

S T A R T E R

*Soup of the day - \$14.95
served with our focaccia*

*Arancini (2pcs) - \$11.95
crispy deep-fried risotto ball stuffed with mozzarella*

*Mozzarella Sticks 4pcs - \$12.95
breaded, deep fried, and served with romesco sauce*

*Bruschetta (2 pcs) - \$12.95
Our Focaccia, tomato, garlic, basil, basil and e.v.o.o*

*Meatballs(2 pcs) - \$14.95
in tomato sauce and parmesan*

*Cheese plate - \$17.95
House selections of Italian cheese, olives, fruits,
nuts, and our focaccia*

*Prosciutto and Melon - \$17.95
add Parmigiano cheese for \$6

*Burrata Caprese - \$24.95
seasoned with e.v.o.o, balsamic served with heirloom
tomato, basil, and our focaccia
add Italian Prosciutto Crudo - \$5

*Loaf salad Bar Buffet - \$19.95
Create your bowl of goodness, with a vast choice of
seasonable vegetables, proteins, carbs, fruits, and
nuts, offered with various salad dressings
*Vegan, Vegetarian, Gluten Free, Dairy and Keto
friendly options*

T O S H A R E

*Loaf Focaccia bread (veg, vg) - \$9.95
freshly baked and served with e.v.o.o dipping with
artichoke, olive, vinegar and herbs*

*Cheese Board (veg, gfo) - \$35
House selection of Italian cheeses served with
whipped ricotta, house-made jam, nut/fruit and
homemade focaccia*

*Charcuterie Board(gfo)- \$49
House selection of Italian cured meat and cheeses
served with the tapenade d'olive, whipped ricotta,
house-made jam, nut/fruit, and homemade focaccia*

**GFO: Our charcuterie and cheese board can be
served with Gluten Free grissini.*



P A S T A

Pasta Amatriciana 🌶️ - \$23
guanciale, tomato sauce, chili flakes, and
pecorino romano

Pasta alla Carbonara - \$23
guanciale, pecorino romano cheese
and egg yolk

Pasta with spinach and ricotta (veg) - \$20
add burrata for \$8

Pasta al Ragu - \$25
home made veal ragu

Pasta - \$15
pasta in tomato sauce or butter or olive oil *with or without
parmesan

*Gluten-free pasta with all the sauces above is available.
*Inform your server about the allergy

M A I N C O U R S E

Gnocchi alla Nduja 🌶️ - \$24
Sicilian spicy spreadable sausage (en-duo-ya)
tomato sauce, gorgonzola, and fried sage

Creamy Risotto with mushroom (veg, gf) - \$24
Assorted mushrooms, grana padano
and truffle oil

Chicken Cutlet (gfo) - \$26
Breaded chicken cutlet served with a lemon wedge,
fries with parmesan, and arugula salad with
cherry tomatoes and shaved parmesan

*sauce options: aioli, ketchup
or romesco sauce

* gfo: Chicken cutlet can be prepared as Gluten Free

Loaf Pizza Bun Burger - \$26
Our pizza dough bun, homemade beef patty, tomato
slice, provolone cheese, arugula, caramelized onion,
and pesto sauce served with fries
*sauce options: aioli, ketchup or romesco sauce

Grilled Salmon (gf) - \$31
served with fried polenta and broccolini in herb sauce

Striploin Steak (12oz) - \$41
AAA Grass-Fed Alberta Beef, with gremolata sauce and
fries with truffle oil and parmesan



D E S S E R T

Classic Tiramisu - \$13
with mascarpone

Lava Cake - \$13
with chantilly cream, meringue and berries

Sorbet - \$8
(mango or strawberry)

H O T D R I N K

Taste of Fernie Roasting Co coffee

<i>Espresso - \$3</i>	<i>Cafe Latte - \$4.5</i>
<i>Cafe Lungo - \$3</i>	<i>Chai Latte - \$4.5</i>
<i>Macchiato - \$4.</i>	<i>Matcha latte - \$5</i>
<i>Cafe Americano - \$3.5</i>	<i>Assorted Tea - \$4</i>
<i>Cappuccino - \$4.5</i>	<i>Affogato - \$7</i>
<i>French Press Coffee - \$6</i>	

P O P S

*Pepsi / Diet Pepsi / Ice Tea / 7 Up /
Ginger Ale - \$4*

San Pellegrino:

Lemonade - \$4.5
Blood Orange - \$4.5
Pomegranate and Orange - \$4.5

M O C K T A I L S

Shirley Temple - \$5
Roy Rogers - \$5
Virgin Mojito - \$5
Virgin Caesar - \$5



NEOPOLITAN PIZZA

Pizza Margherita (veg) - \$20

Italian tomato sauce, parmesan, basil, fior di latte and extra virgin olive oil

Pizza Pepperoni - \$22

Italian tomato sauce, fior di latte, parmesan, and

Goat Cheese Pizza (veg) - \$ 23

Fior di latte, goat cheese, caramelized onion, creamy balsamic, and parsley

Pizza Verde(veg) - \$24

Pesto sauce, fior di latte, roasted cherry tomatoes, zucchini, eggplant, and mushroom

Diavola 🌶️ - \$24

Italian tomato sauce, fior di latte, spicy Calabrese salami, grilled red bell peppers, olives, and e.v.o.o

So Canadian - \$24

Cream sauce, fior di latte, white cheddar, double-smoked Italian bacon, walnut, and maple syrup

Prosciutto and Arugula Pizza - \$24

Italian tomato sauce, fior di latte, arugula, Italian prosciutto crudo, shaved parmesan and e.v.o.o

Loaf Pizza - \$25

Our e.v.o.o dipping of artichoke, kalamata olive, and vinegar topped with fior di latte, mushroom, and mortadella

Pizza for Cheese Lovers - \$25

Fior di latte, parmesan, provolone, asiago, gorgonzola, walnut, parsley, black pepper, and e.v.o.o

**Our Pizzas are 12 inches Contemporary Neopolitan Pizza for one*



KIDS MENU



Fries - **\$6**
with ketchup

Arancini (2pcs) - **\$11.95**
(1pc) - **\$6**
crispy deep-fried risotto ball stuffed with mozzarella

Mozzarella Sticks (4pcs) - **\$12.95**
(2pcs) - **\$7**
breaded, deep fried, and served with cocktail sauce

Meatballs (2pcs) - **\$14.95**
(1pc) - **\$8**
in tomato sauce and parmesan

Pasta - **\$15**
pasta in tomato sauce or butter or olive oil *with or
without parmesan

Kid's Margherita - **\$15**
with Mozzarella
*add sausage for - **\$3**

Dessert

Sorbet - **\$6**
(mango or strawberry)

Chocolate lava cake - **\$10**
served with vanilla ice cream



The DRINK MENU

LOAF COCKTAILS

LOAF CAESER - \$9

Smirnoff vodka, Worcestershire sauce, hot sauce, clamato and garnished with olives, pickles, and spicy beans

GARIBALDI - \$10

Campari and orange juice, that's it, and delliish

MILANESE GIN & TONIC - \$14

Campari, Gin and Tonic water

NEGRONI - \$16

Campari, Sweet vermouth and Gin

NEGRONI SBAGLIATTO-\$14

Campari, sweet vermouth and proecco

ESPRESSO MARTINI - \$14

Vodka, kahlua, espresso and simple syrup

WoW WoW WoW - \$14

super good matcha, tonic water and limoncello

PINK LADY - \$15

Empress Indigo Gin, Applejack brandy, lemon juice, grenadine and miracle foam

WHISKEY SMASH - \$14

Bourbon, lemon wedges, simple syrup and mint

BY THE BEACH COCKTAIL - \$13

dark rum, coconut milk, orange juice and pineapple juice

WHITE LINEN - \$14

Hendrix gin, elderflower liqueur, simple syrup lemon juice , pinch of salt and soda water

