

RICARDO'S

SOMA CIDER LOUNGE

With my amazing team by my side, Ricardo's Kitchen is back, bringing the authentic flavors of the motherland for everyone to enjoy once again.

I'm grateful for the opportunity to share my passion for cooking and to nourish and connect with all of you in this beautiful space we call Soma.

Grazie mille, Soma Craft Cidery — and buon appetito a tutti,

Chef Ricardo Scebba
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ANTIPASTI E SFIZI

CHARCUTERIE | 26

ARTISAN CHEESES, CURED MEATS, CROSTINI, CRACKERS, FRESH FRUIT, PICKLED VEGGIES, NUTS,
WITH HOUSE-MADE SOMA CIDER JELLY & HONEY MUSTARD TAPENADE.

PATATE FRITTE

CLASSIC FRIES | 9

CANADIAN POUTINE | 13

TRUFFLE FRIES | 12

INSALATE

CLASSIC CAESAR | 13

CRISP ROMAINE TOSSED IN HOUSE-
MADE DRESSING, WITH SOURDOUGH
CROUTONS & ASIAGO.

TERRA DOLCE | 12

GOLDEN BEETS, ARUGULA, BEET PURÉE,
TOASTED WALNUTS, CHÈVRE, TOPPED WITH
MICROGREENS & BALSAMIC DRIZZLE.

POMODORO | 12

JUICY ROMA TOMATOES, RED
ONION, CRUMBLED FETA,
AND FRESH ARUGULA.

FOCACCE

sub gluten-friendly flatbread +5

SICILIANA | 19

SOPPRESSATA, CALABRESE SALAMI, PROSCIUTTO COTTO, SAN MARZANO SAUCE, FIOR DI LATTE, PARMESAN, CHILI OIL DRIZZLE

FUNGHI E PANCETTA | 19

CREAMY RICOTTA, SAUTEED MUSHROOMS, CANADIAN BACON, CARAMELIZED ONIONS, FIOR DI LATTE, TRUFFLE OIL, SHAVED MANCHEGO, PARSLEY.

GORGONZOLA E PERA | 18

SLICED BARTLETT PEARS, GORGONZOLA CRUMBLE, WHIPPED RICOTTA, TOASTED WALNUTS, FIOR DI LATTE, ARUGULA, BALSAMIC GLAZE.

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PANINI

sub gluten-friendly bun +3

POLPETTE | 23

The family recipe for authentic Italian meatballs is here. Savour them once, and you may never look back.

MADE USING GROUND TURKEY & PORK, SLOW-COOKED IN SAN MARZANO MARINARA, ON A HOAGIE STYLE PANINI WITH MELTED FIOR DI LATTE.

THE "SANGWEECH" | 23

ITALIAN CURED MEATS, PISTACHIO RICOTTA, FIOR DI LATTE, FRESH GREENS, BALSAMIC GLAZE, AND GARLIC AOLI ON A PANINO BUN.

PESTO FETINI | 23

TENDER CHICKEN BREAST CUTLET, MILD PROVOLONE, PROSCIUTTO COTTO, PESTO, ARUGULA, AND TOMATO ON A TOASTED BRIOCHE BUN.

PASTA

sub gluten-friendly pasta +3

CAPELLINI DI RICARDO | 24

ANGEL HAIR PASTA WITH AGLIO E OLIO, ROASTED SHALLOTS, WHITE WINE, BELL PEPPERS, ASPARAGUS TIPS, ARTICHOKE HEARTS, SUN-DRIED TOMATOES, KALAMATA OLIVES, CAPERS, AND FETA.

THE SOPRANO | 20

PENNE PASTA WITH AUTHENTIC BOLOGNESE, ITALIAN SAUSAGE, ASIAGO, AND CHILI OIL DRIZZLE.

CHICKEN PARMESAN | 26

BREADED CHICKEN CUTLET WITH SAN MARZANO MARINARA, PARMESAN, AND MOZZARELLA, SERVED WITH SPAGHETTI BOLOGNESE.

DOLCI

Let's end on a sweet note

KINDLY ASK YOUR SERVER WHAT OUR KITCHEN HAS PREPARED FOR YOU TODAY.

Dinner Features

ANTIPASTI E SFIZI

BRUSCHETTA | 12

TOASTED BAGUETTE SLICES TOPPED WITH ROMA TOMATOES, FRESH GARLIC, EXTRA VIRGIN OLIVE OIL, SEA SALT, PARSLEY, AND ASIAGO.

CASA DI CAPRESE | 18

THICK-SLICED TOMATOES, LAYERED WITH FIOR DI LATTE, AND FRESH BASIL, FINISHED WITH OLIVE OIL & BALSAMIC GLAZE DRIZZLE.

PERNOD PRAWNS | 17

JUMBO PRAWNS & COLD-WATER SHRIMP, SAUTEED WITH SHALLOTS & GARLIC CONFIT, FINISHED WITH A SPLASH OF CREAM, PERNOD LIQUEUR & TARRAGON FLAKES.

PIATTI PRINCIPALE

LINGUINE AL MARE | 29

PRAWNS, SCALLOPS, SHRIMP, MUSSELS, CLAMS, AND CALAMARI, SAUTEED IN WHITE WINE & ROASTED GARLIC BUTTER. SERVED IN RICARDO'S SIGNATURE MARINARA WITH REGGIANO PETALS.

BLACKENED BEEF TENDERLOIN | 38

AAA ALBERTA BEEF, SEARED AND BLACKED IN A CAST IRON SKILLET, SERVED MINI POTATO GEMS, ROASTED PEPPERS, ASPARAGUS, AND CAJUN CREAM SAUCE.

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