

# 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

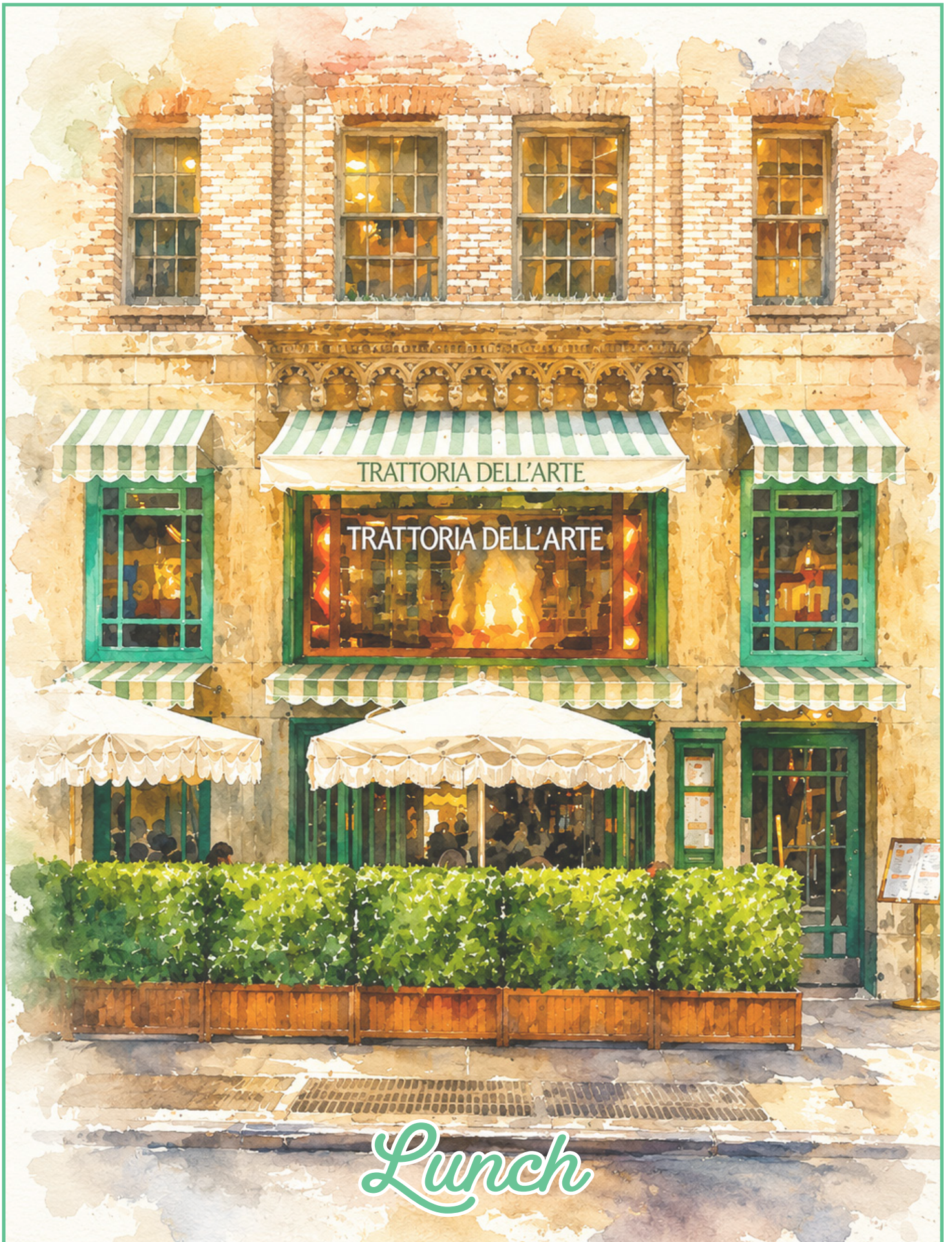
*petit* dover sole (supp \$10)  
lemon beurre blanc

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