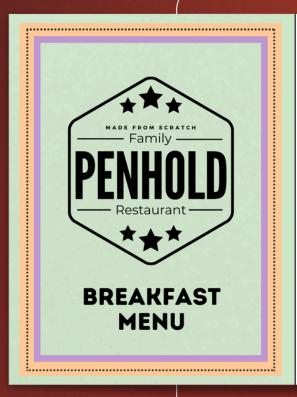


03	ABOUT US
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03

Digimyze designs restaurant menus that look sharp and sell smarter. From dine-in layouts and bar cards to takeaway tri-folds, digital QR menus, and delivery thumbnails, we turn your food story into a menu system that works everywhere. We blend strategy with craft—clear typography, smart section hierarchy, mouth-watering visuals, and conversion—minded layouts that guide the eye and drive orders. Every menu ships production-ready (print + digital) with editable files, mockups, and practical guidelines so your team can update and reuse with ease.









MENU SPREAD LAYOUT

A layout designed to showcase diverse menu options—using grids, icons, and spacing for clarity and easy navigation.

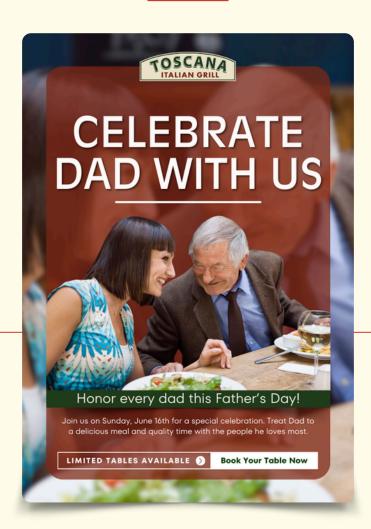
CATEGORY-FOCUSED DESIGN

A structured approach that highlights specific meal types, balancing visuals and text for an engaging menu experience.

OCCASION-BASED CREATIVE

A design crafted for special events and celebrations—combining warm imagery, clear messaging, and a structured layout to evoke emotion and connect with audiences.







