

INSALATA

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

SIDES

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

LUNCH 45 SERVED WITH SEASONAL GREENS

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

AVAILABLE UNTIL 3PM

PIZZA

Squash pesto, roasted squash, taleggio, roasted hazelnuts	15 ⁹⁵	Funghi mushrooms, creamed leeks, arugula, taleggio	15 ⁹⁵
Hawaiian pancetta, roasted pineapple & peppers, chillies	16 ⁹⁵	Prosciutto arugula, prosciutto di parma, burrata, tomato sauce	17 ⁹⁵
Capricciosa tomato sauce, fior di latte, artichoke mushrooms, prosciutto cotto, capers, anchovies, oregano	16 ⁹⁵	Margherita tomato, basil, fior di latte	13 ⁹⁵
Siciliana italian sausage, olives, peperoncino fontina, tomato sauce, rosemary	15 ⁹⁵	Salsiccia fennel sausage, mushrooms, egg caramelized onions, peppered goat cheese	16 ⁹⁵

PASTA

GLUTEN FREE PASTA AVAILABLE ADD \$1.00

Gnocchi	17 ⁹⁵	Linguine Gamberi	23 ⁹⁵
pesto cream, tomato bruschetta		tiger prawns, capers, olives, roasted tomato aglio e olio, chillies	
Fusilli Lunghi	16 ⁹⁵	Smoked Salmon Radiatori	18 ⁹⁵
wild mushrooms, pancetta, oregano cream		lemon mascarpone cream, capers, red onions, dill	
Spaghetti & Signature Meatballs	19 ⁹⁵	Rigatoni	18 ⁹⁵
spicy tomato basil sauce, herbed ricotta		sausage, roasted fennel, roasted peppers, roasted garlic cream	
Truffled Spaghetti & Signature Meatballs	22 ⁹⁵	Linguine Vongole	22 ⁹⁵
truffle cream, herbed ricotta		clams, blistered tomatoes, fresh herbs, white wine	
Spaghetti Bolognese	16 ⁹⁵	Beef Lasagna	17 ⁹⁵
beef ragu, tomato sauce, herbs		ricotta, spinach, beef	
Short Rib Pappardelle	19 ⁹⁵	Risotto of the Day	MP
braised short ribs, pine nuts, wild mushrooms, café au lait		ask server for details	
Linguine Carbonara	18 ⁹⁵	Pasta Platter per person, min. 2 per order	23 ⁹⁵
pancetta, scallions, egg, parmigiano-reggiano		truffled spaghetti & signature meatballs, gnocchi garganelli pollo, linguine gamberi	
Penne Arrabiata	16 ⁹⁵		
pancetta, garlic, tomatoes, burrata, peperoncino			
Garganelli Pollo	19 ⁹⁵		
herb roasted chicken, sun-dried tomatoes, peas, chicken broth			

VEAL OR CHICKEN SERVED WITH BRUSSELS SPROUTS & ROASTED POTATOES

Piccata	20 ⁹⁵
sautéed in white wine, lemon, capers, butter	
Saltimbocca	21 ⁹⁵
sautéed with white wine, topped with prosciutto, sage	
Marsala	21 ⁹⁵
wild mushrooms, thyme	
Parmigiana	22 ⁹⁵
breaded, topped with tomato sauce & mozzarella cheese	

! ADD SIDE OF PENNE POMODORO \$5

SIGNATURE ENTRÉES

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

ANTIPASTI

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

BAMBINI FOR KIDS 8 AND UNDER

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

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

		GLASS	½ LITRE	BOTTLE
Prosecco	Italy, Veneto	9 ⁰⁰	-----	45 ⁰⁰
Ferrari Rosé	Italy, Trentino Alto-Aldige	14 ⁰⁰	-----	70 ⁰⁰

ROSE

Perseus Rosé	Okanagan, BC	9 ⁵⁰	32 ⁵⁰	48 ⁰⁰
--------------	--------------	-----------------	------------------	------------------

BIANCO

Trattoria House White	Okanagan, BC	6 ⁹⁵	23 ²⁵	34 ⁰⁰
Giacondi Pinot Grigio	Sicily, Italy	7 ⁷⁵	25 ⁷⁵	38 ⁰⁰
Tormaresca Chardonnay	Puglia, Italy	9 ⁵⁰	32 ⁵⁰	48 ⁰⁰
Riverlore Sauvignon Blanc	Marlborough, New Zealand	9 ⁵⁰	32 ⁵⁰	48 ⁰⁰
Poderi dal Nespole Sauvignon Blanc-Bombino	Emilia-Romagna, Italy	-----	-----	48 ⁰⁰
Antinori 'Campogrande' Orvieto	Tuscany, Italy	-----	-----	49 ⁰⁰
Quails Gate Gewürztraminer	Okanagan, BC	10 ⁰⁰	34 ⁰⁰	50 ⁰⁰
Rocca delle Macie Vermentino	Tuscany, Italy	10 ⁰⁰	34 ⁰⁰	50 ⁰⁰
Burrowing Owl Pinot Gris	Okanagan, BC	11 ⁰⁰	37 ⁵⁰	55 ⁰⁰
Byron 'Nielson' Chardonnay	Santa Barbara, California	12 ⁰⁰	40 ⁵⁰	60 ⁰⁰
Fontanafredda Gavi di Gavi	Piedmont, Italy	-----	-----	72 ⁰⁰

