

**KIDS MENU**

(10 YEARS OLD AND UNDER)

Butter Pasta	8
Alfredo Pasta	10
Bolognese	10
Cheese Pizza (7")	9
Pepperoni Pizza (7")	9

**DESSERTS**

Tiramisu Classico	9.5
Triple Chocolate Mousse Cake	9.5

*Available on site only*

Vanilla Ice Cream (Caramel, Chocolate or Fruit Coulis)	7
Crème Brûlée	8.5
Belgian Chocolate Mousse	8.5
Affogato (Vanilla Ice Cream with Espresso)	8.5



*Triple Chocolate Mousse Cake*



8312, 74th Avenue, Osoyoos

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OPEN FOR  
LUNCH & DINNER



8312, 74th Avenue, Osoyoos  
(Behind Home Hardware)

250-495-2223



# Convivia

BISTRO CUISINE



All items on this menu can be ordered for take-out.  
Please call us at: **250-495-2223** to order.  
\*Price subject to change.

## APPETIZERS

<b>Chef's Soup</b> <i>Velouté du Jour</i>	6.5
<b>French Onion Soup</b> <i>Soupe à L'oignon Gratinée</i>	9
<b>Escargots in Garlic</b> <i>Escargots à l'ail</i>	13
<b>Calamari with Tomato and Basil, Tzatziki Dressing</b> <i>Calamars Frits</i>	14.5
<b>Bruschetta</b> <i>Focaccia, Eggplant Caviar, Fresh Mozzarella and Prosciutto</i>	15



Bruschetta

## SALADS

<b>Spring Mix with House Dressing</b> <i>Salade verte, vinaigrette maison</i> Add Blue Cheese \$2 Extra <i>Ajouter Fromage Bleu \$2</i>	6	
<b>Goat Cheese Salad</b> Lettuce, Fettuccini, Focaccia, Goat Cheese Payot, Tomatoes, Red Onions and Sundried Tomatoes Dressing <i>Salade de Chèvre Chaud</i>	SIDE 13	PLATE 18.5
<b>Portofino Seafood Salad</b> Lettuce, Fettuccine, Shrimp, Crab Meat, Scallops, Red Pepper, Creamy Dressing <i>Salade du Pêcheur</i>	SIDE 13	PLATE 18.5

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For all Meat and Fish, every dish comes with Vegetables  
and your choice of garnish which are Fettuccini, Rice, French Fries,  
Potatoes, Salad or extra Vegetables.

## MEAT AND FISH

<b>Chicken Breast (Florentine Sauce)</b> <i>Poitrine de Poulet avec Sauce Florentine</i>	22.50
<b>Salmon Neptune</b> Shrimp and Spinach with cream Sauce <i>Filet de Saumon</i>	25.50
<b>Pork Cheeks</b> <i>Joue de Porc</i>	27
<b>Braised Lamb Shank in Cabernet Jus</b> <i>Jarret d'Agneau Braisé</i>	31
<b>Osso Buco Milanese</b> Braised Veal Shank	31
<b>Veal Scaloppini</b> Creamy Mushroom Sauce <i>Escalope de Veau à la Crème de Champignon</i>	31
<b>Filet Mignon 8oz "Angus Beef"</b> add mushrooms or sautéed Onions \$3	35

## PASTAS

Additional \$3 for Gluten free pasta  
SIDE PLATE

<b>Bolognese</b> Spaghetti with Meat Sauce	10.5	17
<b>Fresh Tomato Sauce</b> Fettuccine with Tomato Sauce, Fresh Mozzarella & Basil	10.5	17
<b>Vegetarian Cannelloni</b> Eggplant, Rice, Vegetables, Tomatoes, Baked with Cheese	10.5	17
<b>Lasagna</b> Meat Sauce, Cream, Parmesan and Mozzarella	11	18.5
<b>Cannelloni</b> Stuffed Veal Rolls, Roasted Red Pepper Sauce	11	18.5
<b>Carbonara</b> Spaghetti, Cream, Bacon, Ham, Egg Yolk, Parmesan	13	21
<b>Madras Coconut Curry Chicken</b> Fettuccini, Curry, Coconut, Chicken, Red Peppers	13	21
<b>Pirate</b> Fettuccini, Cream, Shrimp, Scallops, Crab Meat, Mozzarella	14	23

## PIZZAS (10')

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Additional \$3  
for Gluten free pizza crust

<b>Osoyoos</b> Olive Oil, Fresh Mozzarella, Plum Tomatoes, Garlic, Red Onion, Parmesan, Feta, Flake Salt, Basil	18.5
<b>Goat Cheese and Honey</b> Olive Oil, Mozzarella, Goat Cheese, Parmesan, Sundried Tomatoes, Bacon, Basil, Honey	18.5
<b>Napolitaine or Calzone Style</b> Tomato Sauce, Pepperoni, Mushrooms, Mozzarella, Red Pepper	18.5