No. Campage Save Post Campage Save Save Save Campage Save Save Campage Save Save Save Campage Save Sa				2		WHITE WINE			COCKTAILS 20z \$13	
## April	TOSCANA						00 849			
Renato Ratti Barolo DOCG Marcenasco 5215 2						Classico Delicate and floral with melon.	00 415		Choiceofcampari, lemoncello, or ap	erol, ne
Renato Ratti Barolo DOG Marcenasco \$215 \$2				< 1			470		Toscana Old Fashioned	
Campagnal and status and street Barrols DOCG Marcenasco S215 Zampagnal and study mits resear for street principality in the street of the street principality in the street princ	RED WINE						\$75	1	Dark rum, amaro, cacau bitters, simple syrup	
Ca Modean Pinot Grigo	Powerful and elegant with layers of cherry, leather, rose, and earthy minerality.		\$215	Z		Crisp and grassy with green apple			Negroni Gin, Campari, sweet vermouth	
Agostina Perri Rosso Di Montalcinolo 105 1	Agostina Perri Brunello Di Montalcino		\$199	П	ŀ	Grigio	\$75		Choice of whiskey	
Podere Badillante 414 Sangiovese Lively and funds with red current, Charm, Farts, and early understease. Renato Ratti Nebbiolo Obeteti Elosparia and financial with notes or frame, Charm, send early understease. Renato Ratti Nebbiolo Obeteti Elosparia and financial with notes or frame, Charm, send addy, servory finish. House Super Tuscan House Chalant	Agostina Perri Rosso Di Montalcinolo		\$105			green apple, and a refreshing finish.		0	oramaretto,freshlemon juice, simplesyrup, eggwhite	
Podere Badilliante 414 Sangiovese Renato Ratti Nebbiolo Ochetti Elizanta Inflatoria, multi redurnati, furbari, multi entire durinati, furbari, multi redurnati, multi redurnati, furbari, multi redurnati, mult	but full of character.	THE CO	*60	0.77			\$95			
Renato Ratti Nebbiolo Ochetti Elispart and fortural through office where, and histor of spice and tax. Sithly finish. Bramosia Chianti Classico Catasic Puzzan and with reaff built, librarose, and a day, severy finish. Bramosia Chianti Classico Catasic Puzzan and with reaff built, librarose, and a day, severy finish. Bramosia Chianti Classico Catasic Puzzan and a severy of severilla. Modern and agreementhalis. Idi di Marzo Appassimento Carnalis School, 4 to bedoof and with notice of direct cherry, plum, and dark chocolate. Servediv, viewery finish. Degani Amazone Della Valpolicella DOCG Elegant and interneu with finish marrish greening with a facult of adarticy. LUI Pinot Noir Elisparts and finish greening with selection of real berries, rose petals, and a touch of spice. LUI Pinot Noir Elisparts and interneu with finish marrish greening with selection profits. Podere 414 "Flower Power" Toscana Robert Interneu with finish marrish greening with selection profits. LUI Pinot Noir Elisparts and interneu with finish marrish greening with selection profits. Lui Pinot Noir Elisparts and interneu with finish marrish greening with selection profits. Elisparts and interneu with finish marrish greening with selection profits. Elisparts and interneu with finish marrish greening with selection profits. Elisparts and interneu with finish marrish greening with selection profits. Expression and stress of select cherry, praise, occus and agine. Pull-bodded with a long of selection profits. Expression and stress of select cherry, praise, occus and agine. Pull-bodded with a long of selection profits. Expression and stress of selection profits. Expression and s	Podere Badlilante 414 Sangiovese Lively and rustic with red current, cherry, herbs, and earthy undertones.		\$03			Creamy and refined with stone		≥		
Parmois of force with notice of rose, cherry, and horiz of space and tar. Saly from. Saly			\$115				\$79		fresh lime juice	
Classic Fusions and with red that, tobbeco, and a dry, sweety finish. Scarpina Della Regina		sh.	\$59			Fresh and aromatic with citrus zest, white peach, and			Espresso Martini Vodka, khalua, balleys, espresso	
House Super Tuscan Sego Strongth Bedwith plant, Blackberry, spice, and a touch of vanilla, Modern and agreechables. Idi di Marzo Appassimento Carnalis Sich, Nul bodied red with notes of direid cherry, plant, and dark chocolate. Smooth, wherey frish Degani Amarone Della Valpolicella DOCG S135 Campagnola Montepulciano D'Abruzzo Uko Select Reserva Malbec Blood and play with Daksckerry, plant, morchs, and a binct of vanilla from oak aging. Uko Select Reserva Cabernet Sauvignon Stroutzed and inth with Reviews of casis, tolkero, Black cherry, and spice. Pajaru Primitivo Jammy and bold with in plantage of the spice, sp					_					
