



Trattoria

raccolto



party@raccolto.ca | 306.773.0190

278 1 Ave NE, Swift Current, SK

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we LOVE to celebrate. corporate gatherings, family get togethers, momentous occasions... give us any reason to raise a toast & break some bread and we'll have a table for you.

celebrating at raccolto is a fun, interactive experience because our menu has been designed for family-style dining. this means passing the dishes around the table, filling your plates, and sharing with eachother. this leads to more flow of conversation around the entire table so everyone feels included.

WHERE MEMORIES ARE MADE

turn the page for three menus we've designed for parties of 16+ to make planning a breeze. wine pairings are also available.



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278 1 Ave NE, Swift Current, SK

\$55/guest
plus taxes and gratuity

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Antipasti APPETIZERS

stuffed baby peppers

baby bell peppers stuffed with ricotta, pancetta, sweet peas and parmesan, baked and drizzled with aged balsamic vinegar

marinated olives

a blend of 4 types of Italian olives marinated in warm olive oil, garlic, herbs and citrus zest

fritto misto

calamari, prawns, fennel, green onion and anchovie-stuffed olives tossed in a sambuca batter, fried and served with grilled lemon and Calabrian chile aioli

ricotta e funghi pizza

wood-fired pizza crust, besciamella sauce, mushroom fricassee, whipped ricotta, lemon zest and truffle honey

Secondi MAINS

Speckle Park tasca tagliata

(prepared Medium Rare) Locally raised and butchered Speckle Park Tri Tip beef, rubbed with olive oil and salt and pepper and served sliced

panzanella

fresh and balsamic roasted cherry tomatoes, roasted bell peppers, fresh cucumber, fresh basil, Italian croutons, fried capers, arugula, tomato vinaigrette

patate al forno

roasted fingerling potatoes tossed with olive oil, salt, pepper, sage and rosemary

wilted greens

a blend of Italian kale, mustard greens and beet greens cooked with shallot, garlic, white wine and mustard

Dolce DESSERT

cannoli

house-made Sicilian cannoli, dipped in dark chocolate and rolled in pistachio and filled with a mascarpone Chantilly cream

\$75/guest
plus taxes and gratuity

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Antipasti APPETIZERS

charcuterie

5 cured Italian meats, 4 cheeses, pickled house vegetables, fig compote, grainy mustard, mixed nuts

polpette di cinghiale

wild boar meatballs, San Marzano tomato sauce, pecorino romano cheese, pepperoncini

marinated olives

a blend of 4 types of Italian olives marinated in warm olive oil, garlic, herbs and citrus zest

Secondi MAINS

Speckle Park fiorentina

Locally raised and butchered T-Bone steak, prepared medium rare and served on a bed of baby arugula

lasagna

house-made pasta sheets, Italian sausage Bolognese, besciamella, tomato sauce, provolone, fior de latte

farrotto

farro grains cooked in a risotto style with forest mushroom fricassee & herbs

pomodori gratinata

stuffed vine-ripened tomatoes filled with herbs, cheese and Italian breadcrumbs

cavolfiori fritti

brined cauliflower, tossed in sambuca batter and fried, served with fresh basil & raisins

insalata

baby kale & arugula tossed in citrus vinaigrette with shaved fennel, orange segments, roasted beets and grated parmesan

Dolce DESSERT

budino

salted caramel layered on top of a butterscotch pudding and finished with sweet and salty nut mix and meringue cookies

\$100/guest
plus taxes and gratuity



Antipasti APPETIZERS

charcuterie

5 cured Italian meats, 4 cheeses, pickled house vegetables, fig compote, grainy mustard, mixed nuts

beef carpaccio

seared and thinly sliced beef topped with truffle aioli, fried capers, toasted pine nuts, arugula, citrus vinaigrette and parmesan cheese

fonduta piemontese

Fontina cheese fondue served with toasted Schiacciatta bread cubes

burrata

Soft stracciatella cheese in a mozzarella ball on a bed of pesto, accompanied by balsamic roasted tomatoes, olive streusel and crostinis

Secondi MAINS

Wagyu Costata di Manzo

locally-raised & butchered purebred Wagyu beef ribeye, prepared medium-rare and served sliced

Branzino

Whole European Seabass, stuffed with rosemary, lemon and caper butter, grilled and served on a bed of parsnip puree

carbonera

house-made spaghetti noodles, crispy guanciale (cured pork jowel), whipped egg, parmesan cheese & fresh cracked black pepper.

panzanella

fresh and balsamic roasted cherry tomatoes, roasted bell peppers, fresh cucumber, fresh basil, Italian croutons, fried capers, arugula, tomato vinaigrette

patate al forno

roasted fingerling potatoes tossed with olive oil, salt, pepper, sage and rosemary

wilted greens

a blend of Italian kale, mustard greens and beet greens cooked with shallot, garlic, white wine and mustard

pomodori gratinata

stuffed vine-ripened tomatoes filled with herbs, cheese and Italian breadcrumbs

Dolce DESSERT

budino

salted caramel layered on top of a butterscotch pudding and finished with sweet and salty nut mix and meringue cookies

cannoli

house-made Sicilian cannoli, dipped in dark chocolate and rolled in pistachio and filled with a mascarpone Chantilly cream