

1964

APPETIZERS

Caesar Salad

Crisp hearts of iceberg lettuce tossed in a rich, house-made Caesar dressing, with toasted croutons and shavings of Parmigiano-Reggiano.

17

Italian Salad

A vibrant medley of iceberg lettuce, cherry tomatoes, red onion, sundried tomatoes, kalamata olives, and goat cheese, drizzled with zesty Italian vinaigrette.

18

Caprese Salad

A classic composition of bocconcini and heirloom cherry tomatoes, garnished with fresh basil, extra virgin olive oil, and aged balsamic glaze.

15

Arancini

Golden-fried risotto spheres filled with provolone, asiago, and mozzarella, served with a rustic red sauce.

15

Truffle Mushroom Arancini

Earthy truffle mushroom duxelles folded into creamy risotto, formed into crispy bites, finished with shaved pecorino and a delicate rosé sauce.

17

Antipasto Platter

19 for two, 24 for four

An artisanal selection of Italian cheeses and cured meats – asiago, gorgonzola, brie, prosciutto, salami—served with olives, tomatoes, and arugula. Perfect for sharing.

Burrata

Creamy burrata paired with crostini, house pesto, cherry tomatoes, and balsamic reduction—a luxurious harmony of texture and flavour.

18

Bruschetta

Grilled house-made bread topped with marinated cherry tomatoes, fresh basil, and a drizzle of aged balsamic glaze.

14

Calamari Fritti

Crisp-fried calamari, zucchini, and peppers, served with citrus garlic aioli and red sauce for dipping.

18

Steamed Mussels

Fresh mussels steamed in white wine with garlic, cherry tomatoes, chili flakes, and herbs, finished with citrus gremolata and served with rustic bread.

18

Polpetta Di Nana

Nonna's signature pork and beef meatballs, slow-cooked in red sauce and topped with shaved Parmigiano.

15

Potato au Gratin

Thinly layered potatoes baked in a rich blend of garlic cream, mozzarella, asiago, and pecorino cheeses.

17

PASTA

ADD-ONS

Roasted gourmet mushrooms 5 | Truffle butter 3 | Chicken breast 9 | Chicken parmigiano 11 | Garlic shrimp 10

Spaghetti & Meatballs

Traditional spaghetti with house-made meatballs, slowly simmered in our signature red sauce.

27

Carbonara

Classic Roman-style carbonara with crispy pancetta, farm-fresh eggs, and a trio of cheeses—Parmigiano, Asiago, and Pecorino.

27

Penne Rosé

Rich rosé sauce with spicy 'nduja, cherry tomatoes, garlic, and basil, finished with a drizzle of truffle oil.

29

Bolognese

Hearty pork and beef ragu, slow-cooked and layered over al dente spaghetti.

25

Fettuccine Alfredo

Velvety Alfredo sauce tossed with fettuccine and finished with Parmigiano shavings.

26

Mare e Monti

A luxurious mix of clams and crispy pancetta tossed in pesto-tagliatelle, infused with garlic and white wine.

28

Tagliatelle con Vongole

Succulent clams sautéed in beurre blanc with garlic, chili flakes, and fresh parsley.

27

Pappardelle

Bold flavours of pancetta, sundried tomatoes, olives, and spinach in a spicy red sauce, served over broad pappardelle noodles.

30

Pescatore

A coastal Italian classic—mussels, clams, and shrimp in spicy red sauce, over tagliatelle, finished with citrus gremolata.

32

Chicken Parmigiana

Crispy breaded chicken breast topped with melted provolone and red sauce, served atop tagliatelle.

32

Osso Bucco-Style Short Ribs

Slow-braised short rib, tender and flavourful, served with wild mushrooms and jus over tagliatelle.

38

The heart of Little Nana's restaurant lives on at 1964



Gluten free option



Vegetarian option

CHEF'S ENTRÉE

PROTEIN SELECTION

NY Striploin 10 oz	44	Pan Seared Halibut 8oz	42	Oven Roasted Chicken	34
Ribeye 10oz	48	Roast Salmon 8oz	36	Osso Bucco Style	
Filet Mignon 6oz	40	Pork Belly 10oz	36	Short Rib	48

SIDE SELECTION (Choose One)

Roasted Vegetable Risotto

Creamy butternut squash purée risotto folded with roasted beetroot, zucchini, cherry tomatoes, and spinach, finished with garlic and butter.

Mushroom Risotto

A rich and earthy blend of truffle mushroom duxelles, garlic, and onion, slowly stirred into velvety risotto with a touch of butter.

Citrus Risotto

Bright and refreshing risotto infused with lemon and lime, delicately balanced with sautéed garlic, onion, and butter.

Mediterranean Couscous

Pearl couscous tossed with cherry tomatoes, fresh basil, squash, and beets, dressed in a light lemon-dill vinaigrette.

Italian Salad

Crisp iceberg lettuce tossed in zesty Italian dressing with cherry tomatoes, red onion, sundried tomatoes, olives, and crumbled goat cheese.

Garden Mash

Whipped garlic mashed potatoes served with a medley of seasonal roasted vegetables.

SAUCES

Au Poivre

Classic French-inspired peppercorn sauce made with Cognac, shallots, fresh cracked black pepper, butter, and cream. (Available with steak selections only)

Au Jus

Deep, savoury beef jus simmered with carrots, onion, celery, tomato, and garlic.

Garlic Mushroom

Creamy garlic-infused sauce with sautéed mushrooms and a hint of fresh parsley.

Beurre Blanc

Luxurious white wine butter sauce with vinegar reduction—rich, silky, and delicately balanced.

PIZZA

Margherita

Classic red sauce topped with creamy bocconcini and fresh basil. A timeless favourite.

Prosciutto

Red sauce base with layers of prosciutto, melted mozzarella, and peppery arugula, finished with cracked black pepper.

Quattro Fromage

A decadent blend of alfredo sauce, mozzarella, gorgonzola, provolone, and parmigiano—rich, creamy, and indulgent. (Note: Currently features four cheeses)

Pepperoni

Traditional red sauce with mozzarella and generous slices of classic pepperoni.

Funghi

Creamy alfredo base with roasted gourmet mushrooms, arugula, and cracked pepper, finished with a drizzle of aromatic truffle oil.

22

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Fiche e Prosciutto

A sweet and savoury blend of fig jam, prosciutto, and mozzarella, topped with fresh arugula.

Tre Carne

Bold and flavourful with house made Italian sausage, chorizo, and salami over spicy red sauce and melted mozzarella.

Burrata

Red sauce topped with bocconcini, cherry tomatoes, prosciutto, fresh arugula, and burrata. Finished with pesto and a drizzle of aged balsamic glaze.

Sicilian

Robust red sauce with anchovies, bocconcini, roasted peppers, onion, oregano, cracked pepper, and pecorino cheese.

27

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DESSERT

Gelato 8 | Red Velvet Cake 12 | Chocolate Sin Cake  12 | Prosecco Cake 12 | Carrot Cake 12 | Espresso Cheesecake 12

PLEASE ASK YOUR SERVER FOR KIDS MENU OPTIONS



Gluten free option



Vegetarian option

Welcome to
1964
at The Hotel at Falcon Lake

Where great food and lake life come together.

Born from the heart of Little Nana's Italian Kitchen—a cherished spot once loved in Winnipeg—1964 brings those same comforting flavours and warm hospitality to the shores of Falcon Lake. From rich, house-made pastas to perfectly grilled steaks and thoughtfully prepared classics, every dish is made to be shared, savoured, and remembered.

Thank you for joining us. Whether you're here for a special night or a quiet meal by the lake, we're so glad to have you at our table.
