

trattoria

INSALATA

ADD CHICKEN BREAST, TUNA OR SALMON \$5

Caesar	10 ⁵⁰
signature dressing, parmesan cheese, herb croutons	
🌿 Caprese	14 ⁹⁵
vine-ripened tomatoes, burrata, basil, extra virgin olive oil	
Roman Power Salad	14 ⁹⁵
farro, quinoa, kale, charred avocado, pepperonata cucumber, verde goddess dressing	
🌿 Mista Salad	11 ⁵⁰
shaved radish, carrots, fennel, tomatoes, cucumbers greens, mint, white balsamic vinaigrette	
🌿 Beet Salad	13 ⁵⁰
roasted beets, arugula, valencia almonds, macedonian feta, lemon and tahini dressing	
🌿 Siena Chopped Salad	18 ⁹⁵
romaine, artichokes, avocado, tomatoes, green beans egg, radicchio, red onion, soppressata, ricotta salata sweet mustard vinaigrette	
Chicken Parmesan Salad	20 ⁹⁵
arugula, red onion, tomato vinaigrette, parmesan cheese, crispy breaded chicken	

VEAL OR CHICKEN

Served with potatoes & seasonal vegetables

Piccata	21 ⁹⁵
sautéed in white wine, lemon, capers, butter	
Saltimbocca	22 ⁹⁵
sautéed with white wine, topped with prosciutto, sage	
Marsala	22 ⁹⁵
wild mushrooms, thyme	
Parmigiana	23 ⁹⁵
milanese style, topped with tomato sauce mozzarella cheese	

ADD SIDE OF PENNE POMODORO \$6

🌿 Gluten friendly item.

ANTIPASTI

Minestrone Zuppa	9 ⁹⁵	Sicilian Calamari	13 ⁵⁰
italian beans, vegetables, tomato brodo, pesto		sicilian olives, capers, spicy tomato sauce	
Tomato Bruschetta	13 ⁵⁰	Arancini	12 ⁵⁰
basil, shaved parmesan, assorted tomatoes, balsamic crema		stuffed with wild mushrooms, parmesan, smoked scamorza roasted garlic, carrot puree	
Burrata & Prosciutto	18 ⁹⁵	Beef Carpaccio	14 ⁹⁵
prosciutto di parma, pesto, marinated tomatoes, forno bread		herb crusted beef, grainy mustard aioli, arugula, grana padano, forno bread, pickled onions	
Mussels	17 ⁹⁵		
nduja, fennel sausage, saffron, white wine, garlic, fresh herbs forno bread			

PASTA

GLUTEN FREE PASTA AVAILABLE
ADD \$1.50

Spaghetti & Signature Meatballs	21 ⁹⁵	Radiatore	19 ⁹⁵
spicy tomato basil sauce, herbed ricotta		charred artichokes, broccolini, pesto, carrot puree	
Truffled Spaghetti & Signature Meatballs	24 ⁹⁵	Short Rib Pappardelle	20 ⁹⁵
truffle cream, herbed ricotta		braised short ribs, pine nuts, wild mushrooms soleggiate tomatoes, café au lait	
Bucatini Cacciatore	20 ⁹⁵	Linguine Gamberi	24 ⁹⁵
ground chicken, roasted peppers, zucchini, eggplant		tiger prawns, capers, olives, roasted tomato aglio e olio, chillies	
Spaghetti Bolognese	17 ⁹⁵	Penne Arrabiata	17 ⁹⁵
beef ragu, tomato sauce, herbs		pancetta, garlic, tomatoes, burrata, peperoncino	
Linguine Carbonara	18 ⁹⁵	Crab & Lobster Ravioli	24 ⁹⁵
pancetta, scallions, egg, parmesan cheese		sundried tomato pesto, mint and basil gremolata	
Gnocchi	18 ⁹⁵		
pesto cream, tomato bruschetta			

PLATTERS

FOR FRIENDS, FOR FAMILY, FOR FUN.

