

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

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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