Idia di Marzo Appassimento Carnalis S69 Silot, Null bodied red with notes of dired cherry, plum, and dark chocolate. Simonth, wherey frieth Silot, Null bodied red with notes of dired cherry, plum, and dark chocolate. Silot, Null bodied red with notes of dired cherry, plum, and dark chocolate. Silot, Null bodied red with notes of dired cherry, plum, and dark chocolate. Silot, Null bodied red with notes of dired cherry, plum, and dark chocolate. Silot, Null bodied red with song fatish press of back cherry, paims, edote, and spice. Full bodied with a long fatish increase of least cherry, paims, edote, and spice. Full bodied with a long fatish with press of back cherry, paims, edote, and spice. Silot and plus with backberry, plum, mochs, and a bouth of spice. Silot and plus with backberry, plum, mochs, and a bouth of spice. Silot and plus with backberry, plum, mochs, and a bouth of spice. Silot and plus with backberry, plum, mochs, and a birn of vanilla from oak aging. Silot plus with press, plum, mochs, and a birn of vanilla from oak aging. Silot plus with plus backberry, plum, mochs, and a birn of vanilla from oak aging. Silot plus with press, plum, mochs, and a birn of vanilla from oak aging. Silot plus with press, plum, mochs, and a birn of vanilla from oak aging. Silot plus with plus persons of red berries, rose petals, and a touch of spice. Silot plus with plus persons of red berries, rose petals, and a touch of spice. Silot plus with plus persons of red berries, rose petals, and a touch of spice. Silot plus with plus petals with red cherry, plus, mochs, and a birn of vanilla from oak aging. Silot plus with plus petals with red cherry, plus, mochs, and a touch of spice. Silot plus with plus petals with red cherry, plus, mochs, and a birn of vanilla from oak aging. Silot plus with plus petals with red cherry, plus with plus petals with red cherry, plus with press, plus with plus petals with red cherry, plus with plus petals with red cherry, plus with plus petals	Smooth blend with plum, blackberry, spice, and a touch of vanilla. Modern and		\$69	- 3		Expressive and textured with	\$79		sweet vermouth, frangelico	
To select Reserva Malbec Uko Select Reserva Malbec Bota de justy with blackberry, floran, and a bird of vanilla from oak aging. Uko Select Reserva Cabernet Sauvignon Viscoutiered and fisher with milwares of black cherry, raisin, cocoa, and spice. Full-booked with a load plancy with blackberry, floran, and a bird of vanilla from oak aging. Uko Select Reserva Malbec Bota and justy with blackberry, floran, and a bird of vanilla from oak aging. Uko Select Reserva Cabernet Sauvignon Viscoutiered and fish with filters of blackberry, floran, and a bird of vanilla from oak aging. White GLASS POURS Soz 80z 750ml Toscana Red House Cabernet Sauvignon Toscana Red House Cabernet Sauvignon Toscana Red House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Toscana Red House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Toscana Red House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Toscana Red House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Toscana Red House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Soz 80z 750ml House Cabernet Sauvignon Toscana Red House Cabernet Sauvignon Soz 80z 750ml House Cab			*60		=	nd a touch of salinity.		П	Vodka,amaromontenegro,	
Degani Amarone Della Valpolicella DOCG Elegents and interine with flavorries flavorries with flavorries flavorries with flavorries flavorries with with flavorries flavo	Rich, full-bodied red with notes of dried cherry, plum, and dark chocolate.		\$69			Prosecco	\$79			
Campagnola Montepulciano D'Abruzzo \$55	Elegant and intense with flavors of black cherry, raisin, cocoa, and spice. Full-		\$135		_	apple, white peach, and floral aromas.	***		Martini Vodka Jemoncello Jemon juice	
La Spinetta Spinet			\$55			Power' Toscana	903		CRAFT 430ml	
Silva pad bright with promise of red beries, ose petals, and a touch of spice. Smooth and blashneed. S59	LUI Pinot Noir		\$79	88 I		strawberry, rose, and a crisp		Ţ		
Uko Select Reserva Malbec S59	Silky and bright with aromas of red berries, rose petals, and a touch of spice. Smooth and balanced.			2000			470			\$7.95
No. Select Reserva Cabernet Sauvignon S59 Structured and rich with fluvers of casis, tobacco, black cherry, and spice.		ng.	\$59			Moscato D'Asti	9/3	ш	Campio Cirfico Italian	\$10.95
Pajaru Primitivo \$99	Uko Select Reserva Cabernet Sauvignon Structured and rich with flavors of cassis, tobacco, black cherry, and spice.		\$59	~		honey.		S	Pilsner	
Renato Ratti Barbera d'Asti DOCG Battaglione \$89			\$99	X				ı		
House Pinot Griglo S12 S16 S49 House Chardonay S12 S16			\$89					П		
House Chardonay \$12 \$16 \$49 House Chardonay \$12 \$16 \$49 House Chardonay House Chardonay House Chardonay House Chardonay House Chardonay S12 \$16 \$49 House Sauvignon S12 \$16 \$49 House Chardonay S12 \$16 \$49 House Sauvignon S12 \$16 \$49 House Chardonay S12 \$16				U				1		
House Valpolicella Ripasso Soz 8oz 750ml House Prosecco \$15 \$19 \$59 Menabrea \$8.95 House Sauvignon \$12 \$16 \$49 House Cabernet Sauvignon \$10				77				1		
Toscana Red	RED GLASS POURS 5	ioz 8oz	750ml	\simeq				1		\$8.95
Toscana Red							\$12 \$16 \$49	1	Peroni NA Stile Capri	\$8.95
House Cabernet Sauvignon				2		-		1		
House Chianti \$12 \$16 \$49 Port \$8.95 House Valpolicella Ripasso \$15 \$19 \$59 Whiskey \$8.95 NON-ALCOHOLIC								1	DRAFT 341ml	
House Valpolicella Ripasso \$15 \$19 \$59		, , , ,				PREMIUM			Peroni	\$9.95
Whiskey \$8.95 NON-ALCOHOLIC				10	- 1		\$8.95			
Grappa \$8.95			90000	•		Whiskey	\$8.95		NON-ALCOHOLIC	
						Grappa	\$8.95			

