

INSALATA

Caesar ADD CHICKEN BREAST \$4 signature dressing, parmigiano-reggiano, herb croutons	9 ⁹⁵
Caprese vine-ripened tomatoes, burrata, basil, extra virgin olive oil	13 ⁹⁵
Market Salad ADD CHICKEN BREAST \$4 greens, cucumbers, tomatoes, shaved carrots, radishes fennel & red wine vinaigrette	9 ⁹⁵
Siena Chopped Salad ADD CHICKEN BREAST \$4 romaine, artichokes, avocado, tomatoes, green beans, egg radicchio, red onion, soppressata, cannellini beans, asiago sweet mustard vinaigrette	17 ⁹⁵
Chicken Panzanella Salad breaded chicken, arugula, vine-ripened tomatoes, radishes, grapes celery, scallions, burrata, pine nuts, sherry-shallot vinaigrette	20 ⁹⁵
Anna's Salad chicken, pecans, dried cranberries, apples, greens, goat cheese sweet mustard vinaigrette	18 ⁹⁵
Arugula & Watermelon Salad shaved ricotta salata, toasted hazelnuts, citrus vinaigrette	12 ⁹⁵

SIDES

Brussels Sprouts lemon, capers, chillies, parmigiano-reggiano	7 ⁹⁵
Forno Roasted Vegetables carrots, fennel, squash, maple thyme	7 ⁹⁵
Zucchini Gratin thyme, mornay cream, forno bread	7 ⁹⁵
Forno Roasted Potatoes sea salt, rosemary, shaved garlic	6 ⁹⁵
Cheese Bread garlic bread, cheese blend	5 ⁹⁵

LUNCH 45 SERVED WITH SEASONAL GREENS

Calzone salami, mushrooms, mozzarella, tomato sauce	12 ⁹⁵
Ham & Brie capicollo, prosciutto cotto, truffle butter	12 ⁹⁵
Meatball Sandwich signature meatballs, provolone, tomato sauce	13 ⁹⁵

AVAILABLE UNTIL 3PM

PIZZA

Squash pesto, roasted squash, taleggio, roasted hazelnuts	14 ⁹⁵	Funghi mushrooms, creamed leeks, arugula, taleggio	15 ⁹⁵
Hawaiian pancetta, roasted pineapple & peppers, chillies	15 ⁹⁵	Prosciutto arugula, prosciutto di parma, burrata, tomato sauce	16 ⁹⁵
Capricciosa tomato sauce, fior di latte, artichoke mushrooms, prosciutto cotto, capers, anchovies, oregano	15 ⁹⁵	Margherita tomato, basil, fior di latte	13 ⁹⁵
Siciliana italian sausage, olives, peperoncino fontina, tomato sauce, rosemary	14 ⁹⁵	Salsiccia fennel sausage, mushrooms, egg caramelized onions, peppered goat cheese	15 ⁹⁵

PASTA

! GLUTEN FREE PASTA AVAILABLE ADD \$1.00

Gnocchi pesto cream, tomato bruschetta	17 ⁹⁵	Linguine Gamberi tiger prawns, capers, olives, roasted tomato aglio e olio, chillies	22 ⁹⁵
Fusilli Lunghi wild mushrooms, pancetta, oregano cream	16 ⁹⁵	Smoked Salmon Radiatori lemon mascarpone cream, capers, red onions, dill	18 ⁹⁵
Spaghetti & Signature Meatballs spicy tomato basil sauce, herbed ricotta	18 ⁹⁵	Rigatoni sausage, roasted fennel, roasted peppers, roasted garlic cream	17 ⁹⁵
Truffled Spaghetti & Signature Meatballs truffle cream, herbed ricotta	22 ⁹⁵	Linguine Vongole clams, blistered tomatoes, fresh herbs, white wine	22 ⁹⁵
Spaghetti Bolognese beef ragu, tomato sauce, herbs	16 ⁹⁵	Beef Lasagna ricotta, spinach, beef	17 ⁹⁵
Short Rib Pappardelle braised short ribs, pine nuts, wild mushrooms, café au lait	19 ⁹⁵	Risotto of the Day ask server for details	MP
Linguine Carbonara pancetta, scallions, egg, parmigiano-reggiano	17 ⁹⁵	Pasta Platter per person, min. 2 per order truffled spaghetti & signature meatballs, gnocchi garganelli pollo, linguine gamberi	22 ⁹⁵
Penne Arrabiata pancetta, garlic, tomatoes, burrata, peperoncino	16 ⁹⁵		
Garganelli Pollo herb roasted chicken, sun-dried tomatoes, peas, chicken broth	18 ⁹⁵		

VEAL OR CHICKEN SERVED WITH BRUSSELS SPROUTS & ROASTED POTATOES

Piccata sautéed in white wine, lemon, capers, butter	19 ⁹⁵
Saltimbocca sautéed with white wine, topped with prosciutto, sage	20 ⁹⁵
Marsala wild mushrooms, thyme	20 ⁹⁵
Parmigiana breaded, topped with tomato sauce & mozzarella cheese	21 ⁹⁵