ROSSO

Trattoria House Red	Okanagan, BC	6 ⁹⁵	23 ²⁵	34 ⁰⁰
Trapiche Malbec	Mendoza, Argentina	7 ⁵⁰	24 ⁷⁵	37 ⁰⁰
Giacondi Nero d'Avola	Sicily, Italy	7 ⁷⁵	25 ⁷⁵	38 ⁰⁰
Giulio Straccali Chianti	Tuscany, Italy	9 ²⁵	31 ²⁵	46 ⁰⁰
Rocca delle Macie 'Sasyr' Syrah-Sangiovese	Tuscany, Italy	10 ⁵⁰	35 ²⁵	52 ⁰⁰
Perseus Merlot	Okanagan, BC	10 ⁷⁵	36 ⁷⁵	54 ⁰⁰
Fontanafredda 'Briccotondo' Barbera	Piedmont, Italy	10 ⁵⁰	39 ⁵⁰	52 ⁰⁰
Quail's Gate Cabernet Sauvignon	Okanagan, BC	-----	-----	58 ⁰⁰
Chateau St. Jean Cabernet Sauvignon	California, USA	12 ⁰⁰	40 ⁷⁵	60 ⁰⁰
Mission Hill 'Estate Series' Pinot Noir	Okanagan, BC	-----	-----	60 ⁰⁰
La Braccasca Rosso di Montepulciano	Tuscany, Italy	-----	-----	62 ⁰⁰
Antinori 'Peppoli' Chianti Classico	Tuscany, Italy	-----	-----	64 ⁰⁰
Cesari 'Mara' Valpolicella Superiore	Veneto, Italy	-----	-----	72 ⁰⁰
Castello Banfi Rosso di Montalcino	Tuscany, Italy	-----	-----	75 ⁰⁰
Brancaia 'Tre' Sangiovese-Merlot-Cabernet	Tuscany, Italy	-----	-----	78 ⁰⁰
Castello Banfi 'Aska' Cabernet Sauvignon	Tuscany, Italy	-----	-----	85 ⁰⁰
Prunotto 'Mompertone' Barbera-Syrah	Piedmont, Italy	-----	-----	88 ⁰⁰
Ricossa 'Antica Casa' Barolo	Piedmont, Italy	-----	-----	99 ⁰⁰
Villa Donaratico Cabernet Sauvignon	Tuscany, Italy	-----	-----	104 ⁰⁰
Tenuta Sant Antonio Amarone	Veneto, Italy	-----	-----	125 ⁰⁰
Freemark Abbey Cabernet Sauvignon	Napa, California	-----	-----	129 ⁰⁰
Casisano Brunello di Montalcino	Tuscany, Italy	-----	-----	130 ⁰⁰

CIN CIN!

Fig Fashion (2oz) maker's mark bourbon, fig syrup, angostura bitters	9 ⁷⁵	Amarena Cherry Sour (1.5oz) jim beam bourbon, amarena, egg white lemon, simple syrup	8 ⁵⁰
Trattoria Spritzer (3oz) aperol, chamomile infused honey, pink grapefruit topped with prosecco	9 ⁵⁰	Peach Daiquiri (1.5oz) bacardi white rum, peach schnapps, peach purée, lime	9 ⁵⁰
Italian Mule (1.5oz) stolichnaya vodka, lime, grapefruit bitters simple syrup, finished with ginger beer	8 ⁵⁰	Giulio Cesare (1.5oz) garlic infused stolichnaya vodka, worcestershire tabasco, clamato	7 ⁵⁰
White Sangria (3oz) white wine, peach schnapps, honey, pineapple & apple juice	9 ⁵⁰	Strawberry & Basil (1oz) stolichnaya vodka, st. germaine, strawberries, basil lemon, topped with soda	8 ⁵⁰
Red Sangria (3oz) red wine, cointreau, peach purée, arugula, orange & pineapple juice	9 ⁵⁰	Shaken Espresso (1.5oz) stoli vanil vodka, kahlua, espresso brown simple syrup	9 ⁵⁰

VIRGIN | 3⁵⁰

Trattoria Lemonades choice of raspberry, peach, passion fruit, or kiwi	Pompelmo e 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 e Cetriolo giffard cucumber, giffard kiwi, mint, soda	Melone giffard melon, pineapple juice, orange juice, soda

CREATE YOUR OWN
CHOOSE 2 FLAVOURS Passion Fruit Kiwi Melon Strawberry Guava Lime ADDITIONAL
FLAVOURS \$.50

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

BIRRA

Stella Artois	330ml	Pilsner	Belgium	7 ⁷⁵
Parallel 49 Wobbly Pop	34.1ml	Pale Ale	BC	7 ⁷⁵
Goose Island	330ml	IPA	BC	7 ⁷⁵
Hoegaarden	330ml	Witbier	Holland	7 ⁷⁵
Peroni	330ml	Lager	Italy	7 ⁷⁵
Red Truck	35.5ml	Ale	BC	6 ⁷⁵
Stanley Park	330ml	Amber Ale	BC	6 ⁷⁵
Stiegl	500ml	Grapefruit Radler	Austria	9 ⁰⁰
Broken Ladder	330ml	Apple Cider	BC	8 ⁰⁰