TWINE & DRINKS SPREAD

Designed a two-page wine and drinks list with tasting notes, glass/bottle pricing, cocktails, and beers—clean hierarchy for quick choices.



	5oz	Soz	BTL		5oz	Soz	BTL	
House Red	\$9	\$13	\$35	Cabernet	SII	\$14	\$41	
Chianti	\$12	\$15	\$45	Malbec	\$12	\$15	\$44	
Rippasso	\$15	\$19	\$55	Pinot Noir	\$13	\$17	\$49	
White	BY TH	E GLAS	s					
	5oz	80Z	BTL		Soz	80Z	BTL	
House White	\$9	\$13	\$35	Riesling	\$12	\$16	\$45	
Chardonnay	\$11	\$14	\$41	Rose	\$12	\$16	\$45	
Pinot Grigio	\$11	\$14	\$41	Prosecco	\$15	\$19	\$55	
		_	BEI	er —				
Craft I	Beer							
Campio Bir	ifico Ita	lian Pils	ner (440	enl)		\$10	0.95	
Bumper Cr	op BC 0	Traft Ap	ple Cide	r		\$	7.95	
Last Best To	okyo De	ift Hazy	IPA (47	3 ml)		\$10	0.95	
Domes	stic	\$6.93	5 I	mporte	d \$	7.95		
BOTTLE 355	ML			OTTLE 330 ML	_		_	
Coors Light								
Coors Light Canadian		eroni \$		iorona itella Artois	1	iirra Mo teronii	wetti	
			7.95 5		P		ocetti	
	P	eroni \$	7.95 5	itella Artois Guinness \$9.9:	P		wetti	
Canadian	coho	olic I	7.95 S Orink	itella Artois Guinness \$9.9:	P	eroni oda :	\$4.95	
Non Al	coho	olic I 5.95 3.95	Orink	itella Artois Guinness \$9.90	oured S	oda :	\$4.95 \$6.95	
Non Ale	coho	olic I	Orink San I	itella Artois Juinness \$9.90 CS Palegrino Flavo	oured S	oda :	\$4.95	
Non Ale Juice Pop Can Pop	coho	olic I 5.95 3.95 2.95	Orink San I Non Shirk	itella Artois Guinness \$9.90 CS Palegrino Flave Alcoholic Beer ey Temple	oured S	oda :	\$4.95 \$6.95	
Non Ale Juice Pop Can Pop	coho	olic I 5.95 3.95 2.95	Orink San I Non Shirt	sella Artois Guinness \$9.90 CS Palegrino Flave Alcoholic Beer ey Temple OZ \$9.5	oured S	oda :	\$4.95 \$6.95	
Non Ale Juice Pop Can Pop Special Spanish Coff	coho	olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	sella Artois Guinness \$9.90 CS Palegrino Flave Alcoholic Beer ey Temple OZ \$9.5	oured S	oda :	\$4.95 \$6.95	
Non Al- Juice Pop Can Pop Special	coho	olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	sella Artois Guinness \$9.93 CS Palegrino Flave Alcoholic Beer ey Temple OZ \$9.5	oured S	oda :	\$4.95 \$6.95	
Non Ale Juice Pop Can Pop Special Spanish Coff	coho	olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	tella Artois Guinness \$9.9: CS Palegrino Flave Alcoholic Beer ey Temple OZ \$9.5	oured S	oda :	\$4.95 \$6.95	
Non Ale Juice Pop Can Pop Special Spanish Coff	coho	olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	aella Artois Guinness \$9.95 CS Palegrino Flav Alcoholic Beer ey Temple OZ \$9.50 B-52	oured S	oda :	\$4.95 \$6.95	
Non Ale Juice Pop Can Pop Special Spanish Coff Cockta Crown Tea	coho	olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	tella Arrois Guinness \$9.90 CS SS Palegrino Flavo Alcoholic Beer ey Temple OZ \$9.50 Desser Tiramisa	oured S	oda :	\$4.95 \$6.95	
Non Alo Juice Pop Can Pop Special Spanish Coff Cockta Crown Tea Black Mahar	coho	olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	tella Arrois Guinness \$9.92 SS Palegrino Flavo Alcoholic Beer ey Temple OZ \$9.5 Desser Tiramisu Grème Brule	poured S	oda :	\$4.95 \$6.95	
Non Ale Juice Pep Can Pep Special Spanish Coff Cockta Crown Tea Black Mahat Tuscan Mule	s s s sity (olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	tella Arrois Guinness \$9.95 CS Palegrino Flave Alcoholic Beer ey Temple OZ \$9.5 B-52 Desser Tiramisu Crème Brule Cheesecake Chocolute Colocolute C	p p p s s s s s s s s s s s s s s s s s	ooda :	\$4.95 \$6.95	
Non Alo Juice Pop Can Pop Special Spanish Coff Cockta Crown Tea Black Mahar Taiscan Mule Mai Tai	s s s s s s s s s s s s s s s s s s s	olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	inella Arrois Zuinness \$9.90 CS Palegrino Flavo Alcoholic Beer ey Temple OZ \$9.50 Tiramisu Crème Brule Checotacle Chocolate C Italian Gelate - Bourbon - Bourbon - Bourbon - Bourbon	P P S S S S S S S S S S S S S S S S S S	oda (\$4.95 \$6.95	
Canadian Non Al- Juice Pep Can Pop Special Spanish Coff Cockta Crown Tea Black Mahar Tuscan Mule Mai Tai Espresso Ma	s s s s s s s s s s s s s s s s s s s	olic I 5.95 3.95 2.95 Coffe	Orink San I Non Shirk ee 1.50	tella Arrois Guinness \$9.95 CS Palegrino Flave Alcoholic Beer ey Temple OZ \$9.5 B-52 Desser Tiramisu Crème Brule Cheesecake Chocolute Colocolute C	p p p p s s s s s s s s s s	oda (\$4.95 \$6.95	

WINE & DRINKS MENU

Designed an elegant wine and drinks menu with clear hierarchy, bottle/glass pricing, beer-cocktails sections, and subtle highlights for upsells.

