TRATTORIA MENU

We invite you to experience a modern expression of Italian dining, inspired by the warmth and generosity of Italy's neighbourhood kitchens. Rooted in tradition and crafted with care, our menu showcases regional Italian dishes made with fresh, locally sourced ingredients through close collaborations with trusted growers and producers. From flavourful pastas to hearty grilled mains, each plate reflects our commitment to seasonality, authenticity, and a heartfelt approach to food.

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STARTERS		SOUPS	
INSALATA DELLA CASA Artisan mixed greens, red onion, shaved fennel, Kalamata olives, cherry tomatoes, balsamic vinaigrette, toasted walnuts, feta	\$18	SOUP OF THE DAY A rotating selection made with fresh, local, farm-sourced ingredients. Please ask your server for today's feature	Daily price
CAESAR SALAD Romaine, house-made Caesar dressing, croutons, pancetta, Parmesan, cured egg yolk	\$20	VANCOUVER ISLAND MINESTRONE Fresh local vegetables, tomato broth, chickpeas, shell pasta, Parmesan	\$16
BURRATA & BRUSCHETTA Burrata, arugula, crostini, cherry tomato, basil, balsamic reduction	\$26	PASTAS	
CARPACCIO Thinly sliced AAA beef tenderloin, arugula, topped with Grana Padano, house-made Dijon dressing	\$24	PASTA OF THE DAY A rotating selection made with fresh, local, farm-sourced ingredients.	Daily price
HOUSE-MADE MEATBALLS Three meatballs in marinara sauce, topped with Parmesan cheese. Served with focaccia	\$20	Please ask your server for today's feature. SPAGHETTI ALLE COZZE Mussels, capers and chilli flakes in marinara	\$30
ARANCINI BOLOGNESE Three crispy Bolognese risotto balls, stuffed with mozzarella Add an extra arancino for \$6	\$18	SPAGHETTI WITH MEATBALLS House-made meatballs in marinara sauce	\$28
FOCACCIA House-made focaccia served with tapenade	\$12	LASAGNA Five-layer lasagna with Bolognese sauce, béchamel, and gratinated mozzarella	\$28
CHARCUTERIE & CHEESE FOR TWO An assortment of cured meats and cheeses, seasonal fruit, Mediterranean olives, grainy mustard, honey, served with rosemary crackers	\$42	PAPPARDELLE AI FUNGHI Wild West Coast mushrooms, white wine cream sauce, truffle	\$29
		TAGLIATELLE MARCO POLO Chicken, garlic, sundried tomato, pesto, white wine, cream	\$29



LINGUINE CAPRESE Grape tomato, garlic, basil, burrata, toasted pistachio	\$28
TORTELLINI QUATTRO FORMAGGI Four-cheese tortellini, Italian sausage with peas in rose sauce	\$29
LINGUINE ALLA LIVORNESE Ling cod, capers, olives, cherry tomatoes, in a light marinara sauce	\$32
GNOCCHI Served in Bolognese sauce	\$27
RISOTTO PORCINI Porcini mushrooms, Chardonnay, parmesan, and parsley	\$32

PASTAS - ADD-ONS

Blackened Chicken Breast	\$18
4 oz Alberta AAA Grilled Striploin	\$22
4 oz Alberta AAA Grilled Tenderloin	\$26
Blackened Salmon	\$20
5 Grilled Prawns	\$15
Substitute Gluten-Free Penne	\$4

OUR TRATTORIA MENU

This menu is born from a deep love for honest, home-cooked food — the kind passed down through generations, lovingly prepared by mammas and nonnas who warmed our hearts with every dish.

We drew inspiration from the spirit of traditional Italian Trattoria, where simplicity meets flavour and every meal is a celebration of family, seasonality, and togetherness.

Each recipe reflects time-honoured gestures, carefully selected ingredients, and a desire to make you feel at home — even when you're far from it.

It's our way of honouring tradition — an invitation to pause, savour, and share.



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible. Our Chef has crafted these delicious dishes with your wellbeing in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

