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@pizzacultureyyc



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	12
Beef, veal, 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	15
Italian prosciutto served with grissini and selection of hard italian cheeses.	
BUFFALO CAPRESE V	20
Toasted sourdough topped with cherry tomato bruschetta finished with buffalo mozzarella and ten yr aged balsamic vinager.	
ORANGE & FENNEL SALAD V	16
Arugula, radicchio, fennel, pomegranate seeds, walnuts, slices of orange and a blood orange vinaigrette.	
CAESAR SALAD	16
Romaine hearts, parmigiano, housemade sourdough croutons, hard-boiled egg, and pancetta in an anchovy dressing.	

SOMETHING NEW

- 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** 26
Pizza baked with San Marzano tomato sauce D.O.P., garlic, basil, and mozzarella. After the oven prosciutto crudo, arugula and buratta.
- POLLO PESTO** 24
Pesto based pizza with cherry tomatoes, mozzarella roasted chicken seasoned with lemon and rosemary.
- THE SPICY MARG** 🌱 🌱 18
San Marzano tomato sauce D.O.P., mozzarella, basil, red onions, calabrian chillies, and EVOO.

OLD SCHOOL

PIZZA MARGHERITA ① 16
San Marzano tomato sauce
D.O.P., mozzarella, basil, EVOO.

PIZZA MARINARA ① 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 ① 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.

N'DUJA 🌶️ 🌶️ 20
Calabrian hot spreadable salami, red
onions, mozzarella, San Marzano tomato
sauce D.O.P., basil.

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. Confluence Distilling.	
OLD FASHIONED	14
Whiskey, bitters, and sugar. Bridgeland Distillery.	
CARDAMOM GIN AND TONIC	7
GIN + GRAPEFRUIT SODA	7
CAMPARI ORANGE	7
Campari, and San Pellegrino Orange.	

DIGESTIFS

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

BEER

ON TAP

16 OZ POUR

PERONI 8.5

Pale Lager 4.7%
Rome, Italy

BRIDGELANDIA 8

Modern Hoppy Blonde Ale 5%
Inner City Brewing
Calgary, AB

**ASK YOUR SERVER ABOUT
OUR ROTATING TAP SELECTION** MP

CRAFT CANS

SUNNYSIDE 8.5

Extra Pale Ale 5%
Inner City Brewing
Calgary, AB

HUB & SPOKE 8.5

Vienna lager 4.4%
Inner City Brewing
Calgary, AB

FORWARD PROGRESS 8.5

Pale Ale 5.2%
Annex Ale Project
Calgary, AB

IDLE HANDS 8.5

Italian Pilsner 5.3%
Annex Ale Project
Calgary, AB

DINO SOUR 8.5

Blackberry Sour Ale 4.2%
Phillips Brewing
Victoria, BC

MEADJITO 8.5

Mead 5.5%
Fallen Timber
Water Valley, AB

ROCK CREEK CIDER 8.5

Cider 5.5%
Big Rock Brewry
Calgary, AB