SEASONAL MENU DESIGN

Designed festive and seasonal menus with clear layouts, easy flow, and highlighted specials for a better dining experience.



Restaurant is now operating under new ownership and management. We are excited to share with you what our team of enthusiastic and experienced members from east to west coast of Canada has to offer. In our pursuit to bring the first of its kind bar and dining experience to Penhold, we have designed our menu to offer an assortment of dishes and drinks that showcase a blend of Western, Mexican, and ndian food. We implore you to come out and suppo our business and we will make every effort to make your experience worthwhile.

(403-886-5999 Q 1060 Emma St, Penhold, AB TOM 1R0





MAIN TABLE MENU DESIGN

Designed a comprehensive Italian menu spanning lunch, antipasti, pasta, pizza, and mains—elegant type, dish notes, add-ons, fast decisions along with best selling cocktails + wine bottles. Both Menu's sit at each and every table.

	PA	STI	
PENNE ALLA VODKA Penne tossed in our creamy vodka	\$ 21	GNIDCCHI GORGONZOLA Pota u gnocchi in gergonzola cream sauce with bactor, urugulu, and toasted almonds.	\$ 25
SPAGHETTI POMODORO Classic spaghetti with our house tomato and basil source.	\$ 19	PENNE TOSCANA Penne with chicken and mushrooms in a crea my road source.	\$ 23
Add Meatballs - \$3.90			5.24
LASAGNA Classic lasagna with beef, tomato sauce, and melted cheese.	\$ 23	PENNE SALSICCIA Italia n sausage, mushrooms, and roasted jalap eños in tomato sauce.	5.24
GNOCCHI Potato gnocchi with roasted pepper	\$ 21	PAF PARDELLE CON RAGU BIANCO Paps and elle with slow-braised AAA Alberta beef in a homemade white ragu	\$26
cream sauce and Parmeson. BUTTERNUT SQUASH RAVIOLI Stuffed ravioli in pesto cream sauce, finished with Parmeson.	\$ 24	FRUTTI DI MARE (PASTA OR RISOTTO) Shrir sp. clams, scallops, and mussels in white wine or tomato sauce over spaghetti or risotto.	\$ 28
SPAGHETTI CARBONARA Soutéed bocon, pormesan cream souce, and cracked block pepper.	\$ 23	FETTUCCINE ALFREDO Fettu ccine in a rich Parmeson cream sauce. Add : hicken - 3.99 Mushrooms - 2.90	\$ 21
RAVIOLI ARAGOSTA Lobster and crob-stuffed raviali in sun- dried tomato pesto cream souce.	\$ 27	TRUFFLE PARPEDELLA Paps ordelle pasta in house pesso basil cream sauc : with parmesan cheese mushrooms, truffle all, and fresh lemon ricora	\$ 27
ADD EXTRAS:		ou, and fresh remon ricotta	
\$2.90 - Mushrooms Tomatoes Arugula Olives			
83.90 - Meatballs Meat Sauce Sausage Bacon Chicke	n Shrimp Mu	isels Clar is Roasted Jalapeno Peppers Roasted Onions Roaste	rd
	PIZ	ZA	
MARGHERITA Stone-oven pizza with tomato sauce, flor di latte, mazzarella, and fresh basil	\$ 21	DIAVOLO Stan-loven pizza with tomato sauce, flor di farte, mazzarella, spisy Calabrese salarui, and roasted jalopedros.	\$ 25
SICILIANA Choice of Milanese, or spaghetti Stone-oven pizza with tornato souce, flor di latte, mazzarella, Italian sousage, roasted peppers, and anions.	\$ 24	PAF:MA E FUNGHI Ston-over pizza with basil pesto sauce, for di later, mazzarelia, mushrooms, and arugula, finished with prostuieto di Parma and truffle all.	\$ 27
QUATTRO CARNI Stone-oven pizzo with tomato sauce, flor di lotte, mozzanella, pepperoni, Italian sausage, prosciutto di Parma, and mortodella.	\$ 27	HONEY GORGONZOLA PROSCIUTTO Ston-over pizza with pesto souce, fior di latte, moz. arella, gorgonzola, and prosciutto di Parma, finished with a divizze of honey.	\$ 26
LEMON RICCOTTA PIZZA Stone-oven pizza with pesto souce, fresh lemon ricotta, arugula, and toasted almonds	\$ 25	BUILRATA + MORTADELLA Ston-oven pizzo with bionco souce, fior di fatte, moz. unella, mortadella, olives, and arugula, topped with creamy burrota, PVOQ, and balsance.	\$ 29
ADD EXTRAS: \$3.90 - Proscultto Pepperoni Calbrese Salami Sausage, B	acon Chicken	Roasted Ja apeno Roasted Bell Peppers Onions Feta Gorgon	rola Ricott
	SEC	ONDI	
TENDERLOIN MEDALLIONS Choice of Milanese, or spaghetti	\$ 49	MEDITERRANEAN RIBS Ston-oven pizza with tomato souce, fior di	\$ 29
Soz AAA beef medallions with potatoes, seasonal vegetables, and demi-glace.		latte, mozzarella, pepperoni, Italian sausage, prosi iutto di Parma, and mortadella.	
BISTEC	CA ALLA	FIORENTINA MP	
24oz bone-in ribeye steak s risotto N	erved with o Milanese, or s	ne sides: potatoes, seasonal vegetables, pagheti i pomodoro.	
LAMB SHANK Slow-braised lamb in red wine demi-glace, served with	\$ 34	CHICKEN SCALOPPINI (hoice of Parmigiona, Lemon Caper Piccata, or	\$ 29
pototoes and vegetables.		I fushroom Cream Sauce. Served with spaghetti s omodoro or risatto Milanese.	

