

# trattoria

## INSALATA

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

ADD TO ANY SALAD FOR \$6<sup>50</sup>

Chicken Breast, Seared Ahi Tuna, Seared Salmon, Sautéed Prawns

## VEAL OR CHICKEN

Served with potatoes & seasonal vegetables

Piccata	21 <sup>95</sup>
sautéed in white wine, lemon, capers, butter	
Saltimbocca	22 <sup>95</sup>
sautéed with white wine, topped with prosciutto fontina, sage	
Marsala	22 <sup>95</sup>
sautéed with marsala, wild mushrooms, thyme	
Parmigiana	23 <sup>95</sup>
breaded, topped with tomato sauce mozzarella cheese	

ADD SIDE OF PENNE POMODORO \$6

## ANTIPASTI

Zuppa di Stagione	10 <sup>95</sup>	Arancini	12 <sup>50</sup>
ask your server about our seasonal soup		wild mushrooms, caciocavallo, truffle cream baby arugula	
Bruschetta	14 <sup>95</sup>	Sicilian Calamari	13 <sup>50</sup>
tomato bruschetta, chickpea spread, roasted garlic burricotta, spiced walnuts, marinated olives forno bread		sicilian olives, capers, spicy tomato sauce	
Burrata & Prosciutto	18 <sup>95</sup>	Beef Carpaccio	14 <sup>95</sup>
prosciutto di parma, pesto, marinated tomatoes forno bread		herb crusted beef, grainy mustard aioli, arugula grana padano, pickled onions, garlic herb toast	

## PASTA

GLUTEN FREE PASTA AVAILABLE \$2<sup>00</sup>

TRATT TUESDAY  
ALL PASTAS JUST \$13

Spaghetti & Signature Meatballs	24 <sup>95</sup>	Linguine Carbonara	18 <sup>95</sup>
with <i>herbed ricotta</i> & choice of: spicy tomato basil sauce OR truffle cream sauce		pancetta, scallions, egg, parmesan cheese	
Fusilli Lunghi	20 <sup>95</sup>	Cannelloni	21 <sup>95</sup>
pancetta, wild mushrooms, oregano cream		stuffed with veal, spinach, ricotta & goats cheese tomato bechamel, parmesan cheese	
Linguine Vongole	23 <sup>95</sup>	Gnocchi	18 <sup>95</sup>
clams, bay scallops, calamari, white wine, lemon dill, cherry tomatoes, butter		pesto, tomato bruschetta, parmesan cheese	
Pappardelle al Filetto	24 <sup>95</sup>	Linguine Gamberi	24 <sup>95</sup>
sautéed beef tenderloin, wild mushrooms, arugula red wine, beef stock		tiger prawns, capers, olives, chillies roasted tomato, aglio e olio	
Crab & Lobster Ravioli	24 <sup>95</sup>	Fettuccine Bolognese	18 <sup>95</sup>
lemon butter sauce, soleggiate tomatoes, chives		beef, veal & pork ragu, tomato sauce, herbs	

## PLATTERS

For friends, for family, for fun  
Prices based per person | Minimum two people per platter

Antipasto Platter	19 <sup>95/pp</sup>
prosciutto di parma, soppressata, coppa salami, buratta, gorgonzola, sicilian olives, chickpea spread signature meatballs, pickled & marinated vegetables, beef carpaccio, forno bread	
Pasta Platter	24 <sup>95/pp</sup>
tomato spaghetti & signature meatballs, fusilli lunghi, gnocchi pesto, crab & lobster ravioli	
Carne e Pesce Platter	31 <sup>95/pp</sup>
beef tenderloin, chicken milanese, sautéed prawns, seared ahi tuna, wild mushroom risotto, brussels sprouts seasonal vegetables	

## PIZZA

Siciliana	17 <sup>95</sup>
fennel sausage, caciocavallo, olives, chillies, rosemary	
Hawaiian	17 <sup>95</sup>
capicollo, roasted pineapple, pepperonata, fior di latte	
Margherita	14 <sup>95</sup>
tomato, basil, fior di latte	
Prosciutto	17 <sup>95</sup>
arugula, prosciutto di parma, burrata, tomato sauce	
Funghi	17 <sup>95</sup>
smoked pancetta, mushrooms, creamed leeks sprouts, provolone	

## SIGNATURE ENTRÉES

Braised Lamb Shank	22 <sup>95</sup>
risotto milanese, seasonal vegetables, gremolata	
Ahi Tuna	25 <sup>95</sup>
fregola, seasonal vegetables, pepperonata lemon butter sauce	
 Beef Tenderloin (6oz)	31 <sup>95</sup>
roasted potatoes, seasonal vegetables, salsa verde	
Seared Salmon	25 <sup>95</sup>
fregola, seasonal vegetables, lemon butter sauce	
Eggplant Parmesan	20 <sup>95</sup>
breaded eggplant, fior di latte, tomato coulis baby arugula salad, shaved parmesan	

