

# 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