

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!!

Italian Burrata - MP

Local Rotating Seasonal Flavours

Pane della Casa - 13

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

Whipped Ricotta - 16

Housemade Focaccia | Lemon Zest | Aleppo Pepper | Extra Virgin Olive Oil | Okanagan Honey

GF Warmed Marinated Olives - 15

Rosemary | Garlic | Bocconcini | Chili

Antipasti Board - 28

Local & Italian Cheese and Cured Meats | Pickled Vegetables | Crostinis

Seasonal Housemade Italian Accompaniments

GF Beet Salad - 20

Whipped Ricotta | Pickled Fennel | Citrus | Almond Crumble | Aged Balsamic Vinegar

Tuscan Caesar Salad - 20

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

Parmesan Fries - 16

Black Pepper | Grana Padano Parmesan | Truffle Aioli

GF Sicilian Mussels - 28

Salt Spring Mussels | Roma Tomato | Garlic | Shallots | White Wine Broth | Italian Parsley
Lobster Chili Oil

GF Meatballs Italiano - 22

Veal & Pork Meatballs | San Marzano Tomato | Ricotta Salata | Basil Pesto | Parmesan Crisp

Bocconcini Fritto - 19

Bocconcini Cheese | Villa Rosa Amore Sauce | Basil | Grana Padano Parmesan

Sociale Bruschetta - 20

Whipped Goat Cheese | Blistered Tomatoes | Balsamic Reduction | Basil Pesto | Garlic Bread

GF Calabrian Chili Prawns - 22

Garlic | Calabrian Chili | White Wine | Charred Lemon

Smoked Duck Carpaccio - 20

Rosemary Aioli | Cherry Balsamic Pearls | Pickled Mustard Seed | Micro-Greens | Crostinis

Veal Parmigiana - 27

Grass-Fed Veal Scaloppini | San Marzano Tomato | Provolone | Grana Padano Parmesan

Ravioli di Funghi - 25

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

Rigatoni Penza - 29

Pancetta | Vodka Rosé Sauce | Green Onions | Chili Peppers | Grana Padano Parmesan

Ragu di Agnello - 31

Slow Braised Lamb | Pappardelle Pasta | Cured Olives | Orange Essence | San Marzano Tomato | Mint

Cavatappi al Forno - 32

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

GF Risotto al Limone - 28

Arborio Rice | Spring Peas | Lemon | Morel Mushrooms | Pecorino Romano | Arugula

Add Protein: Grilled Chicken - 8 | Buttermilk Fried Chicken - 8 | 3 Prawns - 8 | 2 Meatballs - 8

Gluten-Free Pasta available for an additional charge.

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