

# trattoria

## DINE OUT VANCOUVER

\$25 | WINE PAIRINGS \$15

JAN 18<sup>th</sup> - FEB 3<sup>rd</sup>

### PRIMO

PERSEUS PINOT GRIS (4oz)

or

PERSEUS MERLOT (4oz)

#### Seafood Cioppino

mussels and clams, fennel and tomato broth  
with garlic forno crostini

or

#### Ricotta Bruschetta

nduja sausage, house pickles

### PRINCIPALI

PERSEUS CABERNET-MERLOT (4oz)

or

PERSEUS SAUVIGNON BLANC (4oz)

#### Chicken Cacciatore al Forno

forno roasted chicken in pepper stew  
parmesan crusted polenta croutons

or

#### Prosciutto Wrapped Lingcod

toasted orzo, roasted tomato ragout

or

#### Wild Mushroom Gnocchi

aglio olio, ricotta salata

ADD ON \$9 EACH

Meatballs (3pcs)

Burrata

Prawns (3pcs)

### DOLCE

QUAILS GATE OPTIMA LATE HARVEST (1oz)

#### Cannoli Trio

pistachio, nutella, ricotta

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## TO START

### Avocado Toast

roasted cherry tomatoes, 7 min egg  
balsamic reduction

or

### Ham and Cheese Crespelle

spinach bechemel, fontina  
topped with fried egg

## TO FINISH

### Fresh Fruit

sweet greek yogurt sauce

ADD ON \$9 EACH

Prosciutto  
Smoked Salmon  
Prawns (3pcs)  
Burrata