

NOURISHMENT

SHARING PLATES

- TOASTED SCHIACCIATA WITH OIL & VINEGAR** **NF**
warm schiacciata bread served with extra virgin olive oil & balsamic vinegar | 6
- WARM OLIVES** **GF / NF**
kalamata, green, and black olives, garlic cloves | 8
- PAN SEARED CAULIFLOWER** **GF / NF**
cauliflower seared in lemon caper butter, pumpkin seed pesto, toasted pumpkin seeds, shaved parmesan | 16.5
- ROASTED BEETS** **GF**
bourbon candied walnuts, cashew goat cheese, balsamic glaze | 13
- BRUSCHETTA** **NF**
roma tomatoes, EVOO, balsamic reduction, basil, shaved parmesan, toasted herb schiacciata | 15
- LEMON BASIL RICCOTA** **GFO / NF**
whipped tofu riccota, blistered cherry tomatoes, balsamic glaze, basil, garlic schiacciata | 15
-sub GF corn tortilla chips
-sub GF cauliflower naan +3

SALADS

- CAESAR SALAD** **GFO**
croutons, bacon bits, crispy capers, shaved parmesan, lemon | 16
- BEET & GOAT CHEEZE SALAD** **GF**
roasted beets, cashew goat cheese, bourbon candied walnuts, pumpkin seeds, arugula, apple cider vinaigrette, red onion | 16.5
- ARUGULA SALAD** **GF**
apple cider vinaigrette, shaved parmesan, pumpkin seeds | 8.5

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

FRESH PASTA

- CASHEW ALFREDO** **GFO**
creamy cashew sauce, shaved parmesan, arugula | 21
pair with pinot noir or pinot grigio
- PESTO PASTA** **GFO / NF**
fettuccine, pumpkin seed basil pesto, shaved parmesan, fresh lemon | 21
pair with pinot grigio
- SICILIAN EGGPLANT ROSÉ** **GFO**
roasted eggplant, creamy cashew rosé sauce, blistered cherry tomatoes, fresh basil, extra virgin olive oil, parmesan | 22
pair with lambrusco
- TUSCAN SCALLOP FETTUCCHINE** **GFO / NF**
seared king oyster mushroom scallops, blistered cherry tomatoes, white wine caper sauce, lemon | 22
pair with sauvignon blanc
- CARBONARA** **GFO / NF**
fettuccine, bacon ribbons, tofu yolk, shaved parmesan, cracked pepper | 23
pair with chardonnay
- PUMPKIN SAGE GNOCCHI** **NF**
pumpkin sage cream sauce, beyond sausage, shaved parmesan, pumpkin seeds, crispy sage | 23
pair with pinot noir

- TRUFFLE MUSHROOM RAVIOLI**
roasted mushrooms, white truffle oil, cashew cream, shaved parmesan, parsley | 24
pair with pinot noir

ACCOMPANIMENTS

- sub gluten free penne | 2
garlic bread: 2pc 3 | 4pc 5
roasted mushrooms | 2.5
confit garlic cloves | 1.5
blistered cherry tomatoes | 2.5
bacon | 3
cashew goat cheese | 3.5
beyond sausage: *half* 3 | *full* 5.5

Parties of 6 or more are subject to an automatic 20% gratuity

EVERYTHING ON THIS MENU IS
100% PLANT-BASED

STONE-FIRED PIZZA (12")

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

FEATURE PIZZA

ask your server about the monthly feature pizza, or check out our Instagram for details! @theatticyyc

MARGHERITA

GFO

san marzano tomato sauce, cashew fiore di latte, fresh basil | 22
pair with pinot noir or pinot grigio

CHEESE & TRUFFLE

GFO / NF

garlic olive oil, confit garlic cloves, mozzarella, shaved parmesan, truffle honee | 23
pair with pinot grigio or prosecco

TRUFFLE MUSHROOM

GFO / NFO

garlic sauce, roasted mushrooms, fresh arugula, candied bourbon walnuts, white truffle aioli, mozzarella | 26
pair with pinot noir

EGGPLANT PARMESAN

GFO / NF

san marzano tomato sauce, roasted eggplant, pesto, mozzarella, roasted garlic aioli, shaved parmesan, crispy capers | 24
pair with chardonnay or lambrusco

PEPPERONI MUSHROOM

GFO / NF

san marzano tomato sauce, beyond peperoni, roasted mushrooms, red onion, mozzarella | 24
pair with tempranillo

SPICY SAUSAGE & FENNEL

GFO / NF

san marzano tomato sauce, beyond sausage, hot honee, shaved fennel, confit garlic cloves, mozzarella | 27
pair with cabernet sauvignon or malbec

SWEET JALAPEÑO & BACON

GFO / NF

san marzano tomato sauce, bakon, roasted jalapeño, red onion, krooked provisions pineapple kraut, mozzarella, sweet jalapeño aioli | 27
pair with reisling

SUB GLUTEN FREE CAULIFLOWER CRUST

cooked in the same stone oven | 3

DIPS

2oz for 2 | 4oz for 3.5

ROASTED GARLIC AIOLI
SWEET JALAPENO AIOLI
TRUFFLE AIOLI
PUMPKIN SEED PESTO

MARINARA SAUCE
TRUFFLE HONEE
HOT HONEE

DESSERT

CARROT CAKE

NF

decadent house-made carrot cake with cream cheeze buttercream | 12

COOKIE DOUGH CHEEZECAKE

GF

cashew cheezecake, oat chocolate chip cookie dough, coconut crust, salted caramel, organic cocoa | 11

CREME BRULEE

GF / NF

coconut vanilla custard, torched organic cane sugar | 9

OUR FOOD

EXTRA VIRGIN OLIVE OIL

Vezorla EV00 is imported from a village in the South of Spain using 800 year-old olive trees

PASTA NOODLES

Our pasta is made fresh using Alberta-grown semolina flour

PIZZA DOUGH

Our pizza dough is made fresh daily using 00-style flour, hand-stretched, and cooked in a traditional stone-fired pizza oven

WEEKLY EVENTS

WINE DOWN THURSDAYS

HALF PRICE bottles of wine

CABARET FRIDAYS

Chandelier Club Burlesque, Leopard Lounge Cabaret, Live Music, and more...

DRAG SHOW SATURDAYS

Carly's Angels every Saturday from September to July
HoliGay Weekends every Saturday on long weekends

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