




## ANTIPASTI

- Bruschetta Sampler** 13<sup>95</sup>  
tomato & basil, artichoke & asiago chickpeas & lemon
- Sicilian Calamari** 12<sup>95</sup>  
spicy tomato sauce
- Beef Carpaccio** 13<sup>95</sup>  
herb crusted beef, grainy mustard aioli, arugula grana padano, forno bread, pickled onions
- Burrata & Prosciutto** 16<sup>95</sup>  
prosciutto di parma, pesto, marinated tomatoes forno bread

## SIDES

- Country Style Sausage** 5<sup>95</sup>
-  **Double Smoked Bacon** 5<sup>95</sup>
- Trattoria Potatoes** 4<sup>95</sup>
-  **Fresh Fruit** 4<sup>95</sup>

Parties of 8 or more subject to 18% gratuity

 Gluten friendly item.


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.

# BRUNCH

- Trattoria Breakfast** 11<sup>95</sup>  
2 eggs any style, country style sausage double smoked bacon, trattoria potatoes
- Signature Benny** 12<sup>95</sup>  
english muffin, prosciutto cotto, poached eggs hollandaise, trattoria potatoes, greens
- Smoked Salmon Benny** 13<sup>95</sup>  
english muffin, smoked salmon, hollandaise trattoria potatoes, greens
- Truffled Mushroom Frittata** 13<sup>95</sup>  
wild mushrooms, truffle tapenade fontina, trattoria potatoes, greens
- Ham & Cheese Omelet** 15<sup>95</sup>  
prosciutto cotto, capicola, brie trattoria potatoes, greens
- Fennel Sausage Hash** 13<sup>95</sup>  
peppers, scallions, potatoes, arugula poached eggs
- Breakfast Pizza** 12<sup>95</sup>  
spinach béchamel, roasted scallions, burrata eggs, double smoked bacon, roasted tomatoes
- Banana Bread French Toast** 12<sup>95</sup>  
seasonal berries, vanilla chantilly cream

## INSALATA

-  **Caprese** 13<sup>95</sup>  
vine-ripened tomatoes, burrata, basil extra virgin olive oil
- Caesar** ADD CHICKEN BREAST \$4 9<sup>95</sup>  
signature dressing, parmigiano-reggiano herb croutons
- Chicken Panzanella Salad** 20<sup>95</sup>  
breaded chicken, arugula, vine-ripened tomatoes radishes, grapes, celery, scallions, burrata pine nuts, sherry shallot vinaigrette
- Arugula & Watermelon Salad** 12<sup>95</sup>  
shaved ricotta salata, toasted hazelnuts, citrus vinaigrette

## BAMBINI FOR KIDS 8 AND UNDER

- Breaded Chicken Breast** 7<sup>95</sup>  
seasonal vegetables
- Penne Pomodoro** 6<sup>95</sup>  
tomato sauce, parmesan cheese
- Macaroni & Cheese** 6<sup>95</sup>  
creamy cheese sauce
- Spaghetti Bolognese** 7<sup>95</sup>  
tomato meat sauce
- Cheese Pizza** 6<sup>95</sup>  
mozzarella, tomato sauce
- Salmon** 8<sup>95</sup>  
seasonal vegetable

## PASTA GLUTEN FREE PASTA AVAILABLE ADD \$1.00

- Spaghetti & Signature Meatballs** 19<sup>95</sup>  
spicy tomato basil sauce, herbed ricotta
- Gnocchi** 17<sup>95</sup>  
pesto cream, tomato bruchetta
- Linguine Carbonara** 18<sup>95</sup>  
pancetta, scallions, egg, parmigiano-reggiano
- Penne Arrabiata** 16<sup>95</sup>  
pancetta, garlic, tomatoes, burrata, peperoncino
- Garganelli Pollo** 19<sup>95</sup>  
herb roasted chicken, sun-dried tomatoes peas, chicken broth
- Linguine Gamberi** 23<sup>95</sup>  
tiger prawns, capers, olives, oregano roasted tomato aglio e olio, chillies

## PIZZA

- Prosciutto** arugula, prosciutto di parma tomato sauce, burrata 17<sup>95</sup>
- Salsiccia** fennel sausage, mushrooms, egg caramelized onions, peppered goat cheese 16<sup>95</sup>
- Hawaiian** smoked pancetta, chillies forno roasted pineapple, roasted peppers 16<sup>95</sup>
- Margherita** tomato, basil, fior di latte 13<sup>95</sup>

## BUBBLES

Prosecco	Italy, Veneto	9 <sup>00</sup>	-----	45 <sup>00</sup>
Ferrari Rosé	Italy, Trentino Alto-Aldige	14 <sup>00</sup>	-----	70 <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	7 <sup>75</sup>	25 <sup>75</sup>	38 <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>
Poderi dal Nespole Sauvignon Blanc-Bombino	Emilia-Romagna, Italy	-----	-----	48 <sup>00</sup>
Antinori 'Campogrande' Orvieto	Tuscany, Italy	-----	-----	49 <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>
Burrowing Owl Pinot Gris	Okanagan, BC	11 <sup>00</sup>	37 <sup>50</sup>	55 <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	7 <sup>75</sup>	25 <sup>75</sup>	38 <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 'Bricotondo' 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>
Chateau St. Jean Cabernet Sauvignon	California, USA	12 <sup>00</sup>	40 <sup>75</sup>	60 <sup>00</sup>
Mission Hill 'Estate Series' Pinot Noir	Okanagan, BC	-----	-----	60 <sup>00</sup>
La Braccasca Rosso di Montepulciano	Tuscany, Italy	-----	-----	62 <sup>00</sup>
Antinori 'Peppoli' Chianti Classico	Tuscany, Italy	-----	-----	64 <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>

## ROSSO

Castello Banfi 'Aska' Cabernet Sauvignon	Tuscany, Italy	-----	-----	85 <sup>00</sup>
Prunotto 'Mompertone' Barbara-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>
Casisano Brunello di Montalcino	Tuscany, Italy	-----	-----	130 <sup>00</sup>

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

**Trattoria Lemonades** choice of raspberry peach, passion fruit, or kiwi

**Te Verdu a Fiori** green tea & citrus syrup apple juice, mint, basil, lemon juice, soda

**Kiwi e Cetriolo** giffard cucumber giffard kiwi, mint, soda

**Pompelmo e Menta** grapefruit juice, lime simple syrup, mint leaves, soda

**Aranciata Passion** giffard passion fruit giffard pineapple, orange juice, 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 | 3<sup>50</sup>** stolichnaya vodka, bombay sapphire gin, canadian club whisky, bacardi rum, sauza tequila

## BIRRA

Stella Artois	330ml	Pilsner	Belgium	7 <sup>75</sup>
Parallel 49 Wobbly Pop	341ml	Pale Ale	BC	7 <sup>75</sup>
Goose Island	330ml	IPA	BC	7 <sup>75</sup>
Hoegaarden	330ml	Witbier	Holland	7 <sup>75</sup>
Peroni	330ml	Lager	Italy	7 <sup>75</sup>
Red Truck	355ml	Ale	BC	6 <sup>75</sup>
Stanley Park	330ml	Amber Ale	BC	6 <sup>75</sup>
Stiegl	500ml	Grapefruit Radler	Austria	9 <sup>00</sup>
Broken Ladder	330ml	Apple Cider	BC	8 <sup>00</sup>