

With purchase of a main dish, add a delicious appetizer (soup, or Caesar, Italian or kale salad al limone, garlic escargots gratiné or Parmigiana fondant), a tasty dessert or a caffè alcolico and a select beverage.

ANTIPASTI

Minestrone or Cream Soup of the Day	\$10
Italian Salad ● ● Lemon vinaigrette, balsamic glaze and fresh vegetables	\$10
Parmigiana Fries Shoestring fries, julienned zucchini and fried onion, parmesan, fine herbs.	\$12
Kale Salad al Limone • Asiago, lemon vinaigrette, dried blueberries, pistachios.	\$12
Caesar Salad • *	\$13
Garlic Escargots au Gratin •	\$13
Parmigiana Fondant Parmesan fondue with pasta chips.	\$13
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Garlic Escargots au Gratin	\$13
Parmigiana Fondant Parmesan fondue with pasta chips.	\$13
Veal Meatballs (7) • Napoletana sauce with arugula and marinated onion	\$16
Arancini Fried risotto balls. Ask your server about the flavour.	\$19
Parmigiana Chicken Wings (6)	\$1950
Mozzarella Pomodoro Mozzarella fior di latte, tomato bruschetta, focaccia-style bread.	\$21
Calamari fritti	\$22





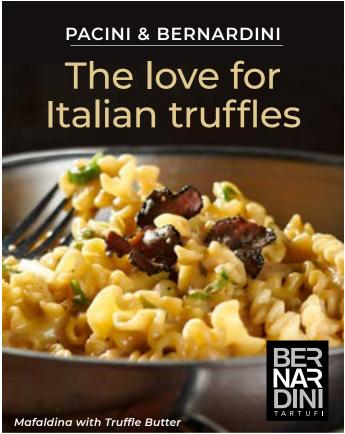
Piatto di salumi to share	\$29
Prosciutto, Genoa salami, Napoli dry sausage goat cheese spread, bruschetta, pizza dough	
with herbs and condiments.	

INSALATE MEAL

Caesar Salad •* Italian Crusted Cod +\$9 Grilled chicken breast +\$8	\$1950
Kale Salad al Limone • Asiago, lemon vinaigrette, dried blueberries, pistachios. Italian Crusted Cod +\$9 Grilled chicken breast +\$8 Shrimps (10) +\$9	\$19 ⁵⁰
Duck Confit and Coat Chasse Salad	¢၁၀

Seasonal lettuces, onion, cucumber, lemon vinaigrette, balsamic vinegar reduction.

Sautéed Mushrooms +\$3









ANTIPASTI

Parmigiana and Truffle Fries Julienne fries, parmesan, fine herbs, Asiago, Bernardini truffle salt with paprika.	\$15
Risotto with Truffles O Truffle oil, black truffle slices, white wine.	\$17
Truffle Cheese Fondue Parmigiana Fondant, Asiago, mozzarella, truffle oil, black truffle slices.	\$17
Beef and Truffle Tartare Asiago, arugula, capers, green onion, truffle oil, black truffle slices, Caesar dressing,	\$21



Gluten-free

fried lasagna strips.





PIATTI

Truffle and Mushroom Pizza	\$27
Truffle sauce, black truffle slices, button and Portobello mushrooms, pizza mozzarella cheese. Can also be served as a duetto: a half pizza with spaghetti from Bologna, or Napoletana sauce, or linguine Alfredo, or Caesar or Italian salad, or Parmigiana Fries.	
Mafaldina with Truffle Butter Green onion, truffle oil, truffle sauce, white wine, truffle slices.	\$29
Beef and Truffle Tartare Asiago, arugula, capers, green onion, truffle oil, black truffle slices, Caesar dressing, fried lasagna strips.	\$37
Grain-Fed Veal with Truffles and Mushrooms Veal scallopini truffle sauce, black truffle slices, white wine. Paris and Portobello mushrooms.	\$43

Oluten-free penne option +5 \$ Keto pasta option +5 \$



green onion, grilled vegetables, Parmigiana Fries.

\$23



PIZZE

DUETTOS. For the price of a regular pizza you can order half a pizza and your choice of spaghetti of Bologna or spaghetti with Napoletana sauce, or linguine Alfredo, or Caesar or Italian salad, or our Parmigiana Fries.

Primavera •	\$22
Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.	

Pesto and Goat Cheese •
Tomato sauce, basil, onion, black olives, tomatoes, roasted red peppers, goat cheese and pizza mozzarella cheese.

Salsiccia e portobellos \$23

Tomato sauce, basil, spicy Italian sausage,
Portobello mushrooms, onion, rosemary,
pizza mozzarella cheese.

House Americana \$24
Tomato sauce, basil, pepperoni, mushrooms,

Tomato sauce, basil, pepperoni, mushrooms, green peppers, mozzarella pizza cheese.

Bacon and onion + \$3

Fondant, tomatoes, pizza mozzarella cheese.

Pomodoro e formaggio \$25
Tomato sauce, basil, mozzarella fior di latte, Parmigiana

Alle carni \$25

Tomato sauce, basil, spicy Italian sausage, pepperoni, bacon, onion, pizza mozzarella cheese.

Prosciutto and Arugula \$25
Tomato sauce, basil, pizza mozzarella cheese,

olive oil. Goat cheese or gorgonzola + \$2.50

Duck Confit \$26⁵⁰

Honey, green and red onions, pizza mozzarella cheese. Goat cheese + \$2.50

Truffle and Mushroom \$27

Truffle sauce, black truffle slices, button and Portobello mushrooms, pizza mozzarella cheese.

