

TRATTORIA DELL'ARTE

RESTAURANT WEEK SUMMER 2026

3 COURSE DINNER

choose one from each course

FIRST COURSE

please choose one

italian wedding soup

little gem caesar salad
brioche croutons

(v) caprese salad
housemade burrata, tomato, basil
arancini

MAIN COURSE

please choose one

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

(v) burrata ravioli
pomodoro sauce, basil

rigatoni alla vodka

shrimp scampi (supp \$8)
lemon spinach

true north canadian salmon
lentils, avocado purée

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

chicken milanese
arugula, tomato & fennel salad

new york strip steak (supp \$10)
roasted potatoes, barolo mushroom sauce

DESSERT

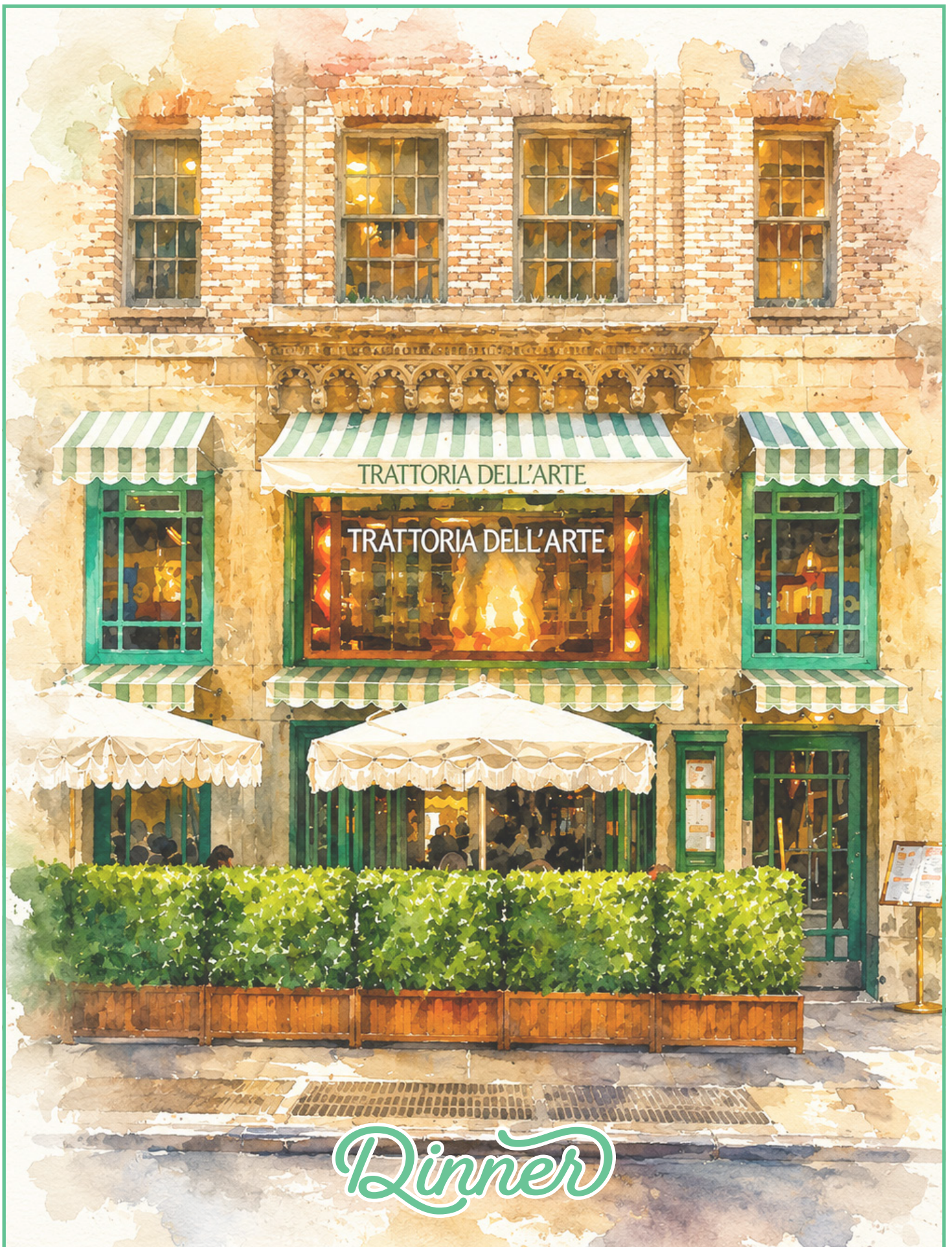
please choose one

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



Dinner

TRATTORIA DELL'ARTE

RESTAURANT WEEK SUMMER 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

housemade burrata, tomato, basil

arancini

MAIN COURSE

please choose one

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

spaghetti and short rib meatballs

(v) burrata ravioli

pomodoro sauce, basil

rigatoni alla vodka

shrimp scampi (supp \$8)

