



ORSO

TRATTORIA

TASTE THE ALPS OF ITALY

3-COURSE MENU | 68 PER PERSON

Select your choice of Primi, Secondi and Dolci.

Add a personalized wine pairing experience curated by our passionate, expert team. \$55 per person.

Welcome to Orso Trattoria | Modern Italian fare is the focal point here, with our menus featuring the finest, just-harvested regional ingredients, imported Italian delicacies and the best steaks in town.

Tonight's 3-course menu is inspired by The Northern Alps of Italy, an area known for dense woodlands, mountainous terrain and pristine water sources that support an abundance of vibrant proteins. Dishes are known to showcase beef, veal, pork, quail and freshwater fish through stuffed pasta, polenta, risotto and hearty soups. The coastal areas of Northern Italy also allow for the addition of shellfish, squid and a plethora of saltwater fish.

PRIMI

NORTHERN INSALATA

Charred Heirloom Carrots, Rutabaga, Braised Cipollini Onions, Fingerling Potatoes, Marinated Mushrooms, Prosciutto Vinaigrette

STUFATO DI PESCE

Poached Salmon, Seared Scallop, Steamed Mussels, Clam & Tomato Broth, Saffron Potatoes, Confit Fennel, Garden Herb Gremolata

FONDUTA

Poached Egg, BC Mushrooms, Fried Bread, Seared Squash, Fontina Fondue

MUSHROOM RAVIOLI | ORSO SIGNATURE

Truffle Cream Sauce, Orange Candied Walnuts, Crispy Kale

SECONDI

BOAR CASONCELLI & SCALLOPS

Braised Boar Shoulder, Seared Scallops, Carrot Butterscotch, Hazelnut Pesto, Confit Tomato, Macerated Raisins

PAN ROASTED PICKERAL

Corzetti Pasta, Toasted Pine-Nuts, Sautéed Black Kale, House-Made Pancetta, Parsley Emulsion

BRAISED LAMB LEG TORTELLONE

Charcoal Dough, Celeriac & White Chocolate Purée, Smoked Almonds, Lamb Jus, Sage

CARBONARA | ORSO SIGNATURE

Boar Bacon, 64°C Egg, Parmigiano-Reggiano, Cracked Black Pepper

DOLCI

VANILLA PANNACOTTA

Candied Chioggia Beet, Honey Glaze, Frosted Pistachios

SORBETTO

D'Anjou Pear Sorbet, Prosecco Foam, Rosemary Blistered Marshmallow

GIANDUJA CHOCOLATE LOG

Hazelnut Crunch, Praline, Mandarin Gel, Autumn Leaves

CARNE

Substitute Carne dishes to your Secondi course for the surcharge noted below. Carne options include a choice of one Salse.

	Substitute for Secondi	a la carte price
1/2 ROASTED CORNISH HEN	15	30
12oz AAA ALBERTA RIB-EYE	27	54
SOUS-VIDE RACK OF LAMB	35	62
8oz ALBERTA BISON TENDERLOIN	32	59
60oz AAA LONG-BONE TOMAHAWK	130	190

SALSE

PEPPERCORN SAUCE | 7

CHIANTI JUS | 7

LEMON GREMOLATA | 4

BERNAISE SAUCE | 4

CONTORNI

HERB INFUSED MASHED POTATOES | 13

MARKET VEGETABLES | 13

VINCOTTO ROASTED MUSHROOMS | 13

PUMPKIN & PIAVE WHIPPED POLENTA | 13

ORECCHIETTE MAC & CHEESE | 13

ADD TO YOUR EXPERIENCE

SEARED FOIE GRAS | 17

SEARED SCALLOPS | 23

Please advise your server of any dietary concerns, as not all ingredients may be included in the menu description.

Vegan options available upon request.