Prices based per person | Minimum two people per platter

Antipasto Platter	19 ⁹⁵ /pp
burrata & prosciutto, mixed sicilian olives, soppressata, wild mushroom arancinis, signature meatballs, calamari, forno bread	
Pasta Platter	24 ⁹⁵ /pp
truffled spaghetti & signature meatballs, gnocchi, crab & lobster ravioli, bucatini cacciatore	
Carne e Pesce Platter	30 ⁹⁵ /pp
new york striploin, sauteed tiger prawns, seared ahi tuna, sweet pea risotto, chicken piccata, brussels sprouts, roasted vegetables	

PIZZA

Abruzzo	17 ⁹⁵
nduja, fennel sausage, broccolini castelvetrano olives, smoked scamorza	
Hawaiian	17 ⁹⁵
capicollo, roasted pineapple pepperonata, fior di latte	
Margherita	14 ⁹⁵
tomato, basil, fior di latte	
Prosciutto	17 ⁹⁵
arugula, prosciutto di parma, burrata, tomato sauce	
Gamberi Genovese	17 ⁹⁵
mascarpone pesto, soleggiate tomatoes, prawns, macedonian feta, red onion, arugula	
Funghi	17 ⁹⁵
smoked pancetta, mushrooms, creamed leeks sprouts, provolone	

SIGNATURE ENTRÉES

Lamb Shank	25 ⁹⁵
sweet pea risotto, gremolata, red wine jus	
Tonnato	25 ⁹⁵
pepperonata, caponata, limoncello puree	
🌿 New York Striploin (10oz)	30 ⁹⁵
seasonal vegetables, chimichurri sauce	
Seared Salmon	25 ⁹⁵
limoncello puree, fregola, pepperonata, caponata	
Sardinian Stuffed Eggplant	19 ⁹⁵
farro, creamed leeks, broccolini, cauliflower, parmesan fresh herb	

SIDES

Brussels Sprouts	8 ⁵⁰
lemon, capers, chillies, parmesan cheese	
Roasted Potatoes	7 ⁵⁰
rosemary, garlic, lemon	
🌿 Caponata	7 ⁵⁰
zucchini, eggplant, bell peppers, tomato agro dolce pine nuts	
Cheese Bread	7 ⁵⁰
garlic bread, cheese blend	

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

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.

VINO

BUBBLES

		GLASS (5oz)	GLASS (8oz)	BOTTLE
Prosecco	Ilynera Veneto, Italy	9 ⁵⁰	-----	48 ⁰⁰
Ferrari Rosé	Trentino Alto-Aldige, Italy	16 ⁰⁰	-----	79 ⁰⁰

ROSE

Perseus Rosé	Okanagan, BC	10 ⁰⁰	16 ⁰⁰	51 ⁰⁰
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BIANCO

Trattoria House White	Okanagan, BC	7 ⁵⁰	12 ⁰⁰	36 ⁰⁰
Giacondi Pinot Grigio	Sicily, Italy	8 ⁵⁰	13 ⁵⁰	43 ⁰⁰
Tormaresca Chardonnay	Puglia, Italy	10 ⁰⁰	16 ⁰⁰	51 ⁰⁰
Riverlore Sauvignon Blanc	Marlborough, New Zealand	10 ⁰⁰	16 ⁰⁰	51 ⁰⁰
Quails Gate Gewürztraminer	Okanagan, BC	10 ⁵⁰	16 ⁵⁰	53 ⁰⁰
Rocca delle Macie Vermentino	Tuscany, Italy	10 ⁵⁰	16 ⁵⁰	53 ⁰⁰
Hillside 'Unoaked' Pinot Gris	Okanagan, BC	10 ⁵⁰	16 ⁵⁰	53 ⁰⁰
Antinori 'Villa Antinori Bianco' Pinot Blanc-Trebbi	Tuscany, Italy	11 ⁵⁰	18 ⁰⁰	58 ⁰⁰
Burrowing Owl Pinot Gris	Okanagan, BC	-----	-----	57 ⁰⁰
Byron 'Nielson' Chardonnay	Santa Barbara, California	12 ⁵⁰	19 ⁵⁰	64 ⁰⁰
Fontanafredda Gavi di Gavi	Piedmont, Italy	-----	-----	76 ⁰⁰

