

Antipasto The Art of Sharing

- Antipasto Rustico**
prosciutto, bresaola, calabrese salami, mortadella, spicy sausage, marinated olives, peperonata
- Antipasto Misto**
eggplant parmigiana, grilled spicy sausage, kobe meatballs
tiger prawns, osso bucco crochette, forno roasted clams, caprese salad
calamari with spicy tomato fonduta

12 per person
minimum 2 persons

15 per person
minimum 2 persons

Bruschetta

- Tomatoes, Basil, Olive Oil 5
- Pesto, Mozzarella, Roast Tomatoes 6
- Chick Peas, Roasted Garlic, Italian Parsley 5
- Bruschetta Sampler 11

Pizza

- Gorgonzola** 12
roasted squash, caramelized onions, sage
- Prosciutto di Parma** 13
arugula, tomato sauce, burrata cheese
- Quattro Formaggio "Bianco"** 13
caciocavallo, fontina, asiago, mozzarella
- Lamb Sausage with Wild Mushrooms** 13
peppered goat cheese, free range egg
- Margarita** 12
tomatoes, basil, mozzarella
- Carpaccio** 13
shaved beef tenderlion, asiago, pesto, baby arugula

Zuppa

- Minestrone with Pesto** 6
classic italian, tomato bruschetta
- La Minestra del Giorno** AQ
chef's daily creation

Pasta Platter The Art of Sharing


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

15 per person
minimum 2 persons

Pasta

- Penne Arrabbiata** 12
pancetta, garlic, tomatoes, peperoncino, burrata
- Spaghetti with Kobe Meatballs** 15
spicy tomato basil sauce, herbed ricotta
- Pappardelle with Lamb Sausage** 14
cabbage, potatoes, peperoncino, olive oil
- Conchiglioni** 12
spinach, artichoke and ricotta filled pasta shells
tomato basil and pesto cream sauces
- Fusilli Funghi** 14
mushrooms, tomatoes, pesto, porcini jus
- Spaghetti Bolognese** 12
Anna's classic family recipe
- Lasagna** 12
kobe beef, ricotta cheese, roasted peppers, fresh herbs
- Linguine Carbonara** 13
pancetta, scallions, free range egg, parmesan
- Gnocchi Pomodoro** 12
tomatoes, garlic, basil
- Fettuchini alla Pana** 14
Smoked Chicken, prosciutto, peas, cream
- Linguine with Tiger Prawns** 15
capers, olives, oregano, roasted tomato aglio olio
- Lobster Fettuchini** MP
atlantic lobster, rose cream
- Risotto of the Day** MP
ask your server

Primo

- Beef Tenderloin Carpaccio** 11
gorgonzola polenta, olive oil, cipollini onion
-  **Forno Baked Clams** 14
pancetta, herbed bread crumbs
- Calamari Fritto** 11
tomato-chilli fonduta
- Mozzarella Carossa** 10
fried mozzarella with oven roasted tomatoes and watercress salad




Insalata

- Organic Beets and Arugula** 10
okanagan goat cheese, shallot vinaigrette
- Caprese** 11
heirloom tomatoes, mozzarella, basil, olive oil, sea salt
- Panzanella** 10
tuscan bread, heirloom tomatoes, grapes, celery
arugula, burrata cheese, chianti vinaigrette
- Spinach Salad** 11
sun-dried tomatoes, olives, pine nuts
goat cheese aged balsamic dressing
- Insalata Mista** 8
organic greens, radicchio, heirloom tomatoes

Carne

- Veal Scaloppine with Bresaola** 15
fontina cheese, white wine
- Veal Marsala** 15
porcini mushroom cream
- Veal Piccata** 14
lemon, capers, white wine
- Veal Milanese** 14
classic herb breading
- Forno Baked Half Chicken** 15
rosemary, lemon, olive oil
- Chicken Parmigiano** 15
herb breaded, bocconcini
- Chicken Cacciatore** 14
tomatoes, herbs, peppers
- Grilled Lamb Chops** 18
marinated with lemon and pesto
- Lamb Shank** 14
braised in barolo, root vegetables
- Filletto Etrusca** 19
7 oz AAA beef tenderlion with a balsamic reduction

Pesce

-  **Mussels** 16
pinot grigio broth, tomatoes, peperonccini, fennel, foccacia
-  **Forno Roasted Whole Trout** 16
stuffed with fennel, basil and pine nuts
-  **Seared Wild Spring Salmon** 15
citrus burro

Carne & Pesce Platters The Art of Sharing

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

19 per person
minimum 2 persons

Sides

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| Lemon Caper Roasted Brussel Sprouts | 6 | 3 Grilled Jumbo Tiger Prawn | 8 |
| Grilled Seasonal Vegetables | 6 | Kobe Meat Ball | 2.75 |
| Asparagus with Truffle Oil | 6 | Risotto Parmigiano Reggiano | 7 |
| Forno Roasted Potatoes, Lemon, Rosemary | 5 | Polenta Bolognese | 7 |

trattoria *Italian Kitchen*
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.

May 1/09