

Welcome Home

Established in 1987, La Brezza hasn't just been about serving food; it's about creating an atmosphere where every guest feels part of our extended family. For nearly four decades, the restaurant has been an iconic institution in Calgary's Little Italy. We invite you to slow down, relax, and enjoy Nonna Angela's recipes that have been passed down through generations.

Buon Appetito.

Antipasti

Original Calamari	\$19
<i>Tender squid deep fried & sautéed in our signature spicy lemon tomato sauce</i>	
Cozze alla Marinara	\$18
<i>Fresh mussels sautéed with garlic, tomato sauce & parsley topped with bruschetta</i>	
Sausage & Peppers	\$16
<i>Homemade spicy sausage with onions, red peppers, & parmesan cheese</i>	
Gamberi alla Portofino	\$18
<i>Jumbo shrimp sautéed in a garlic & white wine lemon sauce</i>	
Bruschetta	\$11
<i>La Brezza's world famous specialty</i>	
Caprese Moderna	\$18
<i>Burrata cheese, Roma tomatoes, & fresh basil pesto</i>	
Beet Burrata Salad	\$18
<i>Burrata cheese with red & gold beets</i>	
Polpette al Sugo	\$17
<i>Veal, pork & beef meatballs in our tomato sauce topped with parmesan cheese</i>	

Insalata & Zuppa

Insalata della Casa	\$10
<i>Romaine lettuce, tomatoes, cucumber, red onion drizzled with balsamic</i>	
Caesar Salad	\$13
<i>Romaine hearts tossed in our caesar dressing with crushed herb croutons & parmesan cheese</i>	
Zuppa di Minestrone	\$10
<i>Fresh vegetable soup</i>	
Stracciatella alla Romana	\$10
<i>Chicken broth with egg drop & parmesan cheese</i>	

Pasta

Penne alla Vodka	\$23
<i>Our signature spicy rosé sauce finished with vodka</i>	
Fettuccine Carbonara	\$25
<i>Bacon in our cream & egg sauce topped with bruschetta, parmesan cheese, & black pepper</i>	
Gnocchi Bolognese	\$25
<i>Signature bolognese, topped with parmesan and stracciatella cheese pronounced (N' YAW-KEE)</i>	
Lasagna Brezza	\$26
<i>Nonna Angela's secret blend of three cheeses, bechamel layered with our Bolognese</i>	
Cannelloni Napoletana	\$27
<i>Famous La Brezza family recipe of crepes filled with cheese, herbs, mushroom & beef</i>	
Pear & Pecorino Ravioli	\$27
<i>Homemade ravioli filled with pecorino cheese tossed in our bartlett pear butter sauce</i>	
Penne con Salsiccie	\$30
<i>Spicy homemade Italian sausage with onion & roasted peppers in our tomato sauce</i>	
Fettuccine al Tartufo	\$26
<i>Porcini cream, roasted mushrooms, & truffle topped with pecorino cheese</i>	
Spaghetti Aglio e Olio	\$19.5
<i>Garlic, mushrooms, & chili sautéed in olive oil, pronounced (AH-LI-OH -LI-OH)</i>	
Penne Arrabbiata	\$22
<i>Garlic, chili, roasted peppers, in our spicy tomato sauce</i>	
Seafood Over Linguine	
Rosé Shrimp Mediterranean	\$30
<i>Our rosé sauce with herbs & garlic topped with jumbo prawns</i>	
Scoglio Napoli	\$34
<i>Fresh mussels, calamari, & jumbo shrimp in a spicy seafood tomato sauce</i>	
Branzino	\$31
<i>Seabass with garlic, olive oil, anchovy sauce, olives & capers</i>	
Secondi	
Chicken or Veal Served with pasta or vegetable of the day	
Parmigiana	\$30
<i>Breaded cutlet topped with tomato sauce, mozzarella, & parmesan cheese</i>	
Piccata	\$30
<i>Sautéed in a lemon garlic butter sauce with capers</i>	
Marsala	\$29
<i>Infused with sweet marsala wine & mushrooms</i>	
Brezza Fungi	\$31
<i>Porcini and cremini mushrooms in a porcini cream sauce</i>	