HERITAGE | 10TH AVE | MAHOGANY | EST. 2011 PRANZO (Only available until 4pm) HAPPY HOUR (2PM-6PM 8 9pm - Close)

PRAITEO (Only dvallable dritti 4pin)		HAPPI HOOK (EPIN-OPING SPI	11 01030)
oz prime rib, lettuce, tomatoes, onions, mustard aioli, labatta bread	\$ 19	BRUSCHETTA Tomato, onion, basil, garlic, extra virgin alive oil, focaccia bread, Grana Padano	\$ 2.50/Pcs
	\$ 19	PEPPERONI PIZZA A timeless favorite: pepperoni and mozzarella on our classic tomato sauce.	\$ 18
	\$ 19	ROASTED RED PEPPER PIZZA Sweet roasted red peppers, rich tomato	\$ 17
readed chicken, fior di latte, zesty tomato sauce, ciabatta bread ome with a side of fries.	\$ 20	SAUTEE MUSSELS Souteed mussels in a fresh & zesty tomato sauce	\$10
readed chicken, flor di latte, zesty tomato sauce, abotta bread		CAPRESE Fresh mazzarella, ripe tamatoes, and basil with alive oil	\$ 11
ROSCIUTTO PIZZA FOLD readed chicken, fior di latte, zesty tomato sauce, labatta bread	\$ 20	CALAMARI Buttermilk marinated calamari, golden fried,	\$ 13
TEAK FRITES oz AAA medallions in a demi-glaze with a side of fries.	\$ 29	spicy tomato souce TRUFFLE FRIES Crispy fries tossed with truffle oil and Parmesan.	\$ 5

INSALATE						
BEET + FETA SALAD Beets, arugula, feta, red onions, and tomatoes, tossed in our house vinaignette.	\$ 17	CAPRESE SALAD Fior di lotte, tomotoes, House Mode basil pesto, mixed greens, extra virgin olive oil, and	\$ 15			
CAESAR SALAD Romaine hearts with Parmeson, house-made croutons, and creamy garlic Caesar dressing.	\$ 13	balsamic reduction. BURRATA SALAD Creamy burrata with arugula, roasted almonds,	\$ 19			
GRECO SALAD Romaine, tomatoes, cucumbers, red onions, bell peppers, olives, and feta, finished with house vinaigrette.	\$ 16	House made basil pesto, lemon, and EVOO. Served with house-made focaccio.				

