



Red Rock

—TRATTORIA—

Cocktails (2oz)

Negroni 17.5

Campari, gin, sweet vermouth, orange garnish

Aperol Spritz 17.5

Aperol, prosecco, soda, orange garnish

Italian 75 17.5

Gin, limoncello, prosecco

Pompelmo 17.5

Vodka, cointreau, grapefruit juice

Bevande

San Pellegrino 750 mL 13

San Pellegrino Aranciata 7

San Pellegrino Limonata 7

Soda 6.5

Juice 7

Nespresso Espresso 6

Nespresso Cappuccino 7

Nespresso Café Latte 7

Birra

Peroni (Italy) 10.5

Stella Artois (Belgium) 10.5

Blindman River Session Ale (Alberta) 10.5

Cabin Super Saturation NEPA (Alberta) 10.5

Specialty Coffees

Bailey's Coffee 14.5

Bailey's

Irish Coffee 14.5

Bushmills Irish Whiskey

Monte Christo 14.5

Grand Marnier & Kahlúa

Spanish Coffee 14.5

Brandy & Kahlúa

Vino Frizzante

Zonin 1821 Prosecco 200 mL (Italy) 18

Zonin 1821 Prosecco 750 mL (Italy) 44

Vino Bianco

	6 oz.	9 oz.	Bottle
Cavalieri Reali Pinot Grigio (Italy)	13	18	41

Chateau St. Michelle Riesling (United States)	14	19	52
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Masi 'Levarie' Soave (Italy)			44
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Stoneleigh Sauvignon Blanc (New Zealand)			54
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Duckhorn Decoy Chardonnay (United States)			74
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Vino Rosso

	6 oz.	9 oz.	Bottle
Antinori Santa Cristina Sangiovese (Italy)	13	19	44

Josh Cellars Cabernet Sauvignon (United States)	16	21	54
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St. Patrice Cotes-du-Rhone Blend (France)			60
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Meiomi Pinot Noir Pinor Noir (United States)			61
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Ruffino Riserva Classico Chianti Classico (Italy)			64
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Batasiolo Barolo Nebbiolo (Italy)			76
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Banfi Brunello di Montalcino Sangiovese (Italy)			124
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Primi

Sicilian Meatballs 18

Pork, beef & veal, spicy tomato sauce, parsley & garlic.

Prawn Fra Diavolo 17

Sautéed jumbo prawns, white wine, garlic, parsley, oregano, basil, red pepper, tomatoes.

Saffron Arancini 18

Mascarpone crema. 🍷

Mussels & Clams 21

Garlic, white wine, Italian herbs.

Carpaccio Di Bue 24

Beef carpaccio served with capers, shaved Parmigiano Reggiano & mustard aioli.

Prosciutto e Burrata 16

Crostini, Prosciutto di parma, burrata.

Insalata

Caesar 18

Anchovies, parmesan, house made creamy Caesar dressing.

Caprese 18

Vine ripe tomato, fresh burrata, torn basil, aged balsamic & extra virgin olive oil.

Arugula Burrata Salad 18

Prosciutto, tomato, basil, pine nuts, balsamic & olive oil.

Piattini

Grilled Asparagus 11

Pane al Formaggio 11

Side Spaghetti Aglio Olio 14

Marinated Olives 12

Italian Herb & Parmesan Roast Potatoes 9

Pastas

Pasta al Pesce 38

Clams, mussels, prawns, chili, capers, garlic, white wine, herbs, butter, Grana Padano.

Ricotta Gnocchi 24

Sun dried tomato, garlic, basil pesto, pecorino.

Spaghetti & Italian Meatballs 36

Beef, pork & veal meatballs in a Sicilian tomato sauce served with spaghetti in a truffle cream sauce.

Penne Arrabbiata 25

Chili, garlic, San Marzano tomato, fresh basil, burrata.

Trattoria Lasagna 34

Al forno veal, beef, & bison ragu with bechamel sauce.

Prosciutto di Parma Rigatoni 29

Parma Prosciutto & piselli in a light cream sauce.

Secondi

Salmon Picatta 38

Sautéed in white wine, lemon, capers, butter, served with asparagus & roast potatoes.

Wild Mushroom Risotto 26

Truffle, Grana Padano.

Truffled Chicken Parmesan 33

Parmesan crusted chicken breast, spinach, wild mushroom truffle cream sauce. Served on a bed of gnocchi.

Tuscan Style Veal Chop 55

Shallot jus, asparagus, garlic & thyme baby roast potatoes.

Dolce

Tiramisu 14

Lady finger, coffee, mascarpone cheese.

Sicilian Love Cake 14

Dark chocolate, mascarpone with a hazelnut icing.

Ask about our selection of Gelato