

# trattoria

## INSALATA

- Caesar** 9<sup>95</sup>  
signature dressing, parmigiano-reggiano, herb croutons
- Caprese** 13<sup>95</sup>  
vine-ripened tomatoes, burrata, basil, extra virgin olive oil
- Roman Power Salad** 13<sup>95</sup>  
farro, quinoa, kale, charred avocado, pepperonata cucumber, verde goddess dressing
- Mista Salad** 10<sup>95</sup>  
shaved radish, carrots, fennel, tomatoes, cucumbers, greens mint, white balsamic vinaigrette
- Beet Salad** 12<sup>95</sup>  
roasted beets, arugula, valencia almonds, macedonian feta, lemon and tahini dressing
- Siena Chopped Salad** 17<sup>95</sup>  
romaine, artichokes, avocado, tomatoes, green beans egg radicchio, red onion, soppressata, ricotta salata sweet mustard vinaigrette
- Tonnato Salad** 18<sup>95</sup>  
seared ahi tuna, artichokes, pepperonata, fregola castelvetrano olives, pinenuts, limoncello puree
- Chicken Parmesan Salad** 19<sup>95</sup>  
arugula, red onion, tomato vinaigrette, shaved parmesan crispy breaded chicken  
ADD CHICKEN BREAST \$5

## VEAL OR CHICKEN Served with seasonal vegetables

- Piccata** 20<sup>95</sup>  
sautéed in white wine, lemon, capers, butter
- Saltimbocca** 21<sup>95</sup>  
sautéed with white wine, topped with prosciutto, sage
- Marsala** 21<sup>95</sup>  
wild mushrooms, thyme
- Parmigiana** 22<sup>95</sup>  
milanese style, topped with tomato sauce mozzarella cheese

! ADD SIDE OF PENNE POMODORO \$5

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

## ANTIPASTI

- Minestrone Zuppa** 10<sup>95</sup>  
italian beans, vegetables, tomato brodo, pesto
- Tomato Bruschetta** 12<sup>95</sup>  
basil, shaved parmesan, assorted tomatoes, balsamic crema
- Burrata & Prosciutto** 17<sup>95</sup>  
prosciutto di parma, pesto, marinated tomatoes, forno bread
- Mussels** 16<sup>95</sup>  
nduja, fennel sausage, saffron, white wine, garlic fresh herbs, forno bread
- Sicilian Calamari** 12<sup>95</sup>  
sicilian olives, capers, spicy tomato sauce
- Arancini** 11<sup>95</sup>  
stuffed with wild mushrooms, parmesan, smoked scamorza roasted garlic, carrot puree
- Involtini** 11<sup>95</sup>  
zucchini, eggplant, fontina, soleggiati tomatoes, broken pesto
- Beef Carpaccio** 13<sup>95</sup>  
herb crusted beef, grainy mustard aioli, arugula, grana padano, forno bread, pickled onions

## PASTA

- Spaghetti & Signature Meatballs** 20<sup>95</sup>  
spicy tomato basil sauce, herbed ricotta
- Truffled Spaghetti & Signature Meatballs** 23<sup>95</sup>  
truffle cream, herbed ricotta
- Bucatini Cacciatore** 19<sup>95</sup>  
ground chicken, roasted peppers, zucchini, eggplant
- Spaghetti Bolognese** 16<sup>95</sup>  
beef ragu, tomato sauce, herbs
- Linguine Carbonara** 17<sup>95</sup>  
pancetta, scallions, egg, parmigiano-reggiano
- Gnocchi** 17<sup>95</sup>  
pesto cream, tomato bruschetta
- Crab & Lobster Ravioli** 23<sup>95</sup>  
sundried tomato pesto, mint and basil gremolata
- Short Rib Pappardelle** 19<sup>95</sup>  
braised short ribs, pine nuts, wild mushrooms, café au lait
- Linguine Gamberi** 23<sup>95</sup>  
tiger prawns, capers, olives, roasted tomato, aglio e olio, chillies
- Penne Arrabiata** 16<sup>95</sup>  
pancetta, garlic, tomatoes, burrata, peperoncino
- Radiator** 18<sup>95</sup>  
charred artichokes, broccolini, pesto, carrot puree

TRATT TUESDAY | ALL PASTAS JUST \$13<sup>00</sup>

GLUTEN FREE PASTA AVAILABLE ADD \$1.00

## PLATTERS For friends, for family, for fun.

Prices based per person | Minimum two people per platter

- Antipasto Platter** 18<sup>95/pp</sup>  
burrata & prosciutto, beet salad, wild mushroom arancinis, signature meatballs, eggplant and zucchini involtini, forno bread
- Pasta Platter** 23<sup>95/pp</sup>  
truffled spaghetti & signature meatballs, gnocchi, crab & lobster ravioli, bucatini cacciatore
- Carne e Pesce Platter** 29<sup>95/pp</sup>  
new york striploin, sauteed tiger prawns, seared ahi tuna, sweet pea risotto, chicken picatta

