

BRUNCH

- Signature Benny** 12⁹⁵
English muffin, crispy pancetta, poached eggs
holandaise, trattoria hash, side salad.
- Mushroom Benny** 12⁹⁵
Portobellini mushroom caps, truffled holandaise
trattoria hash, side salad.
- Smoked Salmon Benny** 12⁹⁵
Smoked salmon, lemon & caper mascarpone
citrus holandaise, trattoria hash, pickled fennel
and red onion salad.
- Mushroom & Asparagus Omelet** 12⁹⁵
asparagus, wild mushrooms, truffle tapenade
fontina cheese, trattoria hash and side salad.
- Chorizo Omelet** 12⁹⁵
chorizo, caramelized onions, roasted peppers
stracchino, trattoria hash and side salad.
- Crab, Lobster & Prawn Omelet** 12⁹⁵
rock crab, atlantic lobster, rock prawns,
mascarpone, sundried tomatoes, spinach
trattoria hash, side salad.
- Tiramisu French Toast** 12⁹⁵
limoncello & mascarpone crema, nutella
frangelico & banana caramel sauce
toasted almonds
- Trattoria Breakfast** 12⁹⁵
2 eggs any style, country style sausage
double smoked bacon, trattoria hash
side salad, seasonal fruit marmellata
- Breakfast pizza** 12⁹⁵
spinach bechemel, roasted scallions, buratta,
2 eggs any style., boar bacon, roasted tomato
arugula
- Italian Sausage Hash** 12⁹⁵
spicy italian sausage, sauteed red peppers
scalloins, hash potatoes, baby arugula
tomato marmellata, poached eggs.

ANTIPASTI

- Bruschetta Sampler** 13⁹⁵
tomato & basil, artichoke & sun-dried tomato,
chickpea, pea & mint
- Sicilian Calamari** 11⁹⁵
spicy tomato sauce
- Carpaccio** 13⁹⁵
pepper crusted beef, grainy mustard aioli, arugula
grana padano, forno bun, fried capers

PANINI

- Prosciutto** torta di mascarpone 12⁹⁵
prosciutto di parma, arugula, fig marmellata
- Eggplant Parmigiana** breaded eggplant 11⁹⁵
fior di latte, tomato sauce
- Anna'a Panini** roasted chicken, apple 12⁹⁵
dried cranberries, italian slaw

SIDES

- Brussels Sprouts** 7⁹⁵
lemon, capers, parmigiano
- Seasonal Vegetables** 7⁹⁵
pesto, peperonata
- Polenta** 7⁹⁵
bolognese sauce

ENTRÉE SALADS

- Seafood Salad** 20⁹⁵
forno herb-marinated prawns & salmon, quinoa, celery
green beans, roasted peppers, arugula, basil, herb vinaigrette
- Anna's Salad** 15⁹⁵
chicken, pecans, dried cranberries, apples, organic greens,
sultana raisins, feta sweet mustard vinaigrette
- Tuna Salad** 22⁹⁵
poached tuna, seared albacore tuna, arugula, green beans
potatoes, cannellini beans, artichokes, citrus vinaigrette
- Caesar** 8⁹⁵
signature dressing, parmigiano reggiano, herb croutons
- Chicken Milanese Salad** 18⁹⁵
breaded chicken, arugula, heirloom tomatoes, cucumber
burrata cheese, lemon caper shallot vinaigrette
- Farmers Market** 14⁹⁵
chickpeas, carrots, heirloom tomatoes, radish, asparagus
organic greens, kale, herb vinaigrette
- Scallop Salad** 20⁹⁵
wild mushrooms, spinach, almonds, zucchini, sopprassata
citrus dressing
- Caprese** 13⁹⁵
vine ripened tomatoes, burrata, basil, extra virgin olive oil

PASTA

! GLUTEN FREE PASTA AVAILABLE

- Spaghetti & Signature Meatballs** 17⁹⁵
spicy tomato basil sauce, herbed ricotta
- Spaghetti Bolognese** 15⁹⁵
anna's classic family recipe
- Linguine Carbonara** 16⁹⁵
pancetta, scallions, free range egg, parmigiano reggiano
- Penne Arrabiata** 15⁹⁵
pancetta, garlic, tomatoes, burrata, peperoncino
- Garganelli Pollo** 17⁹⁵
herb roasted chicken, sun-dried tomatoes, peas, chicken broth
- Linguine Gamberi** 20⁹⁵
tiger prawns, capers, olives, oregano, roasted tomato aglio e olio