lemon spinach

true north canadian salmon

lentils, avocado purée

petit dover sole (supp \$10)

lemon beurre blanc

chicken milanese

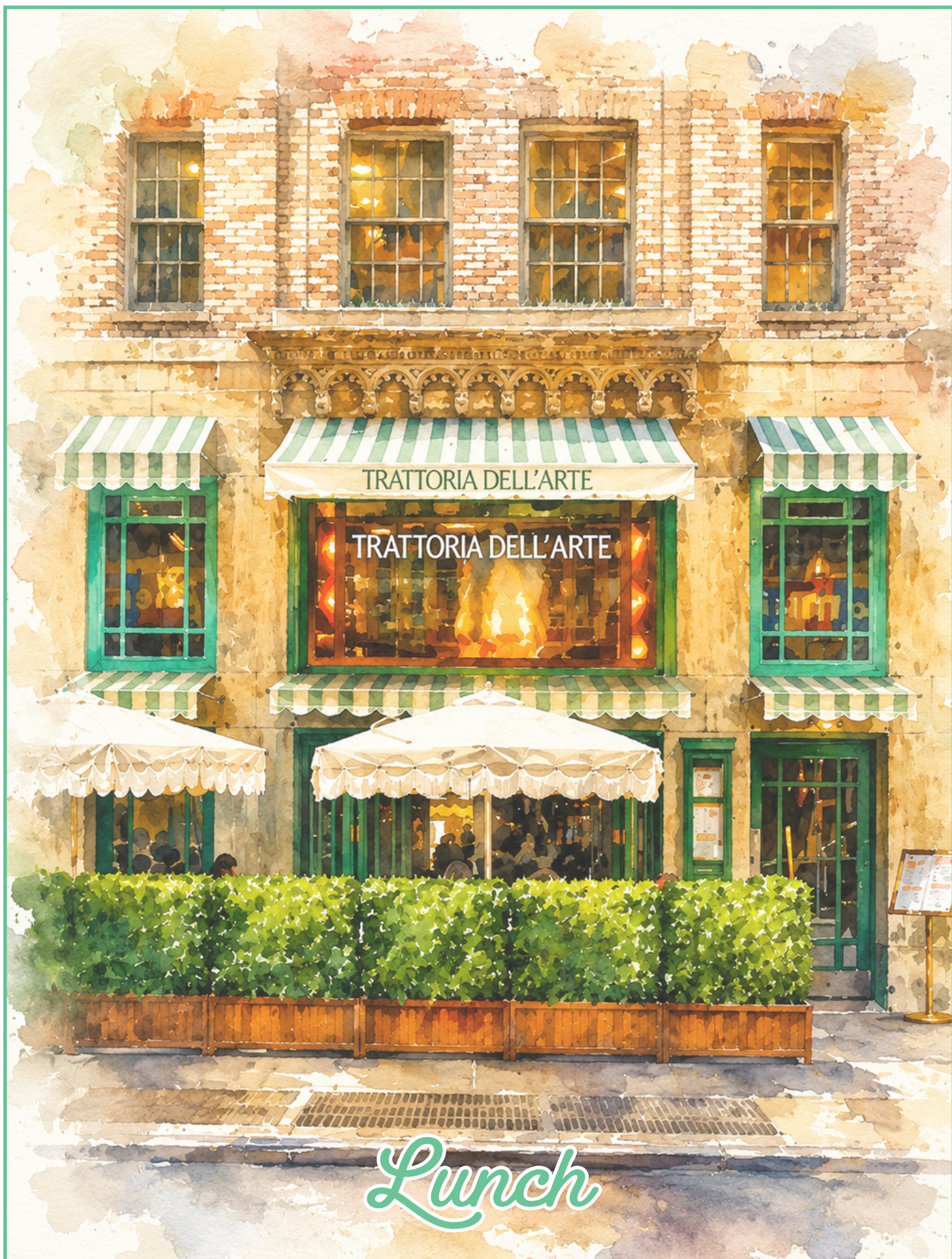
arugula, tomato & fennel salad

new york strip steak (supp \$10)

roasted potatoes, barolo mushroom sauce

\$30.00 Plus Tip And Tax

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



Lunch