ANTI PASTI						
PARMESAN TRUFFLE FRIES Crispy fries tossed with white truffle oil, Parmeson, and sea salt.	\$ 9	ARANCINI Beets, arugula, feta, red onions, and tomatoes, tossed in our house vinaigrette.	\$ 15			
LEMON RICCOTTA DIP Fresh homemode lemon ricotta on toasted fococcia, finished with almonds, and honey	\$ 13	HOMEMADE MEATBALLS Slow-cooked beef meatballs in tomato demi-glace, topped with Parmesan and served with focaccia.	\$ 15			
CALAMARI FRITTI Lightly breaded calamari fried until golden, served with tomato sauce and lemon.	\$ 17	MUSSELS + CHORIZO Lightly breaded columnar fried until golden, served with tomato sauce and lemon.	\$ 19			
BRUSCHETTA Romaine, tomatoes, cucumbers, red onions, bell peppers, olives, and feta, finished with house vinalgrette.	\$ 12	SAUTÉ PRAWNS Prowns soutéed in our signature rosé souce. (6 pcs) ANTIPASTI BOARD Mortadella, prosciuto di Parma, gorgonzola, fresh lemon	\$16 \$ 29			
	ZUI	ricotta, and honey. Served with house-made focaccia.				
CIOPPINO Tomato-based seafood soup with	\$23	ITALIAN WEDDING Home Made meathalls, penne, in home made	\$9			

TOSCANA ITALIAN GRILL

FEATURED

\$13 (ALL 2OZ)

Al Antica

Dark Rum, Grappa, Cacao Bitters, Orange Tongue Garnish

Tuscan Mule

Vodka, Amaro, Lime Juice, Ginger Beer, Mint Garnish

Limoncello Drop Martini

Vodka, Limoncello, Simple Syrup, Sugar Rim

Paper Plane

Bourbon, Amaro, Aperol, Lime Juice



TOSCANA ITALIAN GRILL

FEATURED

WINE BOTTLES

RED WINES

Barelo Barolo

\$139()

Brendel Cooper's Reed Cab Sauv (Napa Valley)

\$139 🌑



\$79 ()







Sottano Malbec

\$79 💿

Blend







WHITE WINES

Peri Peri Zibibbo



Grigio



Chardonnay \$79 💿



KIDS-THEMED MENU DESIGN

A playful, interactive layout made for young diners—featuring games, fun facts, and vibrant visuals to keep kids engaged while showcasing the menu.







MENU LAYOUT OVERVIEW

A structured menu design built to display a wide variety of offerings in an organized way—using clear sections, category headers, and visual highlights to guide customer attention quickly.

CATEGORY-CENTRIC DESIGN

A layout approach that emphasizes balance between text and visuals—featuring food categories, dish names, and imagery in a grid system that enhances readability while maintaining visual appeal.

LOCATION & COUPON BASED

Designed a weekly offers sheet with clear sections, enticing imagery, QR booking, and stackable coupons to boost visits and a a locations spread showcasing three outlets with addresses, contacts, and consistent brand photography for easy customer discovery.





SINGLE-PAGE EVENT & SPECIAL MENUS

Designed elegant single-page menus for catering, engagement, and Mother's Day-clean hierarchy, course flow, and tasteful accents for quick reads.





All Italian style that comes with poached eggs, sautéed Spinach, Focaccia & Hollandaise Savoury Smoked Salmon Mascarpone FRENCH TOAST CASSEROLE \$19 FETA AND OLIVE FRITTATA \$19 A baked casserole of Brioche bread A fluffy egg Frittata with Feta, Olives, fresh spinach, sun-dried tomatoes & fresh herbs soaked in custard, served with Maple syrup & fresh berries MARGHERITA PIZZA PENNE ALLA VODKA \$21 Tomato sauce, Fior di latte & Penne Pasta in our signature creamy fresh Basil Vodka Rose sance GNOCCHI PRIME RIB BURGER \$19 Hand rolled Potato dumplings, fire 7 oz Prime Rib, Lettuce, Tomatoes, roasted Pepper Parmesan cheese Onions, Mustard aioli, Ciabatta STEAK & FRIES PARMIGIANA SANDWICH \$27 6 oz AAA Beef Tenderloin grilled, in Breaded chicken, Fior di Latte, zesty Demi glace sauce with homemade Tomato sauce, Ciabatta bread BEVERAGES MIMOSA | CAESAR | ROSE SANGRIA | SHAFT \$9 APEROL SPRITZ | ESPRESSO MARTINI \$10 GARIBALDI SBAGLIATO \$11 Bottle \$8 \$12 \$45 FEATURE WINE

TOSCANA

CATERING MENU

ANTIPASTI

Arancini \$65

Housemade crispy Grana Padano risotto balls. Fior de Latte, arugula, zesty tomato sauce

Meatballs \$65

House-made beef and pork meatballs sautéed in zesty tomato sauce

Bruschetta \$45

Tomato, onion, basil, garlic, extra virgin olive oil, focaccia bread, Grana Padano

