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@pizzacultureyyyc



V = Vegetarian 🌶️ = Spicy

EVOO= Extra Virgin Olive Oil

D.O.P. = Protected Designation
of Origin

SHARE ME

MIXED OLIVES **V** **7**
Castelvetrano, ceringnola
and leccino olives.

PARMIGIANO TRUFFLE FRIES **V** **12**
Home cut french fries with
parmigiano and truffle aioli.

MEATBALLS **8**
Beef and pork, meatballs served
in a San Marzano tomato sauce.

SLICED SOURDOUGH BREAD **V** **3.5**
Artisanal sourdough bread baked daily
with extra virgin olive oil and sea salt.

ANTIPASTO **14**
Italian prosciutto served with grissini
and grano padeno.

BUFFALO CAPRESE **V** **18**
Toasted sourdough topped with
cherry tomato bruschetta finished
with buffalo mozzarella.

ORANGE & FENNEL SALAD **V** **14**
Arugula, radicchio, fennel, pomegranate
seeds, walnuts, slices of orange and a
blood orange vinaigrette.

CAESAR SALAD **14**
Romaine hearts, parmigiano, housemade
sourdough croutons, hard-boiled egg,
and pancetta in an anchovy dressing.

SOMETHING NEW

N'DUJA 🌶️ 🌶️ **20**

Calabrian hot spreadable salami, red onions, mozzarella, San Marzano tomato sauce D.O.P., basil.

MORTADELLA **25**

Pizza baked with provolone D.O.P. and mozzarella. After the oven, it is topped with mortadella, ricotta, pistachio nuts, basil, and a drizzle of honey.

THE "REAL" JEREMIAH 🌶️ **20**

Spicy soppressata, basil, mozzarella, local honey.

TOSCANO 🍷 **23**

A mushroom truffle-based pizza topped with oyster, shiitake, button mushrooms and garlic. Finished with arugula, lemon, and truffle oil.

DA HIPPY 🍷 **19**

San Marzano tomato sauce D.O.P., cherry tomatoes, artichoke, zucchini, red onion, black olives, basil, and mozzarella.

THE NEW YORKER **20**

San Marzano tomato sauce D.O.P., provolone D.O.P., and EZZO pepperoni.

CASANOVA **20**

Roasted red peppers, prosciutto, mozzarella, garlic, basil, and EVOO.

CAPRICCIOSA 2021 REMIX **25**

Pizza baked with San Marzano tomato sauce D.O.P., mushrooms, and mozzarella. After the oven, it is topped with herb-crusted prosciuttocotto, grilled whole artichokes, and Kalamata olives.

BURATTA THE PIZZA **25**

Pizza baked with San Marzano tomato sauce D.O.P., garlic, basil, and mozzarella. After the oven prosciutto crudo, arugula and buratta.

POLLO PESTO **25**

Pesto based pizza with cherry tomatoes, mozzarella roasted chicken seasoned with lemon and rosemary.

OLD SCHOOL

PIZZA MARGHERITA ⑤ **16**

San Marzano tomato sauce
D.O.P., mozzarella, basil, EVOO.

PIZZA MARINARA ⑤ **13**

San Marzano tomato sauce D.O.P.,
garlic, Sicilian oregano, basil, EVOO.

PIZZA CALABRESE 🍷 **20**

San Marzano tomato sauce D.O.P.,
Calabrian salami, chili peppers,
basil, mozzarella.

PROSCIUTTO & ARUGULA **23**

A pizza baked with San Marzano tomato
sauce D.O.P., mozzarella. After the oven,
it is topped with Italian prosciutto,
arugula, and a drizzle of EVOO.

QUATTRO FORMAGGI ⑤ **22**

Mozzarella, gorgonzola D.O.P.,
provolone D.O.P., taleggio, basil,
San Marzano tomato sauce D.O.P.

COTTO & FUNGHI **19**

Cooked Italian ham, mushrooms,
mozzarella, provolone D.O.P., and
San Marzano tomato sauce D.O.P.

PESCE SALATO **18**

Kalamata olives, capers, anchovies, basil,
garlic, mozzarella, San Marzano tomato
sauce D.O.P. and EVOO.

ADD ONS

Anchovies	3	Mozzarella	4
Soppressata	4	Genoa Salami	4
Prosciutto	5	Arugula	3
Buratta	8	Local Honey	3
Chilis in oil	3	N'duja	4

HAPPY ENDINGS

HEAVEN **V**

20

Mascarpone cheese, pistachio cream in a calzone smothered with hazelnut spread after the oven and topped with chopped pistachios. Sharable.

PANNA COTTA **V**

8

A cold dessert of molded cream thickened with gelatin. Ask server for flavours.

SODA

SAN PELLEGRINO

3.5

Orange, Lemon

BRIO

4

Chinotto.

SODA AMERICANA

3

Can of Coke, Diet Coke, or Ginger Ale.

ICE TEA “THE ITALIAN WAY”

4

San Benedetto–Lemon or Peach.

MANGIATORELLA

5

Still or sparkling.

Drink up

COCKTAILS

APEROL SPRITZ	12
Prosecco, aperol, and a splash of soda.	
LIMONCELLO SPRITZ	12
Limoncello, prosecco, and a splash of soda.	
GRAND 75	12
Grand marnier, prosecco, and lemon juice.	
NEGRONI	14
Campari, gin, and sweet vermouth.	
CARDAMOM GIN AND TONIC	7
GIN + GRAPEFRUIT SODA	7

DIGESTIFS

1 OZ POUR	
SAMBUCA	7
LIMONCELLO	7
GRAPPA	7
VECCHIO AMARO	7

BEER

ON TAP

16 OZ POUR

PIZZA CULTURE House Lager 5% Calgary, AB	6.50
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PERONI Pale Lager 4.7% Rome, Italy	8.50
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BRIDGELANDIA Modern Hoppy Blonde Ale 5% Inner City Brewing Calgary, AB	7.50
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800 BLOCK Hazy IPA 5.5% Inner City Brewing Calgary, AB	7.50
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CRAFT CANS

SUNNYSIDE Extra Pale Ale 5% Inner City Brewing Calgary, AB	8.50
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HUB & SPOKE Vienna lager 4.4% Inner City Brewing Calgary, AB	8.50
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FORWARD PROGRESS Pale Ale 5.2% Annex Ale Project Calgary, AB	8.50
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IDLE HANDS Italian Pilsner 5.3% Annex Ale Project Calgary, AB	8.50
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DINO SOUR Blackberry Sour Ale 4.2% Phillips Brewing Calgary, AB	8.50
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WINE

SPARKLING & ROSÉ

6 OZ	G	B
CIRO ROSATO Gaglioppo, Italy	10	38
PROSECCO 5 OZ Prosecco, Italy	7.50	40
LE MANZANE Prosecco superiore DOCG, Italy		55

WHITE

CIRO Bianco Greco, Italy	9.50	40
CAVALIERI D.O.C. Pinot Grigio, Italy	8.50	35
REVA GREY Savignon gris and savignon blanc, Italy		65

RED

TERRE TOSCANE Sangiovese, Italy	8.50	35
ROCCA DEIMORI Montepulciano, Italy	10	44
BASTIONI Chianti, Italy	14	60
BELFRESCO (Chilled) Gaglioppo, Italy	13	55
EROS Pinot Nero/Malbec, Italy	12	53
LA FORTEZZA Aglianico, Italy		65
BOLSIGNANO Rosso Di Montalcino, Italy		80
VOLO Cabernet Sauvignon, Italy		60