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

INSALATA DELLA CASA — **$ 14 / $18**
Artisan mixed greens, red onion, shaved fennel, Kalamata olives, cherry tomatoes, balsamic vinaigrette, toasted walnuts, feta

CAESAR SALAD — **$20**
Romaine, house-made Caesar dressing, croutons, pancetta, Parmesan, cured egg yolk

BURRATA — **$26**
Beet salad, arugula, red onions, pumpkin seeds, Champagne vinaigrette

CARPACCIO — **$24**
Thinly sliced AAA beef tenderloin, arugula, topped with Grana Padano, house-made Dijon dressing

HOUSE-MADE MEATBALLS — **$20**
Three meatballs in marinara sauce, topped with Parmesan cheese. Served with focaccia

ARANCINI SICILIANI — **$20**
Saffron and pea risotto stuffed with mozzarella and mortadella. Served with marinara sauce.
Add an extra arancino for $10

HOUSE-MADE BREAD BASKET — **$12**
House-made bread served with tapenade and whipped butter

CHARCUTERIE & CHEESE FOR TWO — **$26 / $42**
An assortment of cured meats and cheeses, seasonal fruit, Mediterranean olives, grainy mustard, honey, served with rosemary crackers

SOUPS

SOUP OF THE DAY — **Daily price**
A rotating selection made with fresh, local, farm-sourced ingredients.
Please ask your server for today's feature

VANCOUVER ISLAND MINESTRONE — **$14 / $16**
Fresh local vegetables, tomato broth, chickpeas, shell pasta, Parmesan

PASTAS

PASTA OF THE DAY — **Daily price**
A rotating selection made with fresh, local, farm-sourced ingredients.
Please ask your server for today's feature.

LASAGNA — **$27**
Five-layer lasagna with Bolognese sauce, béchamel, and gratinated mozzarella

SPAGHETTI WITH MEATBALLS — **$29**
House-made meatballs in Bolognese sauce

PAPPARDELLE AI FUNGHI — **$32**
Wild West Coast mushrooms, white wine cream sauce, truffle

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.

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GNOCCHI **$27**
Served in Bolognese sauce

LINGUINE CAPRESE **$18 / $27**
Grape tomatoes, garlic, basil, burrata, toasted pistachio

TAGLIATELLE MARCO POLO **$29**
Chicken breast, garlic, sun-dried tomatoes, pesto, white wine, cream

WAGYU RAVIOLI **$30**
Served in a creamy Gorgonzola sauce with walnuts

LINGUINE MARI E MONTI **$34**
Prawns, mushrooms and pancetta in a white wine cream sauce

CRAB AND LOBSTER RAVIOLONI **$36**
Served in a creamy saffron lemon sauce with beet purée

RISOTTO PORCINI **$22 / $32**
Porcini mushrooms, Chardonnay, Parmesan, and parsley

PASTAS - ADD-ONS

Blackened Chicken Breast	**$18**
4 oz Alberta AAA Grilled Striploin	**$22**
4 oz Alberta AAA Grilled Tenderloin	**$28**
Blackened Salmon	**$26**
5 Grilled Prawns	**$18**
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.

EAT WELL

Items marked with the Eat Well icon are thoughtfully prepared with fresh, wholesome ingredients designed to nourish your well-being.

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.

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