THE ART OF SHARING

- Antipasto Platter** 17⁹⁵ (priced per person, minimum 2 per order)
sicilian calamari, signature meatballs, polenta bolognese, tomato
caprese prawn arancini, crispy chickpeas, stuffed portobello
mushroom
fennel crusted albacore tuna
- Rustico Platter** 13⁹⁵ (priced per person, minimum 2 per order)
stracchino, parmigiano reggiano, prosciutto di parma, selection of
salumi spiced olives, pickled vegetables, forno bread
- Pasta Platter** 18⁹⁵ (priced per person, minimum 2 per order)
truffled spaghetti & meatballs, garganelli pollo
penne pomodoro, gnocchi

PIZZA

- Margherita** tomato, basil fior di latte 11⁹⁵
- Siciliana** italian sausage, caciocavallo, olives 12⁹⁵
peperoncino, rosemary
- Prosciutto** di parma arugula 15⁹⁵
tomato sauce, burrata
- Formaggio** fior di latte, asiago, fontina 14⁹⁵
roasted potatoes

Please alert your server to any food allergies. Vegetarian dishes available upon request. Parties of 8 or more subject to 18% gratuity.



An ocean friendly seafood choice.



Gluten friendly item.

trattoria

KITSILANO & PARK ROYAL

VINO

BUBBLES

Prosecco	Itynera Veneto, Italy	8 ⁵⁰		50 ⁰⁰	
Champagne	Piper Heidsieck Cuvée Brut, France			114 ⁰⁰	

ROSE

Rose	Tinhorn Creek 'Oldfield Series' BC	10 ⁰⁰	30 ⁰⁰	50 ⁰⁰	
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BIANCO

Trebbiano-Pinot Blanc	Montelvini Veneto, Italy	6 ⁵⁰	19 ⁵⁰	--	39 ⁰⁰
Pinot Grigio	Giacondi, Sicily, Italy	7 ⁵⁰	22 ⁵⁰	38 ⁰⁰	
Chardonnay	Tormaresca Puglia, Italy	8 ⁷⁵	26 ²⁵	44 ⁰⁰	
Gewurztraminer	Tinhorn Creek Oliver, BC	9 ⁵⁰	28 ⁵⁰	48 ⁰⁰	
Sauvignon Blanc	Kapuka Marlborough, New Zealand	9 ⁵⁰	28 ⁵⁰	48 ⁰⁰	
Orvieto	Antinori 'Campogrande' Tuscany, Italy	9 ⁷⁵	29 ²⁵	49 ⁰⁰	
Vermentino	Rocca delle Macie, Tuscany, Italy	10 ⁰⁰	30 ⁰⁰	50 ⁰⁰	
Pinot Gris	Burrowing Owl, Okanagan, BC			50 ⁰⁰	
Pinot Grigio	Frescobaldi 'Attems' Veneto, Italy			59 ⁰⁰	
Chardonnay	Kendall Jackson, California	12 ⁰⁰	36 ⁰⁰	60 ⁰⁰	
Arneis	Ca' du Rabajia Piedmont, Italy			65 ⁰⁰	
Gavi di Gavi	Fontanafredda, Piedmont, Italy			68 ⁰⁰	
Soave	Pieropan 'Classico' Friuli, Italy			72 ⁰⁰	