All whole pizzas are available with a gluten-free crust, with the exception of salsiccia e portobellos and alle carni pizzas. + \$4

Vegan version with vegan cheese available. + \$2.50



















\$25

\$33

LASAGNA

Roasted Tomato, Nuts and \$24 Shiitake Mille-Feuilles Lasagna

Fresh pasta and a creamy cheese sauce. Accompanied by our Shiitake sauce, roasted tomatoes and nuts, arugula and Asiago cheese.

Lasagna tradizionale

Layers of fresh lasagna baked in the oven with our braised meat tomato ragù sauce and melted Parmesan. Quebec Veal Meatballs (7) + \$7 Italian sausage + \$4 Sautéed mushrooms + \$3

> For every Lasagna tradizionale ordered, \$1 will be donated to The Mississauga Food Bank.

\$29 Mille-Feuilles Lasagna with Shrimp

Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with rosé sauce shrimp, arugula and Asiago cheese. Sautéed mushrooms + \$3

Lasagna grandiosa

Layers of fresh pasta, covered in parmesan breadcrumbs, and served with our three delicious sauces: Napoletana, braised meat tomato ragù, and Alfredo. Vegetarian option: replace the braised meat tomato ragù sauce with our roasted tomato, nuts and shiitake sauce.

PASTA & RISOTTI

Roasted Tomato, Nuts and Shiitake Spaghetti •• Vegan cheese + \$2 ⁵⁰	\$22
Spaghetti of Bologna •• With braised meat tomato ragù sauce.	\$22
Linguine Alfredo •• Cream, parmesan, Asiago and green onion. Quebec Veal Meatballs (7) + \$7 Grilled chicken breast + \$8	\$23

Penne primavera •• \$23 Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.

Ravioli salsa rosa \$25 Cheese-filled raviolis, cream, parmesan, tomatoes, basil. Shrimps (10) + \$9

\$27 Penne calabrese piccante • Spicy Italian sausage, onion, black olives, arrabbiata sauce.

\$27 Penne Prosciutto Arugula •• Green onion, tomatoes, wine, gorgonzola or goat cheese.

Italian Crusted Cod • Served over sun-dried tomato pesto linguine, tomatoes, green onion, basil, wine, Napoletana sauce, or over a Caesar or Italian Salad.

Penne with Duck Confit •• \$28 Zucchini, green onion, goat cheese,

Linguine with Shrimp •• \$28 Roasted red peppers, Napoletana sauce, tomatoes, black olives, garlic, green onion.

\$29 Carbonara 🔸 Mafaldina pasta, cream, parmesan, bacon, green onion, egg yolk.

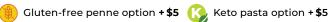
Seafood Linguine •• \$34 Shrimp, mussels, scallops, Napoletana sauce, cream, parmesan cheese, white wine.

Vegetables and \$27 Goat Cheese Risotto •

White wine, pesto, zucchini, kale, roasted red peppers, cherry tomatoes, green onion.

\$31 Shrimp and Arugula Risotto •

White wine, tomatoes, green onion, garlic.



roasted red peppers.





\$28

\$30

\$34

\$41

\$42

\$43

TABLE D'HÔTE + \$20

With purchase of a main dish, add a delicious appetizer (soup, Caesar, Italian or kale salad al limone, garlic escargots gratiné or Parmigiana fondant), a tasty dessert or a caffè alcolico and a select beverage.

CARNI E PESCI

Italian Feast for Two	\$70
Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, grilled vegetables, Parmigiana Fries.	CERTIFIED ANGUS BEEF
Chicken Rosmarino	\$30
Roasted garlic sauce, grilled vegetables, with Parmigiana Fries, or linguine Napoletana.	

Chicken Parmigiana

Napoletana sauce au gratin, grilled vegetables, a choice of spaghetti of Bologna or Caesar or Italian salad..

Salmone alla griglia

Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguini and grilled vegetables.

Grain-fed Veal Scallopini di parma

Veal scallopini, roasted garlic sauce, prosciutto, mushrooms, green onion, grilled vegetables with choice of Parmigiana Fries or linguine Napoletana.

Steak with Sea Salt from Sicily (9 oz)

Certified Angus Beef® on arugula with Parmigiana Fries and grilled vegetables. Parmigiana and Truffle Fries + \$4

Grain-fed Veal with Truffles and Mushrooms

Veal scallopini truffle sauce, black truffle slices, wine, Paris and Portobello mushrooms, green onion, grilled vegetables, Parmigiana Fries.



Prefer gluten-free? To accompany all these grilled dishes (except the Italian Feast for two), in addition to grilled vegetables, replace the fries or linguine with crouton-free Caesar salad or kale al limone salad, or balsamic vinegar glazed vegetables.







SUPPLEMENTI

+ \$7
+ \$3
+ \$9
+ \$4
+ \$8
+\$4
+ \$10
+ \$4



Prefer keto pasta? Replace the linguine with our low-carb pasta



Allergen-Free (Meal and price available on request)

Specifically for people with allergies to soy, sulfites, nuts, eggs, peanuts, milk, mustard, fish, seafood or sesame. Does not contain gluten or wheat. Heated in a sealed container in a microwave. Products are prepared in a specialized and dedicated factory, where no trace of any of the indicated allergens can be found. Pacini also takes maximum precautions to reduce the risk of cross contamination. However, despite all of these measures, zero risk does not exist. We cannot be held responsible for any incident related to the consumption of these products