



# AYLIN'S KITCHEN

## Shareables

**Charcuterie Board 36¾** (\$10 Off if purchased with bottle of wine.)  
Cured meats, cheese & seasonal fruits.

**Garlic Flat Bread 7¾**   
Fresh oven baked bread with garlic oil and oregano.

**Truffle Oil and Parmesan Fries 7¾**   
Truffle oil fries with parmesan cheese and black pepper.

**Chicken Wings 14¾**  
Served with side of ranch sauce, option of hot, salt and pepper or lemon pepper.

**Calamari 14¾**  
Deep fried calamari, served with chipotle, jalapeno & parsley.


**Meat Balls 12¾**  
Five house-made 100% beef meatballs served with our home-made meat sauce, potato, parmesan cheese.

**Soup Of The Day 7¾**


**Avocado Tartare with Shrimps or Risotto Ball 14¾**  
Mixed of avocado, onion, bell pepper, cucumber, tomato and shrimps or risotto ball with side of garlic bread.

**Fried Risotto Ball 12¾**   
Four crispy fried risotto balls with marinara sauce and parmesan.

**Chips & Guac 10¾**   
Fresh guacamole and salsa with crispy tortilla chips.

**Yam Fries 8¾**   
Salt and pepper yam fries served with chipotle mayo.

**Dry Pork Ribs 13¾**  
Salt and pepper fried pork ribs with side of mixed green salad and chipotle sauce.


**Bruschetta Flat Bread 12¾**   
Sliced tomato, onion and fresh basil tossed in garlic and olive oil on house made bread topped with balsamic glaze.

## Greens

Chicken+5/ Salmon+7/ Prawns+8


**Berries Mint 14½**   
Mixed green, mint, strawberry, blueberry, house strawberry dressing, blue cheese and caramelized pecan.

**Classic Caesar 13½**  
Romaine lettuce, house-made caesar dressing, parmesan cheese and croutons.

**Bocconcini Caprese 12½**   
Arugula, bocconcini cheese, tomato, caramelized pecan, topped with olive oil and balsamic glaze.

**Garden Medley 14½**  
Steamed brussle sprout, carrot, broccoli, olives, cucumber, bell pepper mixed with house balsamic dressing and sesame.

**Ocean Bliss 15¾**  
Grilled garlic Prawns with arugula and spinach, cherry tomato, avocado & red onions with sesame and balsamic dressing.

**Pepper Patch 17¾**   
Roasted bell pepper filled with rotini pasta, creamy potato, green peas, corn, pickles & mayo on top of grilled chicken and asparagus.

## Signature Buns

with side of Fries or Caesar salad or **yam fries +1.95**

**Classic Burger 15¾**  
House made %100 beef patty, tomato, lettuce, pickles and burger sauce.

**Triple Threat Burger 18¾**  
House made %100 beef patty, ham, salami, bacon, cheddar and burger sauce.

**Harvest Burger 16¾**  
House made %100 beef patty, creamy truffle & garlic mushrooms, sun-dried tomato, onion rings, cheddar cheese and roasted garlic aioli.

**Frank's Chicken Sandwich 17¾**  
Crispy hot chicken, coleslaw, pickles, cheddar cheese.

**Crispy Catch Sandwich 16¾**  
Crispy battered cod fish, served with coleslaw and fries.

## Some Persian Dish

**Zereshk Polo Ba Morgh/Roasted Chicken Leg and Barberries Rice 22¾**  
Roasted chicken leg, served with barberry-studded saffron rice, pistachio slices, and grilled tomato.

**Baghali Polo Ba Mahicheh/Lamb Shank with Dill Rice 28¾**  
Slow-braised lamb shank served with saffron, dill, and fava bean rice.

**Koofteh 16¾**  
A large, hearty meatball made from ground beef, rice, split peas, herbs, walnuts, barberries, and plums, served with house-made bread.

