

TRATTORIA DELL'ARTE

RESTAURANT WEEK SUMMER 2023

3 COURSES DINNER

APPETIZER SELECTIONS

please choose one

Little Gem Caesar Salad

Short Rib Meatballs (2)

Quinoa & Avocado Salad

orange, cucumber, dried currants, almonds

ENTRÉE SELECTIONS

please choose one

Your Choice Of 4 Vegetables From The Antipasto Bar

True North Canadian Salmon sicilian ratatouille, spinach

Petit Dover Sole lemon beurre blanc (Supp 10.00)

Shrimp Scampi lemon spinach

Classic Chicken Parmigiana

Fettuccine Bolognese meat ragu

Housemade Ravioli Stuffed With Burrata pomodoro sauce, basil

Rigatoni Alla Vodka

DESSERT SELECTIONS

please choose one

Tiramisu

mascarpone sabayon cream with ladyfingers soaked in espresso

Chocolate Mousse

Cannoli

baked almond shell with sicilian ricotta & chocolate chips, served with blueberry sauce

\$45.00 Plus Tip And Tax

The Restaurant Week Menu Is Not Intended For Private Events

TRATTORIA DELL'ARTE

RESTAURANT WEEK SUMMER 2023

2 COURSE LUNCH
choose one from any two courses

APPETIZER SELECTIONS

please choose one

- Little Gem Caesar Salad
- Short Rib Meatballs (2)
- Quinoa & Avocado Salad
orange, cucumber, dried currants, almonds

ENTRÉE SELECTIONS

please choose one

Your Choice Of 4 Vegetables From The Antipasto Bar

True North Canadian Salmon
sicilian ratatouille, spinach

Petit Dover Sole (Supp 10.00)
lemon beurre blanc

Shrimp Scampi
lemon spinach

Classic Chicken Parmigiana

Fettuccine Bolognese
meat ragu

Housemade Ravioli Stuffed With Burrata
pomodoro sauce, basil

Rigatoni Alla Vodka

\$30.00 Plus Tip And Tax

The Restaurant Week Menu Is Not Intended For Private Events