

# Our Signature

## EVERYDAY

### Agnolotti del Plin 19.95

Hand-folded ricotta and Parmigiano agnolotti served with your choice of:

+ Butter & Sage 4

+ Plasé 3

+ Ragu Bolognese 7

+ Stracciatella & Pesto 7

*Our ravioli are made fresh everyday and available in limited quantity.*

## PASTA ATELIER

Only Friday & Saturday

A collection of our most unique handmade pasta creations.

### Prairie 36

Braised Alberta bison, caramelized onions and Parmigiano wrapped in hand-folded potato pasta. Finished with brown butter and sage.

### Cjarsons Friulani 34

Traditional ravioli from Friuli filled with potatoes, raisins, cinnamon, cocoa, fresh herbs and sweet spices. Served with morchia and toasted corn flour.

### Gnocchi di Zucca e Formaggi 32

Handmade pumpkin gnocchi served with smoked scamorza and gorgonzola

### Nero di Mare 38

Squid ink ravioli filled with marinated salted cod, served in a delicate marine reduction infused with saffron.

*We are committed to offering fresh, high-quality, authentic Italian food that nourishes both body and soul.*

*Every dish is freshly prepared to order. During busy periods, please allow up to 30 minutes for your meal. All items are available while supplies last.*

*We sincerely appreciate your patience and are grateful to have you dine with us.*

*An 18% gratuity will be added to parties of 6 or more.*

# Da Cecot



*from our family to yours*

designed by



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# Food

## CICCHETTI VENEZIANI

Italian Small Bites

Served on toasted ciabatta or fried polenta. 2 pieces per order.

**Caprese** 5.75

Fresh mozzarella fiordilatte, basil, tomatoes and balsamic glaze

**Fico & Friulano** 6

Friuliano cheese with fig jam

**Genova** 6.5

Salame Genova with a spread of roasted peppers and eggplants

**Parma** 8

Prosciutto Parma layered over a light cheese spread

**Baccala Mantecato** 8

Traditional Venetian whipped salt cod with parsley and EVOO.

## SHAREABLES

**Polenta Fritta della Casa** 11

Crispy fried polenta served with garlic aioli and spicy rosa sauce.

**Burrata Caprese** 19

150g burrata, datterini tomatoes, basil, EVOO, grilled ciabatta.

Add Prosciutto di Parma +5

**Frico di Patate** 21

Friuli's signature golden potato and Montasio cheese crisp served with fried polenta.

# Our Sauces

## PASTA SAUCES

**Plase** 16.95 | 21.95

Fresh tomato sauce, gently cooked with basil and a splash of Sauvignon Blanc.

+ **Amatriciana** 8  
Guanciale, Black Pepper and Pecorino Cheese

+ **Stracciatella&Pesto** 7

+ **Arrabbiata (Spicy)** 3

**Salsa al Baffo** 19.00 | 24.00

Our Signature Rosè Cream Sauce.

+ **Mortadella** 3.5

+ **Hot Honey** 1

**Ragù alla Bolognese** 18.95 | 26.00

Slow-cooked Alberta beef ragù with onions, celery, carrots, red wine and tomato sauce

**Cacio e Pepe** 18.95 | 23.95

Aged Roman Pecorino and freshly cracked black pepper.

+ **Guanciale (Pork Cheek)** 5

**Carbonara** 24.00 | 30.00

Crunchy guanciale, egg yolks, Roman Pecorino and black pepper.

Note: Please inform your server of any allergies or dietary requirements. Gluten-free and vegetarian options are available.

# And more...

## PIATTI DELLA CASA

Served with green salad or grilled vegetables.

**La Sagra** 36

Experience both our herb-roasted and fried chicken, served with fried polenta and house sauces.

or choose:

**Roasted Chicken with Herbs** 16.99

**Fried Chicken Cutlet** 18.99

**Beef Meatballs al Sugo** 24

Alberta beef meatballs in tomato sauce, topped with fior di latte mozzarella and served with bread. 6 pcs.

**Braised Beef al Barolo** 32

Slow-braised Alberta beef in Barolo wine served with creamy polenta and wine-glazed carrots.

## SIDES & SALADS

**Fresh Garden Salad** 10.75

Green Leafs\*, Datterini tomatoes, cucumber, radish, olive oil and balsamic.

\*seasonal green leaves : rucola, aragula, romain, baby spinach

**Verdure alla Griglia** 10.75

Grilled Zucchini, peppers and seasonal vegetables.