

NOURISHMENT

SHARING PLATES

CIABATTA, OIL & VINEGAR NF
toasted ciabatta, herbed extra virgin
olive oil & balsamic | 8

WARM OLIVES GF/NF
kalamata, green, and black olives,
garlic cloves | 10

PESTO SEARED CAULIFLOWER GF
cauliflower seared in lemon caper
butter, toasted pumpkin seeds, grated
parmezan, pumpkin seed pesto | 16.5

BEET CARPACCIO GF
chilled roasted beets, bourbon
candied walnuts, cashew goat cheeze,
balsamic glaze, arugula | 13.5

BRUSCHETTA NF
roma tomatoes, EV00, balsamic
reduction, basil, grated parmezan,
toasted garlic ciabatta | 15

WHIPPED RICCOTA NF
lemon tofu riccota, blistered cherry
tomatoes, balsamic glaze, basil,
toasted garlic ciabatta | 15

WEEKLY EVENTS

LIVE MUSIC THURSDAYS

Jazz & Soul Music @ 7:30
\$6 Cabin Brewing tall cans

CABARET FRIDAYS

Chandelier Club Burlesque,
Leopard Lounge Cabaret,
Nerd-Themed Drag, and more...
\$6 Establishment tall cans

DRAG SATURDAYS

Carly's Angels every Saturday
(except August & long weekends)
\$8 off bottles of wine

COMEDY SUNDAYS

Laugh Loft stand-up comedy show
\$6 Blindman tall cans
20% off pizzas (dine-in only)
while quantities last

For an up-to-date list of
scheduled events, check out our
website: theatticyyc.ca/events

SANDWICHES

*Comes with your choice of
house or caesar salad*

CHICKIN PARMEZAN SANDWICH
grilled Swap chicken, nozzarella,
tomato sauce, pesto, parmezan,
arugula, toasted garlic ciabatta | 18

PORTOBELLO CAPRESE SANDWICH
marinated roma tomato, grilled
portobello mushroom, arugula,
balsamic glaze, cashew goat cheeze,
pesto, toasted garlic ciabatta | 16.5

SALADS

LAYERED TOMATO SALAD GF
marinated tomatoes, cashew goat
cheeze, pumpkin seed pesto, basil
ribbons, balsamic glaze | 12

CAESAR SALAD GF0/NF
croutons, bacon bits, crispy capers,
grated parmezan, lemon | 16

BEET & GOAT CHEEZE SALAD GF
roasted beets, cashew goat cheeze,
bourbon candied walnuts, pumpkin
seeds, mixed greens, apple cider
vinaigrette, red onion | 17.5

HOUSE SALAD GF
apple cider vinaigrette, mixed greens
& arugula, grated parmezan, pumpkin
seeds | 12

ADD GRILLED CHICKIN BREAST GF
Swap chicken - grilled or cajun | 8

DESSERT

MOM'S CARROT CAKE NF
decadent carrot cake with cream
cheeze buttercream | 12.5

SALTED CARAMEL BROWNIE GF/NF
with cookie dough, chocolate ganache,
salted coconut caramel, espresso
powder | 14

ROTATING CHEEZECAKE GF
cashew cheezecake with coconut
oat crust, seasonal flavour
ask your server | 12

STONE-BAKED PIZZA (12")

Our pizza is hand-stretched to order, and baked in a vintage stone oven - all pizzas take a minimum of **20 minutes** to prepare.

- MARGHERITA

GFO

san marzano tomato sauce, cashew fiore di latte, fresh basil, extra virgin olive oil | 22
pair with pinot noir or pinot grigio
- CHEEZY GARLIC

GFO / NF

garlic oil, confit garlic cloves, grated parmezan, truffle honee, nozzarella | 23
pair with pinot grigio or prosecco
- TRUFFLE MUSHROOM

GFO / NFO

confit garlic aioli, mushrooms, fresh arugula, candied bourbon walnuts, white truffle aioli, nozzarella | 26
pair with pinot noir
- DOWN TO EARTH

GFO

confit garlic aioli, green pepper, kalamata olives, cherry tomatoes, red onion, basil, cashew goat cheeze, nozzarella | 24
pair with chardonnay or lambrusco
- WE GOT THE BEET

GFO

pumpkin seed pesto, roasted beets, red onion, salted pistachios, confit garlic aioli, arugula, balsamic glaze, nozzarella | 24
pair with chardonnay or lambrusco
- THE DELUXE

NF

tomato sauce, peperoni, roasted mushrooms, red onion, green peppers, nozzarella | 25
pair with tempranillo
- MEET LOVERS

NF

tomato sauce, peperoni, beyond sausage, bakon, red onion, grated parmezan, nozzarella | 26
pair with tempranillo
- TO HELL & BACK

GFO / NF

tomato sauce, beyond sausage, confit garlic cloves, hot honee, spicy shaved fennel, nozzarella | 27
pair with cabernet sauvignon or malbec
- THE LUAU

NF

tomato sauce, bakon, roasted jalapeño, red onion, local pineapple sauerkraut, sweet jalapeño aioli, nozzarella | 26
pair with reisling
- SUB GLUTEN FREE CAULIFLOWER CRUST

cross contamination is a risk | 3.5

GFO / NF = Gluten / Nut Free
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Please inform your server of any allergies, and we will do our best to accommodate you.

FRESH PASTA

- CHICKIN FETTUCINI ALFREDO

GFO

fettucini, creamy cashew sauce, grilled Swap chicken, grated parmezan, arugula | 27.5
pair with pinot grigio
- CARBONARA

NF

fettucini, bakon ribbons, tofu yolk, grated parmezan, parsley | 22
pair with prosecco
- PUMPKIN SAGE GNOCCHI

potato gnocci, pumpkin sage cream sauce, beyond sausage, grated parmezan, pumpkin seeds, sage | 23
pair with chardonnay
- TRUFFLE MUSHROOM RAVIOLI

porcini and cheeze stuffed ravioli, roasted mushrooms, white truffle oil, cashew cream, grated parmezan, parsley | 24
pair with pinot noir
- PESTO PASTA

GFO

fettucini, pumpkin seed basil pesto, grated parmezan, fresh lemon, toasted pumpkin seeds | 20
pair with lambrusco
- ROSÉ BOLOGNESE

GFO

fettucini, cashew rosé sauce, soy crumbled beef, grated parmezan | 22
pair with pinot noir
- TUSCAN SCALLOP FETTUCCINE

GFO/NF

fettuccine, king oyster mushroom seared "scallops", cherry tomatoes, white wine caper butter | 23
pair with sauvignon blanc

ACCOMPANIMENTS

- sub **gluten free** penne | 2
- garlic ciabatta: 2pc 3 | 4pc 5
- cheeze bread: 2pc 5 | 4pc 8
- *grilled or cajun* Swap chicken | 8
- bakon | 3
- beyond sausage: half 3 | full 5.5
- mushrooms | 2.5
- grilled portobello | 4
- confit garlic cloves | 2
- blistered cherry tomatoes | 2.5

DIPS

- small (2oz) 2 | large (4oz) 3.5
- | | |
|----------------------|---------------|
| confit garlic aioli | marinara |
| sweet jalapeño aioli | truffle honee |
| white truffle aioli | hot honee |
| pumpkin seed pesto | |