! ADD SIDE OF PENNE POMODORO \$5

SIGNATURE ENTRÉES

Lamb Shank bianco risotto, goat cheese, roasted vegetables, rosemary jus	23 ⁹⁵
Eggplant Parmesan tomato succo, parmesan breading, basil	19 ⁹⁵
New York Steak (8oz) roasted potatoes, brussels sprouts, salsa verde	26 ⁹⁵
Wild Salmon sweet pea risotto, lemon beurre blanc, seasonal vegetables	24 ⁹⁵

ANTIPASTI

Bruschetta Sampler tomato & basil, artichoke & asiago, chickpeas & lemon	13 ⁹⁵
Burrata Crostini Trio pear & hazelnuts, creamed leek & mustard vinaigrette smoked pancetta & fritto artichoke	16 ⁹⁵
Burrata & Prosciutto prosciutto di parma, pesto, marinated tomatoes, forno bread	16 ⁹⁵
Sicilian Calamari spicy tomato sauce	12 ⁹⁵
Beef Carpaccio herb crusted beef, grainy mustard aioli, arugula, grana padano forno bread, pickled onions	13 ⁹⁵
Fritto Misto fried seasonal vegetables	10 ⁹⁵
Antipasto Platter per person, min. 2 per order selection of sliced meats, roasted marinated peppers fried artichokes, marinated wild mushrooms, forno toast	16 ⁹⁵

BAMBINI FOR KIDS 8 AND UNDER

Breaded Chicken Breast seasonal vegetables	7 ⁹⁵
Penne Pomodoro tomato sauce, parmesan cheese	6 ⁹⁵
Macaroni & Cheese creamy cheese sauce	6 ⁹⁵
Spaghetti Bolognese tomato meat sauce	7 ⁹⁵
Cheese Pizza mozzarella, tomato sauce	6 ⁹⁵
Salmon seasonal vegetables	8 ⁹⁵

Gluten friendly item. Parties of 8 or more subject to 18% gratuity

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

Before Placing Your Order:

Please inform your server if a person in your party has a food allergy. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish.

VINO

BUBBLES

Prosecco	Itynera Veneto, Italy	8 ⁵⁰	-----	50 ⁰⁰
Brut Rosé	Ferrari Alto-Aldige, Italy	13 ⁵⁰	-----	80 ⁰⁰

ROSE

Rosé	Perseus Okanagan, BC	9 ⁵⁰	31 ²⁵	48 ⁰⁰
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BIANCO

Chardonnay	Trattoria House White, Okanagan, BC	6 ⁷⁵	22 ²⁵	34 ⁰⁰
Pinot Grigio	Giacondi, Sicily, Italy	7 ⁵⁰	24 ⁷⁵	38 ⁰⁰
Sauvignon Blanc / Chardonnay	Banfi 'Fumaiolo' Tuscany, Italy	-----	-----	43 ⁰⁰
Chardonnay	Tormaresca Puglia, Italy	8 ⁷⁵	28 ⁷⁵	44 ⁰⁰
Gewürztraminer	Quails' Gate Okanagan, BC	9 ⁵⁰	31 ²⁵	48 ⁰⁰
Sauvignon Blanc	Kapuka, Marlborough, New Zealand	9 ⁵⁰	31 ²⁵	48 ⁰⁰
Orvieto	Antinori 'Campogrande', Tuscany, Italy	-----	-----	49 ⁰⁰
Vermentino	Rocca delle Macie, Tuscany, Italy	10 ⁰⁰	33 ⁰⁰	50 ⁰⁰
Pinot Gris	Burrowing Owl, Okanagan, BC	-----	-----	54 ⁰⁰
Chardonnay	Kendall Jackson Sonoma, California	12 ⁰⁰	39 ⁵⁰	60 ⁰⁰
Gavi di Gavi	Fontanafredda, Piedmont, Italy	-----	-----	72 ⁰⁰

