cherry Tomato, Gremolata & Chianti Sauce*

40

## RIB EYE STEAK FLORENTINE

*BISTECCA ALLA FIORENTINA*

*8oz Rosemary Marinated Rib Eye Steak, Wilted Spinach, Grilled Lemon, Arugula, House Made Black Truffle Potato Gnocchi & Barolo Sauce*

38

## VEAL TENDERLOIN SALTIMBOCCA

*SALTIMBOCCA DI VITELLO*

*Veal Tenderloin Medallions with Prosciutto Ham & Sage, Baby Spinach, Truffle & Wild Mushroom Risotto & Marsala Sauce*

39

## PAN SEARED HALIBUT

*HALIBUT SALTATO IN PADELLA*

*Steamed New Potatoes, Grilled Marinated Artichokes, Grilled Asparagus, Fire Roasted Peppers, Arugula & Lemon, Almond & Parsley Brown Butter Sauce*

38

# CONTORNI

## ASPARAGUS

*ASPARAGI*

*Balsamic Glazed Asparagus, Parmigiano Reggiano & Extra Virgin Olive Oil*

12

## GREEN BEANS

*FAGIOLINI*

*Organic Green Beans, Pine Nuts, Roasted Garlic & Extra Virgin Olive Oil*


10


## SICILIAN ACCOMPANIMENT

*CAPONATA*

*Organic Roasted Peppers, Zucchini, Eggplant, Fresh Basil & Stewed Tomatoes*

10

 Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

The Fairmont Banff Springs creates dishes utilizing fresh and nutritionally balanced ingredients which contribute to optimal health and wellness. 

*The Fairmont Banff Springs reserves the right to include a 18% gratuity for groups of eight or more.*