## PIZZA

- Abruzzo** 16<sup>95</sup>  
nduja, fennel sausage, broccolini, castelvetrano olives, smoked scamorza
- Hawaiian** 16<sup>95</sup>  
capicola, roasted pineapple, pepperonata fior di latte
- Margherita** 13<sup>95</sup>  
tomato, basil, fior di latte
- Prosciutto** 16<sup>95</sup>  
arugula, prosciutto di parma, burrata, tomato sauce
- Gamberi Genovese** 16<sup>95</sup>  
mascarpone pesto, soleggiate tomatoes, prawn, macedonian feta, red onion, arugula
- Funghi** 16<sup>95</sup>  
smoked pancetta, mushrooms, creamed leeks sprouts, provolone
- Formaggio** 15<sup>95</sup>  
asiago, fior di latte, gorgonzola, rosemary

## SIGNATURE ENTRÉES

- Lamb Shank** 25<sup>95</sup>  
sweet pea risotto, gremolata, red wine jus
- New York Striploin (10oz)** 30<sup>95</sup>  
seasonal vegetables, chimichurri sauce
- King Salmon** 25<sup>95</sup>  
limoncello puree, fregola, pepperonata, caponata
- Sardinian Stuffed Eggplant** 19<sup>95</sup>  
farro, creamed leeks, broccolini, cauliflower, parmesan fresh herb

## SIDES

- Brussels Sprouts** 7<sup>95</sup>  
lemon, capers, chillies, parmigiano-reggiano
- Braised Greens** 6<sup>95</sup>  
garlic, chillies, kale, chard, lemon, olive oil
- Caponata** 6<sup>95</sup>  
zucchini, eggplant, bell peppers, tomato agro dolce pine nuts
- Cheese Bread** 6<sup>95</sup>  
garlic bread, cheese blend

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	9 <sup>00</sup>	-----	45 <sup>00</sup>
Ferrari Rosé	Trentino Alto-Aldige, Italy	15 <sup>00</sup>	-----	75 <sup>00</sup>

## ROSE

Perseus Rosé	Okanagan, BC	9 <sup>50</sup>	32 <sup>50</sup>	48 <sup>00</sup>
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## BIANCO

Trattoria House White	Okanagan, BC	6 <sup>95</sup>	23 <sup>25</sup>	34 <sup>00</sup>
Giacondi Pinot Grigio	Sicily, Italy	8 <sup>00</sup>	26 <sup>50</sup>	40 <sup>00</sup>
Tormaresca Chardonnay	Puglia, Italy	9 <sup>50</sup>	32 <sup>50</sup>	48 <sup>00</sup>
Riverlore Sauvignon Blanc	Marlborough, New Zealand	9 <sup>50</sup>	32 <sup>50</sup>	48 <sup>00</sup>
Quails Gate Gewürztraminer	Okanagan, BC	10 <sup>00</sup>	34 <sup>00</sup>	50 <sup>00</sup>
Rocca delle Macie Vermentino	Tuscany, Italy	10 <sup>00</sup>	34 <sup>00</sup>	50 <sup>00</sup>
Hillside 'Unoaked' Pinot Gris	Okanagan, BC	10 <sup>00</sup>	34 <sup>00</sup>	50 <sup>00</sup>
Antinori 'Villa Antinori Bianco' Pinot Blanc-Trebbi	Okanagan, BC	11 <sup>00</sup>	37 <sup>50</sup>	55 <sup>00</sup>
Burrowing Owl Pinot Gris	Okanagan, BC	-----	-----	56 <sup>00</sup>
Byron 'Nielson' Chardonnay	Santa Barbara, California	12 <sup>00</sup>	40 <sup>50</sup>	60 <sup>00</sup>
Fontanafredda Gavi di Gavi	Piedmont, Italy	-----	-----	72 <sup>00</sup>

