

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.

STARTERS

VANCOUVER ISLAND MINISTRONE \$16
Fresh local vegetables, tomato broth, chickpea, shell pasta

CHARCUTERIE & CHEESE FOR TWO \$42
Selection of meats and cheeses, melon, cerignola olives, mustard, honeycomb

MEATBALLS \$18
3 freshly house made meatballs, marinara sauce, parmesan cheese. Served with focaccia

ARANCINI BOLOGNESE \$14
Bolognese risotto balls stuffed with mozzarella

CAPRESE SALAD \$22
Burrata, mixed tomatoes, basil, balsamic reduction, garlic crostini

CAESAR SALAD \$16
Red romaine, anchovy dressing, pancetta, house made crouton, parmesan

TUSCANA SALAD \$18
Mixed greens, red onion, shaved fennel, Kalamata olives, cherry tomato, balsamic vinaigrette, toasted walnuts, feta

GARLIC FOCACCIA \$12
House made focaccia, served with whipped herb butter & roasted garlic

PASTAS

PASTA OF THE DAY **Daily price**
Rotating with fresh from the farm, local ingredients. Ask your server for more details

LINGUINE CAPRESE \$24
Grape tomato, garlic, basil, burrata, toasted pistachio

ORECCHIETTE \$24
Italian sausage, roasted red peppers, goat cheese, in marinara sauce

FUNGHI PAPPARDELLE \$26
Wild west coast mushrooms, white wine cream sauce & truffle

BEEF SHORT RIB TAGLIATELLE \$26
Slow-braised beef short rib in red wine, onions & herbs, parmesan cheese

RAVIOLI \$26
Spinach and ricotta ravioli, butter & sage sauce, toasted pine nuts

SQUID INK SPAGHETTI \$28
Halibut, Kalamata olives, capers, cherry tomato, light marinara sauce

Please advise your server of any allergies or dietary restrictions you may have.
All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

PASTAS

RISOTTO Saffron lemon risotto, prawns in bisque, topped with crunchy asparagus	\$29
POTATO GNOCCHI Choice of lamb or pesto sauce	\$26

PASTAS - ADD-ONS

Blackened Chicken Supreme	\$16
8oz Alberta AAA Grilled Striploin	\$21
6oz Alberta AAA Grilled Tenderloin	\$28
Blackened Salmon	\$20
5pc Grilled Prawns	\$14
Substitute Gluten-free Penne	\$4



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 well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

FROM THE GRILL

All entrees served with potato pave, asparagus, cauliflower, and spiced red wine jus

8oz STRIPLOIN	\$50
10oz RIBEYE	\$55
6oz TENDERLOIN	\$55
COHO SALMON Oven baked	\$40
CHICKEN SUPREME Oven baked, skin on	\$36

DESSERTS

TIRAMISU Lady fingers, espresso & Kahlua, mascarpone mousse, cocoa	\$15
CHOCOLATE MOUSSE Velvety chocolate mousse, almond lace cookie, seasonal berries	\$15
AFFOGATO Choice of vanilla or pistachio gelato, espresso poured on top	\$15
PRALINE CHOCOLATE PUFFS Luxurious chocolate praline crème in cream puffs. Served with toasted hazelnuts and vanilla gelato	\$15
TRIO OF SORBETTO Lemon, raspberry & peach, served with seasonal local berries	\$15

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