Mista/Caesar \$55

Choice of our delicious signature Salads

FOCACCIA BREAD SANDWICHES

\$50 for Half | \$100 for Full

Homemade, Prosciutto, arugula, sundried tomatoes, balsamic aioli, Mozzarella

Ontion Two

Homemade, Chicken, Arugula, Roasted Red Pepper, Cucumber, Garlic Aioli

Homemade, Calabrese Salami, Prosciutto di Parma. Jalaneno Arugula Tomato Mozzarella Mayo

PASTA

Fettuccine Alfredo/ Penne Alla Vodka/ Gnocchi \$70 (Add ons \$6 each)

Parmesan cheese, cream sauce/ Vodka Rose sauce/Hand rolled potato dumplings, fire roasted pepper parmesan cheese cream sauce

Fettuccine Salmone / Gorgonzola \$100

Salmon, Lemon Caper white wine sauce/ Chicken. arugula, roasted almonds, gorgonzola cream sauce

Spaghetti Pescatore/ Vongole \$120

Seafood, tomato, garlic, spaghetti/ Bay clams, onions, garlic, chilli flakes and choice of white wine or tomato sauce

Penne Toscana/ Salsiccia \$90

Chicken, mushrooms, parmesan cheese, and rosé auce/Housemade Italian sausage, roasted peppers & onions, mushrooms, spicy tomato sauce

Ravioli Arigosta/ Butternut Squash \$120

Lobster ravioli, rich, exquisite/butternut squash ravioli in parmesan cheese creamy basil pesto sauce

Lasagna Half \$60 / Full \$120

Traditional style homemade lasagna in 2 different size ontions

MAINS

Chicken Parmesan \$9 Per

Crispy, breaded chicken breast topped with rich marinara sauce and melted mozzarella and parmesan cheeses.

Ribs with Veggies \$140

Tender, bone ribs served alongside a medley of fresh, seasonal vegetables. A hearty and satisfying classic.

Chicken Piccata \$9 per

Tender chicken cutlets pan-seared and finished in a bright, tangy lemon-butter sauce with capers.

Salmon \$9 Per

Fresh Atlantic Salmon grilled and topped with fresh tomato & caper salsa, served over parmesan risotto

CATERING MENU SPREAD

Two-page catering menu with antipasti, sandwiches, pastas, mains, and venue info-warm photography and clear pricing for easy ordering.



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More Information

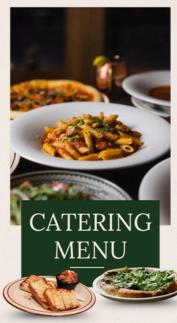
Toscana Mahogany-7 Mahogany Plaza SE Unit 1370 Calgary, AB T3M 2P8 403 455 5050

Toscana on 10th Avenue-317 10 Ave SW Calgary, AB T2R 0A5 403 300 1414

Toscana Heritage-8330 Macleod Trail SE #1B Calgary, AB T2H 2V2



TOSCANA ITALIAN GRILL



ANTIPASTI

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Meatballs \$65

House-made beef and pork meatballs sautéed in zesty tomato sauce

Tomato, onion, basil, garlic, extra virgin olive oil, focaccia bread, Grana Padano

Fior de Latte, arugula, zesty tomato sauce

Bruschetta \$45

Mista/Caesar \$55

Choice of our delicious signature Salads



FOCACCIA BREAD SANDWICHES

\$50 for Half | \$100 for Full

Option One

Homemade, Prosciutto, arugula, sundried tomatoes, balsamic aioli, Mozzarella

Option Two

Homemade, Chicken, Arugula, Roasted Red Pepper, Cucumber, Garlic Aioli

Option Three

Homemade, Calabrese Salami, Prosciutto di Parma, Jalapeno, Arugula Tomato, Mozzarella, Mayo

PASTA

Fettuccine Alfredo/ Penne Alla Vodka/ Gnocchi \$70

(Add ons \$6 each)

Parmesan cheese, cream sauce/ Vodka Rose sauce/Hand rolled potato dumplings. fire roasted pepper parmesan cheese cream sauce

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Lasagna Half \$60 / Full \$120

Traditional style homemade lasagna in 2 different size options



DUAL MENU LAYOUT

A balanced design separating alcoholic and nonalcoholic options—structured with clear sections, elegant typography, and visuals that enhance readability and sophistication.

CULTURAL MENU DESIGN

A vibrant layout highlighting traditional flavors—using bold colors, rich imagery, and clear sections to showcase authenticity while staying easy to navigate.











Bold, high-contrast promo and drinks boards with prices, sauces, QR, and craveable imagery to drive midweek orders.



APPETIZERS & WINGS - COMBO BOARDS

Designed matching boards for appetizers, dips, and wings—clear pricing, portion options (R/L, 5/10/20/30), and a full flavour list.

fin. lets create awesome





GET IN TOUCH

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