## ROSSO

Trattoria House Red	Okanagan, BC	6 <sup>95</sup>	23 <sup>25</sup>	34 <sup>00</sup>
Trapiche Malbec	Mendoza, Argentina	7 <sup>50</sup>	24 <sup>75</sup>	37 <sup>00</sup>
Giacondi Nero d'Avola	Sicily, Italy	8 <sup>00</sup>	26 <sup>50</sup>	40 <sup>00</sup>
Giulio Straccali Chianti	Tuscany, Italy	9 <sup>25</sup>	31 <sup>25</sup>	46 <sup>00</sup>
Rocca delle Macie 'Sasyr' Syrah-Sangiovese	Tuscany, Italy	10 <sup>50</sup>	35 <sup>25</sup>	52 <sup>00</sup>
Perseus Merlot	Okanagan, BC	10 <sup>75</sup>	36 <sup>75</sup>	54 <sup>00</sup>
Fontanafredda 'Briccotondo' Barbera	Piedmont, Italy	10 <sup>50</sup>	39 <sup>50</sup>	52 <sup>00</sup>
Quail's Gate Cabernet Sauvignon	Okanagan, BC	-----	-----	58 <sup>00</sup>
Mission Hill 'Estate Series' Pinot Noir	Okanagan, BC	11 <sup>50</sup>	38 <sup>75</sup>	57 <sup>00</sup>
Chateau St. Jean Cabernet Sauvignon	California, USA	12 <sup>00</sup>	40 <sup>75</sup>	60 <sup>00</sup>
La Braccesa Rosso di Montepulciano	Tuscany, Italy	-----	-----	62 <sup>00</sup>
Antinori 'Peppoli' Chianti Classico	Tuscany, Italy	-----	-----	64 <sup>00</sup>
Tommasi 'Hercles' Primitivo	Puglia, Italy	-----	-----	70 <sup>00</sup>
Cesari 'Mara' Valpolicella Superiore	Veneto, Italy	-----	-----	72 <sup>00</sup>
Castello Banfi Rosso di Montalcino	Tuscany, Italy	-----	-----	75 <sup>00</sup>
Brancaia 'Tre' Sangiovese-Merlot-Cabernet	Tuscany, Italy	-----	-----	78 <sup>00</sup>
Castello Banfi 'Aska' Cabernet Sauvignon	Tuscany, Italy	-----	-----	85 <sup>00</sup>
Prunotto 'Mompertone' Barbera-Syrah	Piedmont, Italy	-----	-----	88 <sup>00</sup>
Ricossa 'Antica Casa' Barolo	Piedmont, Italy	-----	-----	99 <sup>00</sup>
Villa Donaratico Cabernet Sauvignon	Tuscany, Italy	-----	-----	104 <sup>00</sup>
Tenuta Sant Antonio Amarone	Veneto, Italy	-----	-----	125 <sup>00</sup>
Freemark Abbey Cabernet Sauvignon	Napa, California	-----	-----	129 <sup>00</sup>
Tommasi Casisano Brunello di Montalcino	Tuscany, Italy	-----	-----	130 <sup>00</sup>

## CIN CIN!

<b>Fig Fashion</b> (2oz) maker's mark bourbon, fig syrup, angostura bitters	9 <sup>75</sup>	<b>Trattoria Margarita</b> (1.5oz) tequila, cointreau, fresh lime, simple syrup, salted rim	8 <sup>75</sup>
<b>Trattoria Spritzer</b> (3oz) aperol, chamomile infused honey, pink grapefruit topped with prosecco	9 <sup>50</sup>	<b>Peach Daiquiri</b> (1.5oz) bacardi white rum, peach schnapps, peach purée, lime	9 <sup>50</sup>
<b>Italian Mule</b> (1.5oz) stolichnaya vodka, lime, grapefruit bitters simple syrup, finished with ginger beer	8 <sup>50</sup>	<b>Giulio Cesare</b> (1.5oz) garlic infused stolichnaya vodka, worcestershire tabasco, clamato	7 <sup>50</sup>
<b>White Sangria</b> (3oz) white wine, peach schnapps, honey, pineapple & apple juice	9 <sup>50</sup>	<b>Strawberry &amp; Basil</b> (1oz) stolichnaya vodka, st. germaine, strawberries, basil lemon, topped with soda	8 <sup>50</sup>
<b>Red Sangria</b> (3oz) red wine, cointreau, peach purée, arugula, orange & pineapple juice	9 <sup>50</sup>	<b>Trattoria Mojito</b> (1.5oz) bacardi white rum, fresh mint leaves, fresh lime juice simple syrup, soda	8 <sup>75</sup>

## VIRGIN | 3<sup>50</sup>

<b>Trattoria Lemonades</b> choice of raspberry, peach, passion fruit, or kiwi	<b>Pompelmo e Menta</b> grapefruit juice, lime, simple syrup mint leaves, soda
<b>Te Verdu a Fiori</b> green tea & citrus syrup, apple juice, mint basil, lemon juice, soda	<b>Aranciata Passion</b> giffard passion fruit, giffard pineapple orange juice, soda
<b>Kiwi e Cetriolo</b> giffard cucumber, giffard kiwi, mint, soda	<b>Melone</b> 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 | 3<sup>50</sup>** stolichnaya vodka, bombay sapphire gin, canadian club whisky, bacardi rum, sauza tequila

## BIRRA

<b>Stella Artois</b>	330ml	Pilsner	Belgium	7 <sup>75</sup>
<b>Four Winds</b>	330ml	IPA	BC	6 <sup>75</sup>
<b>Hoegaarden</b>	330ml	Witbier	Holland	7 <sup>75</sup>
<b>Peroni</b>	330ml	Lager	Italy	7 <sup>75</sup>
<b>Red Truck</b>	355ml	Ale	BC	6 <sup>75</sup>
<b>33 Acres of Ocean</b>	330ml	Pale Ale	BC	6 <sup>75</sup>
<b>Stiegl</b>	500ml	Grapefruit Radler	Austria	9 <sup>00</sup>
<b>Broken Ladder</b>	330ml	Apple Cider	BC	8 <sup>00</sup>