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**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.
- BURRATA** **V** **18**  
Burrata cheese served on a bed of  
Du Puy lentils with sautéed rapini.
- 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** **11**  
Italian prosciutto served with grissini  
and pecorino crotonese.
- BUFFALO CAPRESE** **V** **16**  
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

- CASANOVA** 20  
Roasted red peppers, prosciutto, mozzarella, garlic, basil, and EVOO.
- N'DUJA** 🍷 🍷 20  
Calabrian hot spreadable salami, red onions, mozzarella, San Marzano tomato sauce D.O.P., basil.
- MORTADELLA** 24  
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** 🍷 18  
Spicy soppressata, basil, mozzarella, local honey.
- TOSCANO** 🍷 22  
A mushroom truffle-based pizza topped selection of oyster, shiitake, and button mushroom sautéed in garlic. Finished with arugula, charred lemon, and truffle oil.
- DA HIPPY** 🍷 18  
San Marzano tomato sauce D.O.P., blistered cherry tomatoes, artichoke hearts, zucchini, roasted red onion, black olives, and basil with mozzarella.
- THE NEW YORKER** 20  
San Marzano D.O.P., provolone D.O.P., parmigiano, and pepperoni.
- THE CARDINAL** 22  
Provolone D.O.P., gorgonzola D.O.P., cooked Italian ham, mushrooms, basil, garlic, EVOO, and corn.
- CAPRICCIOSA 2021 REMIX** 24  
Pizza baked with San Marzano tomato sauce D.O.P., mushrooms, and mozzarella. After the oven, it is topped with herb-crusted prosciutto cotto, grilled whole artichokes, and Kalamata olives.

# OLD SCHOOL

## **PIZZA MARGHERITA** ① 15

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** 🍷 18

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

## **PROSCIUTTO & ARUGULA** 22

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 20

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

## **COTTO & FUNGHI** 18

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

## **PESCE SALATO** 17

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

<b>RICOTTA E PISTACCIO</b> ①	<b>9</b>
Cream of pistaccio and ricotta sponge cake. Imported from Italy.	
<b>HEAVEN</b> ①	<b>20</b>
Mascarpone cheese, pistachio cream in a calzone smothered with hazelnut spread after the oven and topped with chopped pistachios. Sharable.	
<b>GELATO</b> ①	<b>6</b>
A scoop each of chocolate and salted carmel plant-based gelato.	
<b>PANNA COTTA</b> ①	<b>8</b>
A cold dessert of molded cream thickened with gelatin. Ask server for flavours.	

# SODA

<b>SAN PELLEGRINO</b>	<b>3.5</b>
Orange, Lemon, or Pomegranate.	
<b>BRIO</b>	<b>4</b>
Chinotto.	
<b>SODA AMERICANA</b>	<b>3</b>
Can of Coke, Diet Coke, or Ginger Ale.	
<b>ICE TEA “THE ITALIAN WAY”</b>	<b>4</b>
San Benedetto-Lemon or Peach.	
<b>MANGIATORELLA</b>	<b>5</b>
Still or sparkling.	

# Drink up

## COCKTAILS

### 2 OZ

<b>APEROL SPRITZ</b>	11
Prosecco, aperol, soda with orange garnish.	
<b>NEGRONI</b>	11
Campari, gin, sweet vermouth with orange garnish.	
<b>LIMONCELLO SPRITZ</b>	11
Limoncello, prosecco, soda with lemon garnish.	
<b>OLD FASHION</b>	11
Bulleit bourbon, suger cube, Angostura bitters, splash of soda with orange slice.	
<b>MOSCOW MULE</b>	11
Vodka, spicy ginger beer, and lime juice.	
<b>CLASSIC PIZZA CULTURE CAESAR</b>	8
Vodka, caesar mix, hot sauce, and Worcestershire sauce.	

## DIGESTIFS

### 1 OZ POUR

<b>SAMBUCA</b>	7
<b>LIMONCELLO</b>	7
<b>GRAPPA</b>	7
<b>VECCHIO AMARO</b>	7

# BEER

## ON TAP

### 16 OZ POUR

<b>PIZZA CULTURE</b> House Lager 5% Calgary, AB	6
<b>PERONI</b> Pale Lager 4.7% Rome, Italy	8
<b>BRIDGELANDIA</b> Modern Hopy Blonde Ale 5%, Inner City Calgary, AB	7
<b>RETROSPECTRUM</b> Pale Ale 5.2%, Cabin Brewing Calgary, AB	7

## CRAFT CANS

<b>SUNNYSIDE</b> Extra Pale Ale 5%, Inner City Calgary, AB	8
<b>HUB &amp; SPOKE</b> Vienna lager 4.4%, Inner City Calgary, AB	8
<b>ON THE STOOP</b> Munich Dunkel 5.5%, Inner City Calgary, AB	8

## OLD SCHOOL BOTTLES

<b>CORONA</b>	6
<b>COORS LIGHT</b>	5
<b>BUD ZERO</b> Alcohol Free	5

# WINE

## SPARKLING & ROSÉ

6 OZ	G	B
<b>CIRO ROSATO</b> Gaglioppo, Italy	10	38
<b>PROSECCO</b> Prosecco, Italy	9	40

## WHITE

<b>100 MILLION%</b> Chardonnay, Australia	9	32
<b>SAN PAREIL BLACK RESERVE</b> Sauvignon blanc, New South Wales	10	38
<b>CIRO</b> Bianco Greco, Italy	10	38
<b>CAVALIERI D.O.C.</b> Pinot Grigio, Italy	10	38
<b>TRAVERSO SAVIGNON</b> Savignon, Italy		65

## RED

<b>100 MILLION %</b> Cabernet Merlot, Australia	9	32
<b>SANS PAREIL BLACK RESERVE</b> Merlot, New South Wales	11	44
<b>CIRO</b> Rosso Classico, Italy	10	38
<b>ROCCA DEIMORI</b> Montepulciano, Italy	10	38
<b>TERRE TOSCANE</b> Sangiovese, Italy	10	38
<b>SAVIAN</b> Malbec, Italy	10	38
<b>VOLO</b> Cabernet Sauvignon, Italy		60
<b>BASTIONI</b> Chianti, Italy		60



<b>TERRE CEVICO APPASIMENTE</b> Italy	<b>60</b>
<b>BELFRESCO</b> (Chilled) Gaglioppo, Italy	<b>14 55</b>
<b>TERRE DEL FÖHN</b> Pinot Nero, Italy	<b>60</b>
<b>EROS</b> Pinot Nero/Malbec, Italy	<b>60</b>
<b>RÉVA</b> Dolcetto D'alba, Italy	<b>14 55</b>
<b>LA FORTEZZA</b> Aglanico, Italy	<b>70</b>
<b>BOLSIGNANO</b> Rosso Di Montalcino, Italy	<b>80</b>