## SIDES

Brussels Sprouts	8 <sup>50</sup>
lemon, capers, chillies, parmesan cheese	
 Roasted Potatoes	7 <sup>50</sup>
rosemary, garlic, lemon	
Cheese Bread	7 <sup>50</sup>
garlic bread, cheese blend	
 Mushroom Risotto	10 <sup>95</sup>
wild mushrooms, parmesan	

 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

# VINO

WINE WEDNESDAY ALL BOTTLES ARE 50% OFF

## BUBBLES

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

## ROSÉ

Perseus	Okanagan, BC	10 <sup>00</sup>	16 <sup>00</sup>	51
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## BIANCO

Trattoria House White	Okanagan, BC	7 <sup>50</sup>	12 <sup>00</sup>	36
Giacondi Pinot Grigio	Sicily, Italy	8 <sup>50</sup>	13 <sup>50</sup>	43
Nespolino Trebbiano	Emilia-Romagna, Italy	8 <sup>50</sup>	13 <sup>50</sup>	43
Road 13 'Honest John's' Chardonnay-Pinot Gris	Okanagan, BC	9 <sup>75</sup>	15 <sup>50</sup>	49
Riverlore Sauvignon Blanc	Marlborough, New Zealand	10 <sup>00</sup>	16 <sup>00</sup>	51
Quails' Gate Gewürztraminer	Okanagan, BC	10 <sup>50</sup>	16 <sup>50</sup>	53
Sassoregale Vermentino	Tuscany, Italy	10 <sup>50</sup>	16 <sup>50</sup>	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 <sup>50</sup>	19 <sup>50</sup>	64
Clos du Soleil 'Capella' Sauvignon Blanc-Semillon	Okanagan, BC	-----	-----	72
Villa Sparina Gavi di Gavi	Piedmont, Italy	-----	-----	76
Castiglioni del Bosco Chardonnay	Tuscany, Italy	-----	-----	85

## ROSSO

Trattoria House Red	Okanagan, BC	7 <sup>50</sup>	12 <sup>00</sup>	36
Trapiche Malbec	Mendoza, Argentina	8 <sup>00</sup>	12 <sup>50</sup>	40
Nespolino Sangiovese-Merlot	Emilia-Romagna, Italy	8 <sup>50</sup>	13 <sup>50</sup>	43
Giulio Straccali Chianti	Tuscany, Italy	9 <sup>75</sup>	15 <sup>50</sup>	49
Road 13 'Honest John's' Red Blend	Okanagan, BC	10 <sup>50</sup>	16 <sup>50</sup>	53
Rocca delle Macie 'Sasyr' Syrah-Sangiovese	Tuscany, Italy	11 <sup>00</sup>	17 <sup>00</sup>	55
Fontanafredda 'Briccotondo' Barbera	Piedmont, Italy	11 <sup>00</sup>	17 <sup>50</sup>	55
Perseus Merlot	Okanagan, BC	11 <sup>25</sup>	18 <sup>00</sup>	57
Mission Hill 'Estate Series' Pinot Noir	Okanagan, BC	12 <sup>00</sup>	19 <sup>00</sup>	60
Gran Appasso Rosso	Puglia, Italy	12 <sup>00</sup>	19 <sup>00</sup>	60
Quails' Gate Cabernet Sauvignon	Okanagan, BC	-----	-----	61
Chateau St. Jean Cabernet Sauvignon	California, USA	12 <sup>50</sup>	19 <sup>50</sup>	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
Castiglioni 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
Castiglioni del Bosco Brunello di Montalcino	Tuscany, Italy	-----	-----	158

# CIN CIN!

Aperol Spritz (3oz)  
aperol, soda, topped with prosecco

Trattoria Mojito (1.5oz)  
bacardi white rum, fresh mint leaves  
lime juice, simple syrup, soda

White Sangria (3oz)  
white wine, peach schnapps, honey  
pineapple & apple juice

Red Sangria (3oz)  
red wine, cointreau, peach purée  
orange & pineapple juice

Italian Mule (1.5oz)  
stolichnaya vodka, lime, grapefruit bitters  
simple syrup, finished with ginger beer

9<sup>75</sup> Negroni (2.5oz)  
bombay sapphire gin, red vermouth, aperol  
chambord

9<sup>50</sup> Whiskey Sour (2oz)  
bearface rye, ginger beer, citrus & egg white

9<sup>75</sup> Bellini (3oz)  
peach purée, prosecco with a splash of  
orange juice & vanilla

9<sup>75</sup> Signature Sour (2oz)  
old forester bourbon, lemon & lime juices  
amarena cherry syrup, egg white

9<sup>25</sup> Rusty Apple (2oz)  
bearface rye, drambuie, apple bitters

## VIRGIN 4<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 Lime ADDITIONAL FLAVOURS \$.50

SPIKE IT 4<sup>00</sup> stolichnaya vodka, bombay sapphire gin, canadian club whiskey, bacardi rum, cuervo tequila

# BIRRA

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