

trattoria

ANTIPASTI

Zuppa di Stagione	10 ⁹⁵
ask your server about our seasonal soup	
Bruschetta	14 ⁹⁵
tomato bruschetta, chickpea spread roasted garlic burricotta, spiced walnuts marinated olives, forno bread	
Burrata & Prosciutto	18 ⁹⁵
prosciutto di parma, pesto marinated tomatoes, forno bread	
Sicilian Calamari	13 ⁵⁰
sicilian olives, capers, spicy tomato sauce	
Beef Carpaccio	14 ⁹⁵
herb crusted beef, grainy mustard aioli arugula, grana padano, pickled onions garlic herb toast	

SIDES

Trattoria Hash Potatoes	5 ⁵⁰
🌱 Fresh Fruit	5 ⁵⁰
🌱 Country Style Sausage	6 ⁵⁰
🌱 Double Smoked Bacon	6 ⁵⁰

🌱 Gluten friendly item

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

BRUNCH

Trattoria Breakfast	14 ⁹⁵	Avocado Toast	15 ⁹⁵
2 eggs any style, country style sausage double smoked bacon, trattoria potatoes greens		prosciutto, tomatoes, 7-minute eggs focaccia, greens	
Signature Benny	13 ⁵⁰	Beef Tenderloin Hash	16 ⁹⁵
prosciutto cotto, poached eggs english muffin, hollandaise trattoria potatoes		sunny side up eggs, bell peppers soleggiati tomatoes, pan fried gnocchi	
Smoked Salmon Benny	13 ⁵⁰	Stuffed French Toast	13 ⁵⁰
poached eggs, pickled red onions, dill hollandaise, trattoria potatoes, greens		caramelized bananas, berries white chocolate mousse	
Truffled Mushroom Omelet	15 ²⁵		
spinach, fontina, trattoria potatoes greens			

INSALATA

ADD: Chicken Breast, Seared Ahi Tuna, Seared Salmon or 3pc Sautéed Prawns for \$6⁵⁰

Caesar Salad	10 ⁵⁰	🌱 Mista Salad	11 ⁵⁰
signature dressing, parmesan cheese herb croutons		shaved radish, carrots, fennel, tomatoes cucumbers, greens, citrus vinaigrette	
🌱 Beet Salad	13 ⁵⁰	🌱 Pear & Fennel Salad	13 ⁹⁵
roasted beets, arugula, valencia almonds goats cheese, mustard vinaigrette		shaved fennel & pear, candied pancetta marinated figs, gorgonzola, walnuts, arugula red wine vinaigrette	
🌱 Caprese Salad	15 ⁹⁵		
vine-ripened tomatoes, buffalo mozzarella basil, balsamic reduction			

PASTA

GLUTEN FREE PASTA AVAILABLE ADD \$2⁰⁰

Spaghetti & Signature Meatballs	24 ⁹⁵
with herbed ricotta and choice of: spicy tomato basil sauce OR truffle cream sauce	
Gnocchi	18 ⁹⁵
pesto, tomato bruschetta	
Linguine Carbonara	18 ⁹⁵
pancetta, scallions, egg parmesan cheese	
Fusilli Lunghi	20 ⁹⁵
pancetta, wild mushrooms oregano cream	
Linguine Gamberi	24 ⁹⁵
tiger prawns, capers, olives roasted tomato, aglio e olio oregano, chillies	

PIZZA

Prosciutto	17 ⁹⁵
prosciutto di parma, burrata arugula, tomato sauce	
Siciliana	17 ⁹⁵
fennel sausage, caciocavallo olives chillies, rosemary	
Hawaiian	17 ⁹⁵
capicollo, roasted pineapple pepperonata, fior di latte	
Margherita	14 ⁹⁵
tomato, basil, fior di latte	

BIANCO

		GLASS (5oz)	GLASS (8oz)	BOTTLE
Trattoria House White	Okanagan, BC	7 ⁵⁰	12 ⁰⁰	36
Giacondi Pinot Grigio	Sicily, Italy	8 ⁵⁰	13 ⁵⁰	43
Nespolino Trebbiano	Emilia-Romagna, Italy	8 ⁵⁰	13 ⁵⁰	43
Road 13 'Honest John's' Chardonnay-Pinot Gris	Okanagan, BC	9 ⁷⁵	15 ⁵⁰	49
Riverlore Sauvignon Blanc	Marlborough, New Zealand	10 ⁰⁰	16 ⁰⁰	51
Quails' Gate Gewürztraminer	Okanagan, BC	10 ⁵⁰	16 ⁵⁰	53
Sassoregale Vermentino	Tuscany, Italy	10 ⁵⁰	16 ⁵⁰	53
Burrowing Owl Pinot Gris	Okanagan, BC	-----	-----	55
Allegrini 'Corte Giara' Pinot Grigio	Veneto, Italy	-----	-----	59
Attems Sauvignon Blanc	Veneto, Italy	-----	-----	64
Tantalus 'Bear' Chardonnay	Okanagan, BC	12 ⁵⁰	19 ⁵⁰	64
Clos du Soleil 'Capella' Sauvignon Blanc-Semillon	Okanagan, BC	-----	-----	72
Villa Sparina Gavi di Gavi	Piedmont, Italy	-----	-----	76
Castiglion del Bosco Chardonnay	Tuscany, Italy	-----	-----	85