ROSSO

Trattoria House Red	Okanagan, BC	7 ⁵⁰	12 ⁰⁰	36 ⁰⁰
Trapiche Malbec	Mendoza, Argentina	8 ⁰⁰	12 ⁵⁰	40 ⁰⁰
Giacondi Nero d'Avola	Sicily, Italy	8 ⁵⁰	13 ⁵⁰	43 ⁰⁰
Giulio Straccali Chianti	Tuscany, Italy	9 ⁷⁵	15 ⁵⁰	49 ⁰⁰
Rocca delle Macie 'Sasyr' Syrah-Sangiovese	Tuscany, Italy	11 ⁰⁰	17 ⁰⁰	55 ⁰⁰
Perseus Merlot	Okanagan, BC	11 ²⁵	18 ⁰⁰	57 ⁰⁰
Fontanafredda 'Briccotondo' Barbera	Piedmont, Italy	11 ⁰⁰	17 ⁵⁰	55 ⁰⁰
Quail's Gate Cabernet Sauvignon	Okanagan, BC	-----	-----	61 ⁰⁰
Mission Hill 'Estate Series' Pinot Noir	Okanagan, BC	12 ⁰⁰	19 ⁰⁰	60 ⁰⁰
Chateau St. Jean Cabernet Sauvignon	California, USA	12 ⁵⁰	19 ⁵⁰	64 ⁰⁰
La Braccasca Rosso di Montepulciano	Tuscany, Italy	-----	-----	66 ⁰⁰
Antinori 'Peppoli' Chianti Classico	Tuscany, Italy	-----	-----	68 ⁰⁰
Tommasi 'Heracles' Primitivo	Puglia, Italy	-----	-----	74 ⁰⁰
Cesari 'Mara' Valpolicella Superiore	Veneto, Italy	-----	-----	76 ⁰⁰
Castello Banfi Rosso di Montalcino	Tuscany, Italy	-----	-----	79 ⁰⁰
Brancaia 'Tre' Sangiovese-Merlot-Cabernet	Tuscany, Italy	-----	-----	82 ⁰⁰
Castello Banfi 'Aska' Cabernet Sauvignon	Tuscany, Italy	-----	-----	89 ⁰⁰
Prunotto 'Mompertone' Barbara-Syrah	Piedmont, Italy	-----	-----	92 ⁰⁰
Villa Donatatico Cabernet Sauvignon	Tuscany, Italy	-----	-----	108 ⁰⁰
Fontanafredda "Serralunga" Barolo	Piedmont, Italy	-----	-----	119 ⁰⁰
Tenuta Sant Antonio Amarone	Veneto, Italy	-----	-----	129 ⁰⁰
Freemark Abbey Cabernet Sauvignon	Napa, California	-----	-----	133 ⁰⁰
Tommasi Casisano Brunello di Montalcino	Tuscany, Italy	-----	-----	134 ⁰⁰

CIN CIN!

Fig Fashion (2oz) maker's mark bourbon, fig syrup, angostura bitters	9 ⁷⁵	Trattoria Margarita (1.5oz) tequila, cointreau, fresh lime, simple syrup, salted rim	9 ²⁵
Trattoria Spritzer (3oz) aperol, chamomile infused honey, pink grapefruit topped with prosecco	9 ⁷⁵	Peach Daiquiri (1.5oz) bacardi white rum, peach schnapps, peach purée, lime	9 ⁷⁵
Italian Mule (1.5oz) stolichnaya vodka, lime, grapefruit bitters simple syrup, finished with ginger beer	9 ²⁵	Giulio Cesare (1.5oz) garlic infused stolichnaya vodka, worcestershire tabasco, clamato	8 ⁷⁵
White Sangria (3oz) white wine, peach schnapps, honey, pineapple & apple juice	9 ⁷⁵	Strawberry & Basil (1oz) stolichnaya vodka, st. germaine, strawberries, basil lemon, soda	9 ²⁵
Red Sangria (3oz) red wine, cointreau, peach purée, arugula, orange & pineapple juice	9 ⁷⁵	Trattoria Mojito (1.5oz) bacardi white rum, fresh mint leaves, fresh lime juice simple syrup, soda	9 ⁵⁰

VIRGIN | 3⁵⁰

Trattoria Lemonades choice of raspberry, peach, passion fruit, or kiwi	Pompelmo e Menta grapefruit juice, lime, simple syrup mint leaves, soda
Te Verdu a Fiori green tea & citrus syrup, apple juice, mint basil, lemon juice, soda	Aranciata Passion giffard passion fruit, giffard pineapple orange juice, soda
Kiwi e Cetriolo giffard cucumber, giffard kiwi, mint, soda	Melone giffard melon, pineapple juice, orange juice, soda

CREATE YOUR OWN CHOOSE 2 FLAVOURS
 Passion Fruit Kiwi Melon Strawberry Guava Lime ADDITIONAL FLAVOURS \$.50

SPIKE IT | 3⁵⁰ stolichnaya vodka, bombay sapphire gin, canadian club whisky, bacardi rum, sauza tequila

BIRRA

Stella Artois	330ml	Pilsner	Belgium	8 ⁰⁰
Four Winds	330ml	IPA	BC	7 ⁰⁰
Hoegaarden	330ml	Witbier	Belgium	8 ⁰⁰
Peroni	330ml	Lager	Italy	8 ⁰⁰
Red Truck	355ml	Ale	BC	7 ⁰⁰
33 Acres of Ocean	330ml	Pale Ale	BC	7 ⁰⁰
Stiegl	500ml	Grapefruit Radler	Austria	9 ²⁵
Broken Ladder	330ml	Apple Cider	BC	8 ⁵⁰