**Dolmeh 16¾**  
blend of ground beef, split peas, rice and onions, stuffed into roasted tomato or bell pepper. comes with bread.

**Fesenjan 20¾**  
A sweet and tangy stew made with walnut and pomegranate molasses, served with slow-cooked roasted duck breast and a side of rice

**Shishlik Lamb Rack Kebob 29¾**  
Four pieces of traditional house marinate lamb rack, served with rice and steamed vegetables.

**Delight** 

**Tiramisu \$9**  
Authentic tiramisu made with eggs, mascarpone cheese and lady fingers biscuit soaked in espresso.

**Fresh daily dessert \$8**

# Italian Elegance

## Fettuccine Ragu Bolognese 18<sup>3/4</sup>

Our delicious house made beef ragu bolognese, made with AAA Alberta meat.

## Fettuccine Alfredo With Mushroom 16<sup>3/4</sup>

Fettuccine pasta cooked in alfredo sauce, topped with truffled mushrooms. **Add chicken breast \$3 / shrimp \$6**

## Fettuccine Smoked Salmon 17<sup>3/4</sup>

Fettuccine pasta cooked in buttery cream sauce, smoked salmon, capers, dill and parmesan cheese.

## Fettuccini delle Casa 18<sup>3/4</sup>

Ham, artichokes, green peas, parmesan cheese and alfredo.

## Gnocchi Quattro Formaggio 17<sup>3/4</sup>

Our house made gnocchi with blue cheese, mozzarella, goat cheese, parmesan.

## Gnocchi al Pesto with Chicken 17<sup>3/4</sup>

Our house made gnocchi with signature fresh basil pesto and grilled chicken and sun-dried tomato topped with pine nuts.

## Gnocchi alla Rosa with Meatball 17<sup>3/4</sup>

Gnocchi cooked in rose sauce with basil and cherry tomato, baby meatballs and parmesan on top.

## Gnocchi Porcini Mushroom 17<sup>3/4</sup>

Gnocchi cooked in truffle sauteed mushrooms and porcini mushroom powder.

## Porcini Mushroom Ravioli 18<sup>3/4</sup>

Mushroom ravioli served with cream sauce, truffle sauteed mushrooms and porcini mushroom powder.

## Ham & Cheese Ravioli 18<sup>3/4</sup>

Home made ravioli filled with ham and mozzarella, served with cream sauce.

## Spaghetti Carbonara 18<sup>3/4</sup>

Spaghetti cooked in eggs, parmesan, pepper with Pancetta.

## Spaghetti Meatballs 18<sup>3/4</sup>

House made %100 beef meatballs cooked in tomato sauce.

## Spaghetti all'Amatriciana 17<sup>3/4</sup>

Classic Italian tomato sauce made with pieces of pancetta, garlic, chili flakes and red wine.

## Linguine Chicken Piccata 17<sup>3/4</sup>

Boneless chicken breast, asparagus and capers in chicken broth.

## Linguine Chicken Pesto 17<sup>3/4</sup>

Our house made fresh basil pesto with grilled chicken, sun-dried tomato and pine nuts on top.

## Linguini alla Puttanesca 17<sup>3/4</sup>

Tomato, capers, olives, anchovies, wine with a touch of spice.

## Lasagna Napoletana 19<sup>3/4</sup>

Slow oven baked lasagna, %100 beef, ricotta cheese.

## Penne Salsiccia 18<sup>3/4</sup>

Spicy Italian sausage and fresh herbs in chili tomato sauce.

## Penne Pesto 17<sup>3/4</sup>

Penne tossed in basil pesto, topped with parmesan, sun-dried tomatoes and pumpkin seed.

## Italian Sausage Mac'n Cheese 15<sup>3/4</sup>

Baked macaroni with cheddar, mozzarella and Italian sausage.

# Crust Craft

## Monte Carlo 18<sup>3/4</sup>

Cream sauce, spinach, mozzarella, goat cheese, chicken, bocconcini, sundried tomato and grana padano.

