

Sociale Italian Tapas | Wine | Espresso

At Sociale all of our handcrafted Ciccettis (Tapas) are designed to be shared and arrive to the table as they are ready.
So, there's no need to order all your tapas at once, order as you go.
Savouring your tapas is all part of our quintessential dining experience.
Eat, Drink and Be Sociale!!

Panē della Casa - 10

Fresh-Baked Baguette | Black Garlic Butter | Colavita Olive Oil | Aged Balsamic Vinegar

GF Warmed Marinated Olives – 13

Rosemary | Garlic | Chili | Citrus

Antipasti Board – 26

Local & Italian Cheese and Cured Meats | Pickled Vegetables | Apricot Mostarda
Eggplant Caponata | Crostinis

GF Beet Salad – 18

Ricotta Cheese | Pickled Fennel | Citrus | Almond Crumble | Aged Balsamic Reduction

Tuscan Caesar Salad – 18

Baby Tuscan Kale | Rosemary Crouton | Smoked Bacon | Anchovy | Grana Padano Parmesan | Cured Egg | Villa Rosa Caesar Dressing

GF Meatballs di Bufala - 20

Bison Meatballs | San Marzano Tomato | Local Ricotta | Basil Pesto | Parmesan Crisps

Villa Rosa Arancini – 19

Crab | Saffron | Mozzarella | Villa Rosa Amorē Sauce

Bruschetta - 15

Whipped Goat Cheese | Blistered Tomatoes | Balsamic Reduction | Basil Pesto | Crostinis

GF Calabrian Chili Prawns – 20

Garlic | Calabrian Chili | White Wine | Charred Lemon

Polenta Fritta - 15

Cacio e' Pepe Polenta | Smoked Tomato Jam | Dijon Aioli

Smoked Duck Carpaccio – 19

Rosemary Aioli | Blackberry Balsamic Pearls | Pickled Mustard Seeds | Micro-Greens

Burrata di Parma - 27

Italian Prosciutto | Figs | Castelvetro Olives | Endive | Toasted Pistachio | Crostinis

Veal Marsala - 23

Grass-Fed Fried Veal | Wild Mushroom | Marsala Wine Demi

Ravioli di Funghi - 23

Wild Mushroom | Butternut Squash | Ricotta Salata | Toasted Hazelnuts | Fried Sage | Truffle Oil

Bucatini all'Amatriciana - 24

Venetian Guanciale | Pinot Grigio | Pecorino Romano | San Marzano Tomato

Rigatoni alla Norcina - 28

Fennel Sausage | Wild Mushrooms | Pecorino Romano | Pine Nut Crumb | Black Truffle

Beef Cheek Gnocchi – 28

Braised Beef Cheeks | Potato Gnocchi | Grana Padano Parmesan | San Marzano Tomato

Cavatappi al Forno – 29

Garlic Cream | White Wine | Smoked Bacon | Buttermilk Fried Chicken | Three-Cheese Panko Crust

GF Sockeye Salmone e' Funghi Risotto - 32

Sockeye Salmon | Porcini & Local Mushrooms | Pine Nut Crumb | Parmigiano

Add Buttermilk Fried Chicken - 7 | Add Meatballs – 7 | Add Prawns – 7 | Add 3oz Sockeye Salmon Filet – 10

* Potato Gnocchi (contains Gluten) or Gluten-Free pasta available for additional charge

Please inform your server of any allergies or dietary preference, we will do our best to accomodate whenever possible. Thank you

Sociale

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