ROSSO

Sangiovese	Montelvini Veneto, Italy	6 ⁵⁰	19 ⁵⁰	-----	39 ⁰⁰
Negromaro-Primitivo	Tormaresca 'Neprica' Puglia, Italy	8 ⁵⁰	25 ⁵⁰	43 ⁰⁰	
Chianti	Cecchi Tuscany, Italy	8 ⁷⁵	26 ²⁵	44 ⁰⁰	
Montepulciano d'Abruzzo	Cantina Tollo 'Valle d'Oro' Umbria, Italy			47 ⁰⁰	
Pinot Noir	Mission Hill '5 Vineyards' BC	9 ⁵⁰	28 ⁵⁰	48 ⁰⁰	
Sangiovese	Grillesino Tuscany, Italy			52 ⁰⁰	
Sangiovese-Syrah	Rocca delle Macie 'Sasyr' Tuscany, Italy	10 ⁵⁰	34 ⁵⁰	52 ⁰⁰	
Barbera	Fontanafredda 'Briccotondo' Piedmont, Italy	11 ⁰⁰	33 ⁰⁰	55 ⁰⁰	
Valpolicella	Torre del Falasco 'Ripasso' Veneto, Italy	11 ⁰⁰	33 ⁰⁰	55 ⁰⁰	
Salice Salentino	Cantele 'Cenobio' Puglia, Italy			55 ⁰⁰	
Nero d'Avola	Feudo Macari, Sicily, Italy			56 ⁰⁰	
Corvina-Rondinella	Masi Campofiorian, Veneto, Italy	11 ⁵⁰	34 ⁵⁰	58 ⁰⁰	
Sangiovese-Merlot	Mazzei 'Badiola' Tuscany, Italy			59 ⁰⁰	
Cabernet Sauvignon	Waterbrook, Walla Walla, Washington	12 ⁰⁰	36 ⁰⁰	60 ⁰⁰	
Rosso di Montalcino	Frescobaldi 'Campo Ai Sassi' Tuscany, Italy			66 ⁰⁰	
Rosso di Montepulciano	Antinori 'Sabazio' Tuscany, Italy			66 ⁰⁰	
Valpolicella	Cesari 'Mara' Superiore, Veneto, Italy			68 ⁰⁰	
Sangiovese-Cabernet	Antinori 'Villa Antinori' Tuscany, Italy	13 ⁷⁵	41 ²⁵	68 ⁰⁰	
Merlot	Burrowing Owl, Oliver, BC			68 ⁰⁰	
Nero d'Avola-Negroamaro	Orin Swift 'I-1' Italy			78 ⁰⁰	
Barbara-Syrah	Prunotto 'Mompertone' Piedmont, Italy			88 ⁰⁰	
Primitivo-Cabernet	If You See Kay' Lazio, Italy			94 ⁰⁰	
Chianti Classico	Antinori Riserva Tuscany, Italy			99 ⁰⁰	
Barolo	Ricossa Piedmont, Italy			99 ⁰⁰	

CIN CIN!

Bellini di Pesca	peach liqueur, white grape juice, prosecco	7 ⁵⁰	House Cocktail	absolut elyx, cassis, peach schnapps, fresh lime	9 ⁰⁰
Bellissimo	litchi-li, raspberry puree, fresh lemon, topped with prosecco	7 ⁵⁰	Negroni	beefeater gin, campari & red vermouth, maraschino cherry	9 ⁰⁰
Venezia Sparkle	peach puree, raspberry puree, topped with prosecco	7 ⁵⁰	Grapefruit Cosmo	absolut vodka, cointreau, muddled grapefruit, lime, cranberry & grapefruit juice	9 ⁰⁰
Limoncello Sparkle	limoncello, cointreau, lemon curd, topped with prosecco	7 ⁵⁰	Old Fashioned	makers mark bourbon, sugar, bitters, muddled orange zest	9 ⁰⁰
Aperol Spritz	prosecco, aperol, soda & orange slice	7 ⁵⁰	Da'vinci's Last Word	lamb's amber rum, luxardo maraschino liqueur, lillet, lime	8 ⁰⁰
Renaissance Sour	amaretto, canadian club, pineapple juice, lime	8 ⁰⁰			

VIRGIN

3⁵⁰

Trattoria Lemonades	fresh lemon, simple syrup, sprite choice of flavour...raspberry, peach, passionfruit, kiwi
Te Verdu a Fiori	green tea & citrus syrup, apple juice mint, basil, lemon juice, soda
Aranciatta Passion	giffard passionfruit, giffard pineapple, orange juice, soda
Melone	giffard melon, pineapple juice, orange juice mineral water
Pompelmo Menta	grapefruit juice, lime simple syrup, mint leaves, mineral water
Kiwi Cetriolo	giffard cucumber, giffard kiwi, mint, soda

CREATE YOUR OWN	CHOOSE 2 FLAVOURS
Passion Fruit	Kiwi
Melon	Stawberry
Rose	Cucumber
Guava	Lime

A 50¢ charge will apply for each additional flavour after the first 2

SPIKE IT 3⁵⁰ absolut vodka, beefeater gin, canadian club whiskey, navy rum, or sauza tequila

BIRRA

Coors Light	Lager	Canada	6 ⁷⁵
Whistler Bear Paw	Honey Lager	Canada	6 ⁷⁵
Whistler Whiskey Jack	Pale Ale	Canada	6 ⁷⁵
Corona	Lager	Mexico	7 ⁰⁰
Heineken	Lager	Holland	7 ⁵⁰
Pilsner Urquell	Pilsner	Czech Republic	7 ⁵⁰
Dead Frog Citrus Wit	Wheat Ale	Canada	6 ⁷⁵
Dead Frog India Pale	India Pale	Canada	6 ⁷⁵

PERONI DRAFT
Lager - Italy

SLEEVE 8⁵⁰
PITCHER 38⁰⁰