

Antipasto

The Art of Sharing

Antipasto Rustico

prosciutto, bresaola, calabrese salami, mortadella, spicy sausage, marinated olives, peperonata

12 per person

minimum 2 persons

Antipasto Misto

eggplant parmigiana, hot italian sausage, kobe meatballs
tiger prawns, osso bucco crochette, forno roasted clams, caprese salad
calamari with spicy tomato fonduta

15 per person

minimum 2 persons

Bruschetta

Heirloom Tomatoes, Basil, Olive Oil 5

Wild Mushrooms with Shaved Asiago Cheese 6

Pesto, Mozzarella, Roast Tomatoes 6

Bruschetta Sampler 11

Primo

Organic Beets and Arugula okanagan goat cheese, shallot vinaigrette 10

Panzanella tuscan bread, heirloom tomatoes, grapes, pine nuts, buratta cheese 10

Beef Tenderloin Carpaccio gorgonzola polenta, olive oil, sea salt, cipollini onion 11

Prima Colazione

Pancetta Bruchetta 9
char grilled bruschetta bread, parmesan cheese
fried eggs, fingerling potatoes

Pacific Eggs Benedict 10
with house smoked wild salmon
lemon hollandaise sauce, trattoria potatoes

Classic Eggs Benedict 10
pancetta bacon
hollandaise sauce, trattoria potatoes

Italian style "Steak & Eggs" 10
thinly sliced rare beef carpaccio
eggs any style, trattoria potatoes

The Trattoria "BIG BREAKFAST" 10
eggs any style, hot italian sausage
trattoria potatoes & mista salad

Prosciutto Wrapped Scallops 13
poached eggs. hollandaise sauce, trattoria potatoes

Seasonal Fruit Bowl 9
honey & almond toasted oats
vanilla mascarpone cheese

Chef's "Frittata of the Day" 9
baby spinach salad

Italian Pantone Style "French Toast" 10
fresh berries, mascarpone cheese, vanilla syrup

Wild B.C. Salmon "Hash & Eggs" 12
poached eggs, roasted peppers
hollandaise sauce, trattoria potatoes

The Breakfast Pizza 10
pancetta bacon, egg, tomato, potatoes

Ricotta Pancakes 9
with stewed tuscan style okanagan apples

Pizza

Prosciutto di Parma arugula, tomato sauce, burrata cheese 13

Lamb Sausage with Wild Mushrooms peppered goat cheese, free range egg 13

Quattro Formaggio "Bianco" caciovacchio, fontina, asiago, mozzarella 13

Pasta

Penne Arrabbiata pancetta, garlic, tomatoes, burrata, peperoncino 12

Spaghetti with Kobe Meatballs spicy tomato basil sauce, garlic confit, herbed ricotta 15

Linguine with Tiger Prawns capers, roasted tomato, aglio olio, fresh oregano 15

Pasta Platter

The Art of Sharing

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

15 per person

minimum 2 persons

Carne & Pesce Platters

The Art of Sharing

19 per person

minimum 2 persons

grilled beef tenderlion, lamb chops, gnocchi pomodoro, forno roasted vegetables, baby arugula salad
or

forno roasted trout, grilled tiger prawns, linguine pesto, forno roasted vegetables, baby arugula salad

trattoria **Italian Kitchen**
The Art of Sharing



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