PINK GIN SOUR - \$13

Gin, lemon juice and grenadine

BASIL PINEAPPLE MARGARITA - \$14

Tequila, basil, limoncello lemon juice, pineapple juice, pineapple bitter anis

CLASSICS

MANHATTAN - \$14

Whiskey, sweet vermouth, angostura bitters

COSMOPOLITAN - \$14

Vodka, Cointreau, lime juice, cranberry juice

MOJITO - \$14

White rum, fresh lime, simple syrup, club soda and mint

OLD CUBAN - \$14

Dark rum, lime juice, simple syrup, angostura bitters, sparkling wine

JAPANESE SLIPPER - \$14

Midori, triple sec, lemon juice

LONG ISLAND ICED TEA - \$16

Rum, vodka, tequila, gin, triple sec, lemon juice, simple syrup, pepsi

OLD FASHIONED - \$14

Dash bitters, whiskey, TSP water, lemon twist

MARTINI - \$14

Vodka or gin, dry vermouth and lemon twist

SPRITZ COCKTAILS

APEROL SPRITZ - \$13

Aperol, Prosecco, Soda water

HUGO SPRITZ - \$14

St.Germain elderflower syrup, Prosecco and Soda water

COFFEE SPRITZ - \$13

Sweet Vermouth, Coffee liquor Simple syrup and Prosecco

LIMONCELLO SPRITZ - \$13

Prosecco, Limoncello, Lemon juice and Soda water

FERNIE DRAFT BEER

P9- 8\$ / JUG 24\$
HIT THE DECK- 8\$ / JUG 24\$
RIDGE WALK- 8\$ / JUG 24\$

STIEGL RADLER - \$8
Low-alcohol beverage with natural
lemon juice soda

FENTIMAN'S GINGER BEER - \$8
Gluten-Free

BIG ROCK APPLE CIDER - \$8

LOGO - \$8
Fernie Brew, non-alcohol beer

AFTER DINNER

DESSERT WINE 6oz - \$6

MOSCATO D'ASTI - RUFFINO, Italy
Luscious & Honeyed

ITALIAN DIGESTIVES -\$7
limoncello, cynar, sambuca,
montenegro, fernet branca, averta

GRAPPA BOTTEGA ALEXANDER
-\$10

WELL SINGLES 1 oz - \$7/\$10/\$13
WELL SINGLES 2 oz \$13/\$18/\$20

PERONI -\$7.5
330 ml Italian light beer

Paulener HEFE WEISSBIER -\$11
500 ml German wheat beer

BUDWEISER (341ml) - \$7

PROSECCO
Mimosa - \$6
orange/cranberry

PROSECCO 187ML - \$17

RUFFINO PROSECCO 750 ml - \$54

BRILLA PROSECCO ROSE 750ml -
\$57

SPARKLING ROSE 750 ml (NON
ALCOHOL) - \$18

OPEN WINE

WHITE WINE 6oz / 9 oz/bottle
\$8 / \$15 / \$40

Tuscany Chardonnay / Sicilian
Pinot Grigio

RED WINE 6oz / 9 oz/bottle
\$9 / \$17 / \$49

Tuscany Red Wine / Sicilian Nero
d'Avola

WEDNESDAY VINO-DINE DAY
ALL 9OZ HOUSE WINE - \$10

WINE SELECTION

WHITE WINE SELECTION

GRAY MONK (BC) - GEWURZTRAMINER
2022 - \$46

Aromatic & Off-Dry, smooth, slightly
rich, tangerine, floral and spice linger on
the medium-dry finish.

GRAY MONK (BC) - RIESLING 2022 - \$49

Fresh, clean notes of citrus, apple and
peach linger on the finish

ABRUZZO PECORINO (Tuscany, Italy) -
\$56

Aromas of wild honey, citrus and floral
notes fill the nose, leading into a
structured palate of light honeysuckle,
pear and apricot.

TREBBIANO D'ABRUZZO (Tuscany,
Italy) - \$58

Fresh aromas of apricot, grapefruit,
jasmine, orange blossoms and anise.

GIRLAN PINOT BIANCO (Dolomati,
North Italy) - \$78

Vibrant & Fruity , This Wine is so
goood!!!!!!

RED WINE SELECTION

PUGLIA NEGROAMARO- \$55

Concentrated dark fruit rolls into pipe
tobacco, chocolate, cedar and spice that
lingers. Try with a braised beef dish.

SICILIA NERO D'AVOLA-
CUSUMANO-\$61

Muscular, ripe, supple and spice.

LAMBRUSCO FRIZZANTE ORGANIC-\$69

92 Points, International Wine & Spirit
Competition 2022. Very clean with the
perfect balance of acidity and tannins.

MONTEPULCIANO D'ABRUZZO -
TIBERIO - \$71

Bitter red and black cherry,
blackcurrant, tobacco, and violet on the
perfumed

TOSCANA - RUFFINO RISERVA DUCALE
- \$79

Lean raspberry or ruby colour with
bright aromas of tart cherry and wild
plum.

DOLOMITI TEROLDEGO - FORADORI -
\$111

Wine Advocate, soft aromas of cherry,
ripe blackberry and cassis, primary fruit
packed in tight, a typical characteristic
of Trentino's Teroldego grape.