

# brunch

## Cocktails ————— \$7<sup>50</sup>

### Mango Mojito

bacardi superior rum, mango puree  
muddled mint & lime, topped with soda

### Iced Tiramisu

frangelico, kahlua and baileys, espresso, over ice

### Forget About It

banff ice vodka, clamato, franks red hot  
steak spice rim, pancetta wheel

## Frullato ————— \$5<sup>50</sup>

### Strawberry Basil

strawberries, basil, honey, vanilla yogurt

### Mango

mango puree, blood orange, yogurt

### Blueberry Banana

blueberry, banana, yogurt, pineapple juice

## Mimosa ————— \$7<sup>50</sup>

### Classic

fresh squeezed orange juice, prosecco

### Venezia Sparkle

peach, raspberry, prosecco

### Donna Grande

grand marnier, blood orange, prosecco

## Prima Colazione

<b>Classic Eggs Benedict</b> crispy prosciutto, hollandaise sauce, trattoria potatoes	<b>10<sup>95</sup></b>
<b>Trattoria Breakfast</b> eggs any style, tiroler bacon, venison sausage, trattoria potatoes, grilled foccacia, mista salad	<b>12<sup>95</sup></b>
<b>Mushroom Benny</b> portabellini, roasted pepper hollandaise, goat's cheese, caramelized onion	<b>11<sup>95</sup></b>
<b>Smoked Salmon Omelet</b> smoked salmon, pickled red onion, arugula, mascarpone	<b>13<sup>95</sup></b>
<b>Cassoulet</b> poached eggs, beans, chickpea, fennel sausage, roasted peppers, orzo, tomato	<b>13<sup>95</sup></b>
<b>Stufato Di Verdure (Italian Pot Pie)</b> eggs, tomato, smoked pancetta, asparagus, spinach béchamel, italian pastry	<b>12<sup>95</sup></b>
<b>Polenta Di Nona</b> polenta, fried eggs, smoked pancetta, tomato, spinach, buratta	<b>11<sup>95</sup></b>
<b>Timballo Primavera</b> baked pasta, seasonal vegetables, eggs, tomato sauce, fior di latte	<b>11<sup>95</sup></b>
<b>Brioche "French Toast"</b> fresh berry compote, amarena cherries	<b>10<sup>95</sup></b>
<b>Tagine</b> tomato poached eggs, chicken sausage, eggplant, sun-dried tomatoes, arugula, charred scallions	<b>12<sup>95</sup></b>
<b>Breakfast Pizza</b> boar bacon, spinach béchamel, roasted scallions, burrata, egg	<b>11<sup>95</sup></b>

## Antipasto *The Art of Sharing*

### Antipasto Misto

osso buco croquettes, spicy kobe meatballs, eggplant parmigiana, polenta bolognese  
prosciutto wrapped tiger prawns, salami & mozzarella stromboli, crispy calamari  
grilled radicchio with cherry balsamic reduction, pistachio caprino

**17<sup>95</sup> per person**  
(minimum 2 persons)

## Insalata

<b>Beets &amp; Arugula</b> goat's cheese, shallot vinaigrette	<b>10<sup>95</sup></b>
<b>Spinach</b> wild boar bacon, fennel, gorgonzola, toasted walnuts, balsamic vinaigrette	<b>11<sup>95</sup></b>
<b>Caprese</b> vine ripened tomatoes, basil, olive oil, sea salt choice of burrata, bufala or fior di latte	<b>12<sup>95</sup></b>
<b>Panzanella</b> tuscan bread, tomatoes, grapes, arugula, burrata, chianti vinaigrette	<b>10<sup>95</sup></b>

## Primo

<b>Bruschetta Sampler</b> chick pea, tomato basil, pesto & buffalo mozzarella	<b>12<sup>95</sup></b>
<b>Crispy Fried Calamari</b> spicy sicilian tomato sauce	<b>11<sup>95</sup></b>
<b>Honey Mussels</b> saffron, tomatoes, garlic, pinot grigio	<b>15<sup>95</sup></b>

## Pizza

<b>Margherita</b> tomatoes, basil, mozzarella	<b>12<sup>95</sup></b>
<b>Prosciutto di Parma</b> arugula, tomato sauce, burrata	<b>13<sup>95</sup></b>
<b>Formaggio</b> cacioavallo, fontina, asiago, mozzarella	<b>14<sup>95</sup></b>

## Pasta

<b>Spaghetti Carbonara</b> pancetta, scallions, free range egg, parmigiano reggiano	<b>15<sup>95</sup></b>
<b>Spaghetti Bolognese</b> anna's classic family recipe	<b>13<sup>95</sup></b>
<b>Linguine Gamberini</b> jumbo tiger prawns, capers, olives, oregano roasted tomato aglio e olio	<b>18<sup>95</sup></b>
<b>Spaghetti &amp; Kobe Meatballs</b> spicy tomato basil sauce, herbed ricotta	<b>16<sup>95</sup></b>
<b>Penne Arrabbiata</b> pancetta, garlic, tomatoes, peperoncino	<b>14<sup>95</sup></b>

## Pasta Platters *The Art of Sharing*

### Classic Pasta Platter (minimum 2 persons)

spaghetti & kobe meatballs with tomato fonduta, penne pomodoro, gnocchi pesto, lasagna

**16<sup>95</sup> per person**

## Sides

<b>Venison Sausage</b>	<b>6<sup>95</sup></b>	<b>Seasonal Organic Fruit</b>	<b>5<sup>50</sup></b>
<b>Tiroler Bacon</b>	<b>6<sup>95</sup></b>	<b>Grilled Foccaccia</b>	<b>2<sup>50</sup></b>
<b>Chicken Sausage</b>	<b>6<sup>95</sup></b>	<b>Trattoria Potatoes</b>	<b>4<sup>50</sup></b>

**trattoria** *Italian*  
*The Art of Sharing*

Parties of 8 or more subject to 18% gratuity

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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