



*La Brezza  
in Little Italy*

# 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**..... \$23  
*Tender squid deep fried & sautéed in our secret spicy lemon tomato sauce*
- Vongole in Bianco**.....\$19  
*Sautéed Clams with garlic, lemon & parsley topped with bruschetta*
- Salsicce & Red peppers alla Griglia**..... \$18  
*Grilled spicy sausage roasted red peppers served with Nonna's chili peppers*
- Gamberi alla Portofino**..... \$21  
*Jumbo shrimp sautéed in a garlic & white wine lemon sauce*
- Bruschetta**.....\$13  
*La Brezza's world famous specialty*
- Caprese Moderna** .....\$20  
*Burrata cheese, Roma tomatoes, & fresh basil pesto*
- Beet Burrata Salad**.....\$20  
*Burrata cheese with red & gold beets*
- Polpette al Sugo**.....\$19  
*Veal, pork & beef meatballs in our tomato sauce topped with parmesan cheese*

## Insalata & Zuppa

- Insalata della Casa**.....\$13  
*Romaine lettuce, tomatoes, cucumber, red onion drizzled with balsamic*
- Caesar Salad**.....\$17  
*Romaine hearts tossed in our caesar dressing with crushed herb croutons & parmesan cheese*
- Zuppa di Minestrone**.....\$15  
*Fresh vegetable soup*
- Pasta e Fagioli**.....\$19  
*Beans soup with parmesan cheese and broken spaghetti*

## Pasta

<b>Penne alla Vodka</b> .....	\$24
<i>Our signature spicy rosé sauce</i>	
<b>Fettuccine Carbonara</b> .....	\$28
<i>Bacon in our cream &amp; egg sauce topped with bruschetta, parmesan cheese, &amp; black pepper</i>	
<b>Gnocchi Bolognese</b> .....	\$29
<i>Signature bolognese, topped with parmesan pronounced (N'YAW-KEE)</i>	
<b>Lasagna Brezza</b> .....	\$30
<i>Nonna Angela's secret blend of three cheeses, bechamel layered with our Bolognese</i>	
<b>Cannelloni Napoletana</b> .....	\$29
<i>Famous La Brezza family recipe of crepes filled with cheese, herbs, mushroom &amp; beef</i>	
<b>Pear &amp; Pecorino Ravioli</b> .....	\$25
<i>Homemade ravioli filled with pecorino cheese tossed in our bartlett pear butter sauce</i>	
<b>Penne con Salsicce</b> .....	\$29
<i>Spicy homemade Italian sausage with onion &amp; roasted peppers in our tomato sauce</i>	
<b>Fettuccine al Tartufo</b> .....	\$28
<i>Porcini cream, roasted mushrooms, &amp; truffle topped with pecorino cheese</i>	
<b>Spaghetti Aglio e Olio</b> .....	\$19.5
<i>Garlic, mushrooms, &amp; chili sautéed in olive oil, pronounced (AH-LI-OH -LI-OH)</i>	
<b>Penne Arrabbiata</b> .....	\$22
<i>Garlic, chili, roasted peppers, in our spicy tomato sauce</i>	

## Seafood

<b>Rosé Shrimp Mediterranean</b> .....	\$31
<i>Our Linguine in rosé sauce with herbs &amp; garlic topped with jumbo prawns</i>	
<b>Scoglio Napoli</b> .....	\$34
<i>Linguine in our spicy tomato sauce with clams, calamari, &amp; jumbo shrimp</i>	
<b>Cioppino</b> .....	\$34
<i>Traditional Italian seafood soup with market fish, shrimp and clams</i>	

## Secondi

<b>Chicken or Veal</b> Served with spaghetti aglio e olio or vegetables	
<b>Parmigiana</b> .....	\$31
<i>Breaded cutlet topped with tomato sauce, mozzarella, &amp; parmesan cheese</i>	
<b>Piccata</b> .....	\$31
<i>Sautéed in a lemon garlic butter sauce with capers</i>	
<b>Marsala</b> .....	\$31
<i>Cream sauce infused with sweet marsala wine &amp; mushrooms</i>	
<b>Brezza Fungi</b> .....	\$31
<i>Porcini and cremini mushrooms in a porcini cream sauce</i>	

\* Most of our dishes can be done Gluten-Free  
\*\* Vegan and Dairy-Free options are also available



# Our Story

In 1987, Marco Abdi opened La Brezza in the very home where he once lived — a cozy house nestled in the heart of Bridgeland, Calgary's "Little Italy." What began as a humble basement residence, slated for demolition, became the foundation of a possible dream.

Marco met his wife Filomena at the bus stop outside their future restaurant where he greeted her with a warm "ciao bella." Filomena's mother, Angela Buonincontri from Napoli, became the heart of the kitchen, crafting the cherished recipes that still define La Brezza's menu today.

Now under the stewardship of Marco's son Maurizio, La Brezza continues to honour this three-generation legacy, rooted in tradition, offering a genuine taste of the family's history.

As Bridgeland evolves into a vibrant, diverse neighborhood, La Brezza remains a testament to the area's Italian roots.

Welcome home, welcome to Little Italy.