ROSSO

Trattoria House Red	Okanagan, BC	7 ⁵⁰	12 ⁰⁰	36
Trapiche Malbec	Mendoza, Argentina	8 ⁰⁰	12 ⁵⁰	40
Nespolino Sangiovese-Merlot	Emilia-Romagna, Italy	8 ⁵⁰	13 ⁵⁰	43
Giulio Straccali Chianti	Tuscany, Italy	9 ⁷⁵	15 ⁵⁰	49
Road 13 'Honest John's' Red Blend	Okanagan, BC	10 ⁵⁰	16 ⁵⁰	53
Rocca delle Macie 'Sasyr' Syrah-Sangiovese	Tuscany, Italy	11 ⁰⁰	17 ⁰⁰	55
Fontanafredda 'Briccotondo' Barbera	Piedmont, Italy	11 ⁰⁰	17 ⁵⁰	55
Perseus Merlot	Okanagan, BC	11 ²⁵	18 ⁰⁰	57
Mission Hill 'Estate Series' Pinot Noir	Okanagan, BC	12 ⁰⁰	19 ⁰⁰	60
Gran Appasso Rosso	Puglia, Italy	12 ⁰⁰	19 ⁰⁰	60
Quails' Gate Cabernet Sauvignon	Okanagan, BC	-----	-----	61
Chateau St. Jean Cabernet Sauvignon	California, USA	12 ⁵⁰	19 ⁵⁰	64
Banfi 'Centine' Sangiovese-Cabernet	Tuscany, Italy	-----	-----	64
Allegrini Valpolicella	Veneto, Italy	-----	-----	69
Marchesi di Barolo 'Maraia' Barbera	Piedmont, Italy	-----	-----	73
Tommasi 'Heracles' Primitivo	Puglia, Italy	-----	-----	74
Castiglion del Bosco 'Dainero' Sangiovese-Merlot	Tuscany, Italy	-----	-----	75
Clos du Soleil 'Celestiale' Cabernet-Merlot	Okanagan, BC	-----	-----	75
Rocca della Macie 'Santa Alfonso' Chianti Classico	Tuscany, Italy	-----	-----	78
Brancaia 'Tre' Sangiovese-Merlot-Cabernet	Tuscany, Italy	-----	-----	82
Antinori 'Le Mortelle' Cabernet Sauvignon	Tuscany, Italy	-----	-----	90
Villa Donoratico Cabernet Sauvignon	Tuscany, Italy	-----	-----	108
Treana Cabernet Sauvignon	Paso Robles, California	-----	-----	109
Fontanafredda 'Serralunga' Barolo	Piedmont, Italy	-----	-----	119
Tenuta Sant Antonio Amarone	Veneto, Italy	-----	-----	129
Castiglion del Bosco Brunello di Montalcino	Tuscany, Italy	-----	-----	158

BUBBLES

		GLASS (5oz)	GLASS (8oz)	BOTTLE
Itinera	Veneto, Italy	9 ⁵⁰	-----	48
Ferrari Rosé	Trentino Alto-Aldige, Italy	16 ⁰⁰	-----	79
Laurent Perrier Brut N/V	Champagne, France	-----	-----	130

ROSÉ

Perseus	Okanagan, BC	10 ⁰⁰	16 ⁰⁰	51
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VIRGIN 4⁵⁰

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

ADDITIONAL FLAVOURS \$.50

Passion Fruit Kiwi Melon Strawberry Lime

SPIKE IT 4⁰⁰ stolichnaya vodka, bombay sapphire gin, canadian club whiskey, bacardi rum, cuervo tequila

BIRRA

Stella Artois	330ml	Pilsner	Belgium	8 ⁰⁰
Four Winds	330ml	IPA	BC	7 ⁰⁰
Hoegaarden	330ml	Witbier	Holland	8 ⁰⁰
Peroni	330ml	Lager	Italy	8 ⁰⁰
33 Acres of Ocean	330ml	Pale Ale	BC	7 ⁰⁰
Grolsch	500ml	Lemon Radler	Holland	9 ²⁵
Lonetree	355ml	Cider	BC	8 ⁰⁰
Seasonal Beer		Ask Server		