


# SOPRA SOTTO

## ANTIPASTI

**Olive Calde**  8  
Selection of warm Mediterranean olives

**Meatballs al Sugo** 16  
Beef, mortadella, pomodoro sauce, parmigiano, house made bread

**Formaggi e Salumi Board** 23  
Chef's selection of Italian cheeses and cured meats, fresh focaccia made in-house

**Rucola Salad**  14  
Arugula, radicchio, fennel, shallots, and olives


**Toscana Salad**  15  
Tuscan kale, farro, roasted tomatoes, and shaved pecorino

**Caesar Salad** 13 ½  
Romaine lettuce, house-made Caesar dressing and croutons, grana cheese  
\*add smoked pancetta +3

**Fresh Focaccia Made In-House**  
1/2 focaccia 4  
Whole focaccia 7

## PASTA

**Gnocchi in Sunday Sugo** 25  
Potato gnocchi made fresh in-house, braised beef short rib, tomato sauce, pecorino romano cheese

**Caserecce e Tartufo**  23  
Short twists of pasta made fresh in-house, creamy truffle sauce featuring a variety of mushrooms and parmigiano  
\*add smoked pancetta +3

**Spaghetti alla Carbonara** 21  
Spaghetti, pecorino romano cheese, eggs, guanciale, black pepper

**Tagliatelle al Ragù** 20 ½  
Long, flat pasta made fresh in-house, authentic Bolognese sauce, parmigiano

**Kid's Pasta** 9  
Penne with your choice of tomato sauce or butter  
\*Bolognese sauce +2

*Gluten friendly option +2 ½*



## DOLCI

**Affogato** 8  
Two shots of espresso, Dolce Amore vanilla gelato, cantucci


**Torta della Nonna** 9  
Lemon flavoured custard, almonds, pine nuts, shortbread


**Tiramisu** 10  
Savoiardi, espresso, mascarpone cream, crushed chocolate

**Tortino di Cioccolato** 10  
Chocolate cake, raspberry sauce, pistachio, gelato

## PIZZA

*Handmade pizza from our wood-fired oven*

**Margherita**  15  
San Marzano tomato sauce, mozzarella, grana, basil

**Vegetariana**  20  
Roasted zucchini, eggplant, red peppers, cherry tomatoes, olives, parsley, mozzarella, grana

**Diavola** 18  
San Marzano tomato sauce, mozzarella, spicy Italian salami, grana, basil

**Capricciosa** 22  
San Marzano tomato sauce, mozzarella, ham, artichokes, a variety of mushrooms, olives, basil

**Calzone Napoletano** 21  
Stuffed with San Marzano tomato sauce, mozzarella, basil, ricotta, salami

**Salsiccia** 20  
San Marzano tomato sauce, mozzarella, homemade spicy sausage, roasted red peppers, onions, grana

**Contadina** 22  
Taleggio cheese, smoked pancetta, cherry tomatoes, a variety of mushrooms, green onions

**Rucola e Prosciutto** 22  
Arugula, cherry tomatoes, prosciutto crudo, mozzarella, grana

**Amalfi** 21  
San Marzano tomatoes, mozzarella, anchovy filets, Sicilian oregano, capers, olives, leeks, garlic

**Mortadella** 20  
Mortadella, mozzarella, pistacchio

*Add-ons from 2 – 4  
Gluten friendly option +3 ½  
Vegan Mozzarella +2*

## RED

	6 oz. bottle
Montepulciano/Sangiovese, Feudo Antico (Abruzzo)	8
Pinot Noir Estate Series, Mission Hill (Kelowna, BC)	11 44
Valpolicella Ripasso, Guerrieri Rizzardi (Veneto)	12 ½ 50
Langhe Rosso, Luigi Giordano (Piemonte)	13 52
Chianti Classico, Tenuta di Arceno (Toscana)	13 ½ 54
Fortissimo, La Stella (Osoyoos, BC)	15 60
Cannonau di Sardegna DOC, Argiolas (Sardegna)	60
Rosso di Montalcino, Tenuta di Collosorbo (Toscana)	66
Estate Red, Phantom Creek (Oliver, BC)	80
Brunello di Montalcino DOCG, Tenuta di Collosorbo (Toscana)	115
Amarone della Valpolicella, Ca Rugate (Veneto)	130

## WHITE

	6 oz. bottle
Trebbiano/Chardonnay, Feudo Antico (Abruzzo)	8 40
Riesling, 8 <sup>th</sup> Generation (Summerland, BC)	11 44
Vivace Pinot Grigio, La Stella (Osoyoos, BC)	11 ½ 46
Costamolino Vermentino DOC, Argiolas (Sardegna)	11 44
Chardonnay, Mirabel (Kelowna, BC)	13 55
Ribolla Gialla, Jermann Vinnae (Friuli)	90

## SPARKLING + ROSÉ

	6 oz. bottle
Prosecco DOC, Benvolio (Friuli)	10 40
Lambrusco, Medici Ermete (Emilia Romagna)	11 45
Sparkling Rosé, Santa Margherita (Veneto)	11 44
Rosé, Stemmari (Sicilia)	10 40
Ferrari Trento Brut (Alto-Adige)	65

## COCKTAILS

<b>Espresso-Infused Boulevardier</b>	13
Bourbon, Campari, sweet vermouth	
<b>Sangue di Tigre</b>	15
Mezcal, Aperol, ginger beer, crème de cassis	
<b>Kanata Sling</b>	14
Rye, Lillet Blanc, maple syrup, chocolate bitters	
<b>Nettuno Martini</b>	14
Gin, triple sec, Maraschino, Peychaud's bitters	
<b>The Don Sour</b>	14
Don Papa Rum, crème de cassis, cranberry juice, egg white	

## DRAFT

	14 oz.
Peroni (Italy)	7 ½
Talisman Pale Ale, Strange Fellows	6 ¾
396 Centennial Red Ale, Faculty Brewing	6 ¾
Humans IPA, Parkside Brewing	7 ½
Seasonal Tap - <i>rotating</i>	7
Sea Cider (6 oz.) - <i>rotating</i>	7

## BOTTLE

Menabrea (Italy)	7
Pacifico (Mexico)	7
33 Acres of Darkness	7
Red Racer, dealcoholized	6 ½

## NON-ALCOHOLIC

San Pellegrino Sparkling Water	6 ½
Ginger Beer	4
Pop – <i>Coca Cola, Diet Coke, Sprite, Ginger Ale</i>	3
Juice – <i>please ask your server</i>	3
Italian Soft Drinks – <i>Limonata, Aranciata, Chinotto</i>	3

## COFFEE + TEA

Espresso	3
Macchiato	3 ½
Americano	3
Latte	4
Cappuccino	4
Tea	3

## DIGESTIVI

Amaro Lucano	8	Arbutus Limoncello (BC)	10
Amaro Montenegro	8	Grappa Moscato	8
Amaro Mia Amata	8	Grappa Alexander	9
Amaro Nonino	9	Grappa Nonino Sauvignon	12
Cynar	7	Grappa Nonino Chardonnay	15
Fernet Branca	8	Grappa Nonino Riserva	20
Limoncello	7	Prosecco	