

TRATTORIA

DELL'ARTE

RESTAURANT WEEK WINTER 2026

3 COURSE DINNER

FIRST COURSE

please choose one

italian wedding soup

little gem caesar salad
brioche croutons

(v) caprese salad with housemade burrata mozzarella
avocado, tomato, basil
short rib meatballs

MAIN COURSE

please choose one

(v) your choice of 4 vegetables from the antipasto bar
spaghetti and short rib meatballs

(v) housemade ravioli stuffed with burrata
pomodoro sauce, basil

rigatoni alla vodka

shrimp scampi (supp \$8)
lemon spinach

true north canadian salmon
sicilian ratatouille crust, spinach

petit dover sole (supp \$10)
lemon beurre blanc

chicken milanese
arugula, tomato & fennel salad

hanger steak (supp \$20)
roasted potatoes, mushroom sauce

DESSERT

please choose one

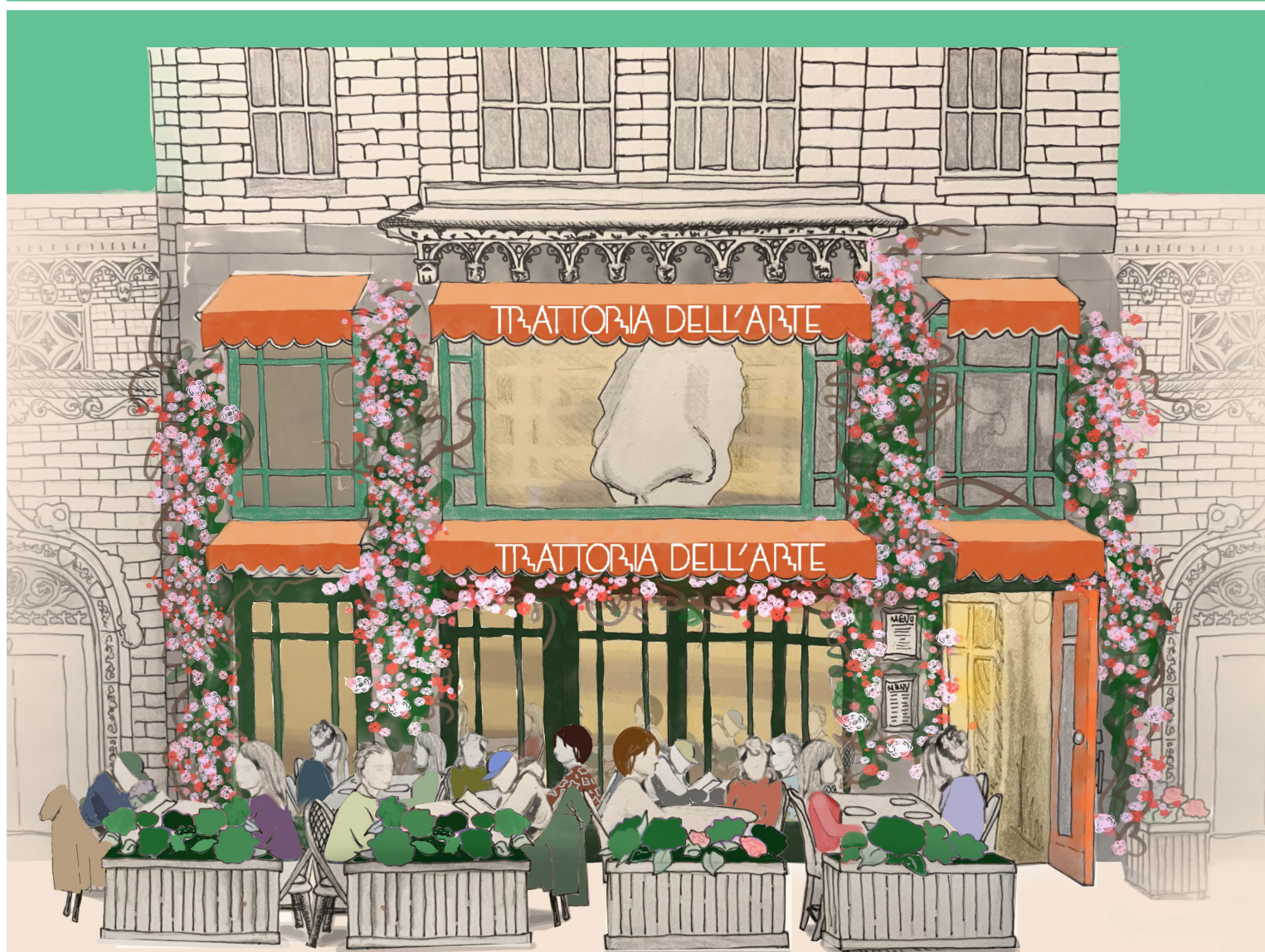
tiramisu

cannoli
blueberry sauce, almonds

\$45.00 Plus Tip And Tax

The Restaurant Week Menu Is Not Intended For Group Dining Or Used For Private Events

TRATTORIA DELL'ARTE



DINNER

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RESTAURANT WEEK WINTER 2026

2 COURSE LUNCH *choose one from each course*

FIRST COURSE

please choose one

italian wedding soup

little gem caesar salad
brioche croutons

(v) caprese salad with housemade burrata mozzarella
avocado, tomato, basil

short rib meatballs

MAIN COURSE

please choose one

(v) your choice of 4 vegetables from the antipasto bar

spaghetti and short rib meatballs

(v) housemade ravioli stuffed with burrata
pomodoro sauce, basil

rigatoni alla vodka

shrimp scampi (supp \$8)
lemon spinach

true north canadian salmon
sicilian ratatouille crust, spinach

petit dover sole (supp \$10)
lemon beurre blanc

chicken milanese
arugula, tomato & fennel salad

hanger steak (supp \$20)
roasted potatoes, mushroom sauce

\$30.00 Plus Tip And Tax

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LUNCH