## Ground beef 18<sup>3/4</sup>

Tomato sauce, ground beef, bell pepper, onion, bocconcini and mozzarella cheese.

## Diavola 17<sup>3/4</sup>

Tomato sauce, soppressata, jalapeño, mozzarella, bocconcini, grana padano.

## Quattro Salami 21<sup>3/4</sup>

Tomato sauce, ham, salami, Italian sausage, bacon, mozzarella, onion, bocconcini, grana padano.

## Pepperoni 17<sup>3/4</sup>

Tomato sauce, mozzarella, pepperoni, bocconcini, grana padano.

## Capricciosa 18<sup>3/4</sup>

Tomato sauce, smoked ham, mushroom, artichoke, black olives, mozzarella, bocconcini, oregano, grana padano.

## BBQ Chicken 17<sup>3/4</sup>

BBQ sauce, mozzarella, chicken breast, bell pepper, bocconcini.

## Granny Smith 17<sup>3/4</sup>

Cream sauce, mozzarella, crispy bacon, gorgonzola, green apple, caramelized pecan, balsamic glaze.

## Hawaiian 17<sup>3/4</sup>

Italian tomato sauce, ham, pineapple, mozzarella, bocconcini.

## Smoked Salmon 17<sup>3/4</sup>

Cream sauce, wild smoked salmon, mozzarella, bocconcini, arugula, cappers, red onion and grana padano cheese, fresh dill.

## Margherita 16<sup>3/4</sup>

Tomato sauce, mozzarella, bocconcini, grana padano and basil.

## Pesto Funghi 18<sup>3/4</sup>

Tomato sauce, mushroom, black olives, mozzarella, gorgonzola, bocconcini, pesto sauce drizzle and grana padano.

## Vegetariana 18<sup>3/4</sup>

Tomato sauce, spinach, black olive, cherry tomato, artichoke, mushroom, mozzarella and oregano.

## Mushroom Tartufina 17<sup>3/4</sup>

Cream sauce, mozzarella, mushrooms marinated with truffle oil and oregano, bocconcini and grana padano.

## Quattro Formaggio 17<sup>3/4</sup>

Cream sauce, mozzarella, gorgonzola, goat cheese bocconcini, grana padano cheese.

## Pear Tartufina 17<sup>3/4</sup>

Cream sauce, mozzarella, gorgonzola cheese, pear with truffle oil and walnut, bocconcini and grana padano.

## Regina 17<sup>3/4</sup>

Mozzarella cheese, sliced cherry tomatoes, bocconcini, pesto sauce, basil, grana padano cheese.

## Parma Completa 17<sup>3/4</sup>

Cream sauce, mozzarella, bocconcini, arugula, parma prosciutto, grana padano cheese.

# Entrée

## Grilled Atlantic Salmon 26<sup>3/4</sup>

Grilled Atlantic salmon fillet, served with lemon risotto and steamed vegetables.

## Lamb Shank with Saffron Risotto 28<sup>3/4</sup>

Red wine-braised lamb shank, accompanied by saffron risotto and steamed vegetables.

## Spareribs 24<sup>3/4</sup>

Bone-in, slow-cooked BBQ pork ribs, served with baked potato and steamed vegetables.

## Vegetables Saffron Risotto 18<sup>3/4</sup>

Saffron-infused Arborio rice, cooked with carrots, asparagus, broccoli, zucchini, and parmesan cheese.

## Fish And Chips 17<sup>3/4</sup>

Crispy battered cod fish, coleslaw, fries.

## Breaded Pork Schnitzel 24<sup>3/4</sup>

Breaded pork schnitzel topped with melted mozzarella and Ragu Bolognese, served with fried potatoes and vegetables.

Your safety is our priority! If you have any food allergies or dietary restrictions, please inform your server before placing your order. Thank you!