



italian kitchen

ANTIPASTI EXPERIENCE


Allow us to suggest a selection of our favourite Antipasti to share with the whole table in an authentic true Italian appetizer feast
19 per person (minimum 2 person)

Pan Fried Shrimp “Gamberetto”
garlic, chili, sundried tomatoes, olives

Octopus Salad “Polpo Mediterraneo”
fennel & black salt, Mediterranean blended of capers, olives, carrots & fresh local tomatoes


Crispy Fried Bocconcini Cheese & Grilled Eggplant “Bocconcini Fritto e Melanzane”
olive oil marinated sun dried tomatoes, balsamic syrup

Prosciutto & Watermelon “Prosciutto e Melone” 
moscato wine marinated watermelon, cured ham

Cauliflower & Italian Bread Salad “Panzanella di Cavolfiore” (v) 
truffle sheep cheese


CLASSIC & CONTEMPORARY ANTIPASTI

Chicken Brodo, Beef Bone Marrow & Passatelli “Brodo di Pollo con Passatelli”
homemade chicken broth, lemon Passatelli dumplings 12

 **Lago Caprese Salad “Insalata Caprese” (v)**
vine ripened tomatoes & buffalo mozzarella, ricotta, light tomato broth, pomegranate pesto 16

Veal Tenderloin Tonnato “Vitello Crudo Tonnato”
cured veal tenderloin finely chopped, tuna olive oil sauce, potato hay 17

Pepper Charred Alberta Wagyu Beef “Carpaccio di Wagyu con Rughetta e Parmigiano “Reggiano”
pepper charred Alberta Wagyu beef, parmigiano reggiano, virgin lemon olive oil, pink salt 19


 **Antipasti Plate “Antipasti Piatto”**
sliced coppa, speck, fennel salami, mild Casalinga sausage, pickled mushrooms, artichokes, olives & sundried tomatoes 18

Arancini & Crispy Pork Cheek Cakes “Arancini e Torte di Maiale”
short rib & fontina stuffed risotto balls, crispy pork cheek cakes, lemon parsley pesto 16

Lamb Meat Balls “Polpette di Agnello”
slowly braised lamb meat balls with pine nuts & raisins, red chard tomato sauce, Grana Padano 16

(v) denotes vegetarian items

As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

 Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs & diet-dependant requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Plus selections.

PIZZA, PASTA & PRIMI PIATTI

Lumaconi Pasta with Braised Beef Ribs “Lumaconi Pasta con Costole Brasato”

boneless braised beef ribs, lemon butter sauce, wilted spinach, oyster & black truffle mushrooms, pecorino 35

Panzarotti Pasta “Panzarotti Pasta con Funghi”

mushroom filled pasta, rosemary butter, prosciutto, cremini mushrooms, Italian parsley 27

Prawn Tagliolini Pasta “Tagliolini Lorenza”

grilled tiger prawns, cherry tomatoes, asparagus, garlic, cream, homemade taglioni 29

Wild Boar Cannelloni “Cinghiale Cannelloni”

Italian crêpes filled with wild boar, cheese, herbs, spinach & mushroom, baked in a rosé sauce 28

Alberta Bison Lasagna “Lasagne di Buffalo”

ricotta, roma tomatoes, basil, mozzarella, tomato sauce 27

Seafood & Lobster Risotto “Risotto Frutti di Mare e Aragoste”

shrimp, scallops, mussels & lobster with tomatoes and white wine 35

Porcini Mushroom Risotto “Risotto Ai Porcini” (v)

white truffle oil, grilled asparagus 27

Mushroom & Speck Pizza “Pizza ai Funghi e Speck”

white sauce, cremini mushrooms, speck, mozzarella, taleggio, arugula, truffle oil 24

Prosciutto Ham & Rucola Pizza “Pizza con Prosciutto e Rucola”

tomato sauce, mozzarella, cherry tomatoes, rucola, prosciutto, parmigiano, basil 26

Grilled Vegetable Pizza “Pizza Vegetali Grigliati” (v)

tomato sauce, grilled aubergine, peppers, zucchini, mozzarella, parmigiano, basil 23

MAIN COURSES & SECONDI PIATTI

Served with our signature accompaniments: Gnocchi Pasta with Tomatoes, Roasted Potatoes with Peppers & Fennel

Cauliflower with Fontina, Capers, Raisins & Pine Nuts

Double Cut Beef Bistecca “Bistecca” (for 2)

Florentina style rib steak, lemon, arugula, sea salt, garlic pine nut & virgin olive oil emulsion 84

Mixed Grilled Meat Platter “Arrosto Misto” (for 2)

grilled bistecca, roasted lamb chops & wild boar sausage, arugula, lemons, garlic pine nuts & virgin olive oil emulsion 88

Spit Roasted Pork Loin with Prosciutto Ham & Basil “Sputare Maiale Arrosto con Prosciutto”

marsala and cipollini onion jus 37

Grilled Beef Striploin Tartufo “Bistecca di Roastbeef di Manzo con Burro al Tartufo”

truffle butter, balsamic reduction 41

Grilled Veal Tenderloin “Petto di Vitello e Filetto”

ramps & lemon butter, assorted mushrooms, natural jus 41

Osso Bucco

veal shank braised with tomatoes, white wine and porcini mushrooms, herb gremolata 39

Roasted Chicken Breast “Petto di Pollo Ripieno”

dandelion, speck and caramelized onion bread stuffing, orange and fig agrodolce 38

Seared Striped Bass & Grilled Prawn “Branzino e Gamberi”

olive butter sauce, cherry tomatoes on the vine 40