ROSSO

Cabernet Sauvignon/Merlot	Trattoria House Red, Okanagan, BC	6 ⁷⁵	22 ²⁵	34 ⁰⁰
Nero d'Avola	Giacondi, Sicily, Italy	7 ⁵⁰	24 ⁷⁵	38 ⁰⁰
Chianti	Giulio Straccali, Tuscany, Italy	9 ²⁵	28 ⁷⁵	46 ⁰⁰
Sangiovese/Cabernet	Banfi 'Centine' Tuscany, Italy	-----	-----	48 ⁰⁰
Pinot Noir	Mission Hill 'Root Stock' Okanagan, BC	9 ⁵⁰	31 ²⁵	48 ⁰⁰
Negromaro/Primitivo	Tormaresca 'Neprica', Puglia, Italy	9 ⁷⁵	32 ⁰⁰	49 ⁰⁰
Sangiovese/Syrah	Rocca delle Macie 'Sasyr', Tuscany, Italy	10 ⁵⁰	34 ⁵⁰	52 ⁰⁰
Merlot	Perseus Okanagan, BC	-----	-----	54 ⁰⁰
Barbera	Fontanafredda 'Bricotondo', Piedmont, Italy	11 ⁰⁰	36 ²⁵	58 ⁰⁰
Malbec	Trapiche 'Broquel' Mendoza, Argentina	-----	-----	54 ⁰⁰
Cabernet Sauvignon	Quails' Gate Okanagan, BC	-----	-----	58 ⁰⁰
Valpolicella	Masi Campofiorin, Veneto, Italy	11 ⁵⁰	37 ⁷⁵	58 ⁰⁰
Cabernet Sauvignon	Rodney Strong, Sonoma, California	12 ⁰⁰	39 ⁵⁰	60 ⁰⁰
Sangiovese-Cabernet	Antinori 'Villa Antinori', Tuscany, Italy	13 ⁷⁵	45 ²⁵	68 ⁰⁰
Rosso di Montalcino	Banfi, Tuscany, Italy	-----	-----	70 ⁰⁰
Valpolicella Ripasso	Cesari, Veneto, Italy	-----	-----	72 ⁰⁰
Chianti Classico	Tenuta di Arceno, Tuscany, Italy	-----	-----	75 ⁰⁰
Montepulciano d'Abruzzo	Villa Medoro, Abruzzo, Italy	-----	-----	78 ⁰⁰
Cabernet Sauvignon	Castello Banfi 'Aska' Bolgheri, Italy	-----	-----	85 ⁰⁰
Barbara-Syrah	Prunotto 'Mompertone', Piedmont, Italy	-----	-----	88 ⁰⁰
Primitivo-Cabernet	If You See Kay, Lazio, Italy	-----	-----	94 ⁰⁰
Cabernet Sauvignon	Tenuta Argentera 'Donoratico', Tuscany, Italy	-----	-----	99 ⁰⁰
Barolo	Fontanafredda 'Serralunga' Piedmont, Italy	-----	-----	108 ⁰⁰
Cabernet Sauvignon	Apriori, Napa, California	-----	-----	112 ⁰⁰
Brunello di Montalcino	San Giorgio 'Ugolforte' Montalcino, Italy	-----	-----	134 ⁰⁰
Amarone	Ilary Cordin, Veneto, Italy	-----	-----	139 ⁰⁰

CIN CIN!

Pineapple Express spiced whiskey, pineapple & orange juices egg white, ginger ale	7 ⁵⁰	Cucumber & Basil Smash bombay sapphire gin, dry vermouth, soda fresh cucumber, basil & mint	7 ⁵⁰
Sorrento jim beam bourbon, limoncello, cointreau, orange & lemon juices, almond syrup	8 ⁵⁰	Grapefruit Cosmo stolichnaya vodka, cointreau, grapefruit juice cranberry & lime juices	9 ⁵⁰
Trattoria Caesar basil & garlic infused stolichnaya vodka, worcestershire tabasco, garnished with an olive, tomato bocconcini pepperoncini & pickle skewer	7 ⁵⁰	Aperol Spritz aperol, prosecco, soda	9 ⁵⁰
Limoncello & Peach Mojito bacardi white rum, limoncello, peaches, mint, soda	8 ⁵⁰	Vespa bacardi white rum, peach schnapps, fresh mint cranberry & lime juices	9 ⁵⁰
White Sangria white wine, cointreau, elderflower, strawberries rosemary, ginger ale	9 ⁵⁰	Italian Greyhound bombay sapphire gin, aperol, orange aranciata rosemary-sugar rim	9 ⁵⁰
Red Sangria red wine, brandy, cointreau, apple juice, cinnamon	9 ⁵⁰	Amaretto Cherry Coke stolichnaya vodka, amaretto, cherry purée, coke	8 ⁵⁰

VIRGIN

3⁵⁰

Trattoria Lemonades fresh lemon, sprite CHOOSE: raspberry, peach, passion fruit, kiwi		Pompelmo Menta grapefruit juice, lime, simple syrup mint leaves, soda
Te Verdu a Fiori green tea & citrus syrup, apple juice, mint basil, lemon juice, soda		Aranciata Passion giffard passion fruit, giffard pineapple orange juice, soda
Kiwi Cetriolo giffard cucumber, giffard kiwi, mint, soda		Melone giffard melon, pineapple juice, orange juice, soda

CREATE YOUR OWN
CHOOSE 2 FLAVOURS

Passion Fruit	Melon	Rose	Guava
Kiwi	Strawberry	Cucumber	Lime

ADDITIONAL
FLAVOURS \$.50

SPIKE IT | 3⁵⁰ stolichnaya vodka, bombay sapphire gin, canadian club whisky, bacardi rum, sauza tequila

BIRRA

Peroni	Lager	Italy	7 ⁷⁵
Coors Light	Lager	Canada	6 ⁷⁵
Stanley Park	Amber Ale	Canada	6 ⁷⁵
Goose Island	Ale	USA	7 ⁵⁰
Stella Artois	Pilsner	Belgium	7 ⁷⁵
Warsteiner	Pilsner	Germany	7 ⁵⁰
Red Truck	IPA	Canada	6 ⁷⁵
Heineken	Lager	Holland	7 ⁵⁰