

TABLE D'HÔTE + \$19

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.

ΔΝΤΙΡΔΥΤΙ

ANTIPASTI	
Minestrone or Cream Soup of the Day	/ \$8
Italian Salad ● ■ Lemon vinaigrette, balsamic glaze and fresh vegetable	\$8 es.
Parmigiana Fries Shoestring fries, julienned zucchini and fried onion, parmesan, fine herbs.	\$9 ⁵⁰
Kale Salad al Limone • Asiago, lemon vinaigrette, dried blueberries, pistachios.	\$10
Caesar Salad • *	\$10 ⁷⁵
Garlic Escargots au Gratin •	\$11
Parmigiana Fondant Parmesan fondue with pasta chips.	\$11
Quebec Veal Meatballs (7) Napoletana sauce with arugula and marinated onion.	\$12
Parmigiana Chicken Wings (6)	\$16
Arancini	\$17

Fried risotto balls. Ask your server about the flavour.

Mozzarella fior di latte, tomato bruschetta,



Piatto di salumi to share	\$26
Prosciutto, Genoa salami, Napoli dry sausage goat cheese spread, bruschetta, pizza dough with herbs and condiments.	

INSALATE MEAL

\$19

\$20

Caesar Salad • * Italian Crusted Cod + \$9 Grilled chicken breast + \$8	\$17 ⁵⁰
Kale Salad al Limone Asiago, lemon vinaigrette, dried blueberries, pistachi Italian Crusted Cod + \$9 Grilled chicken breast + \$8 Shrimps (10) + \$9	
Duals Confit and Coat Chance Calad	_

Duck Confit and Goat Cheese Salad • \$27
Seasonal lettuces, onion, cucumber, lemon

vinaigrette, balsamic vinegar reduction. Sautéed Mushrooms +\$3

focaccia-style bread.

Calamari fritti

Mozzarella Pomodoro









ANTIPASTI

Parmigiana and Truffle Fries • \$14 Julienne fries, parmesan, fine herbs, Asiago, Bernardini truffle salt with paprika. Risotto with Truffles • \$15 Truffle oil, black truffle slices, white wine. \$15 **Truffle Cheese Fondue**

Parmigiana Fondant, Asiago, mozzarella, truffle oil, black truffle slices.

Asiago, arugula, capers, green onion, truffle oil, black truffle slices, Caesar dressing, fried lasagna strips.

Beef and Truffle Tartare







\$18

PIATTI

Truffle and Mushroom Pizza	\$25
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.	

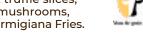
Mafaldina with Truffle Butter 👓	\$27
Green onion, truffle oil, truffle sauce,	
white wine, truffle slices.	

Beef and Truffle Tartare \$35 Asiago, arugula, capers, green onion, truffle oil,

black truffle slices, Caesar dressing, fried lasagna strips.

Grain-Fed Veal with Truffles \$41 and Mushrooms

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



Gluten-free penne option +5 \$ 🕟 Keto pasta option +5 \$

\$22



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 ●	\$21
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 \$22 Tomato sauce, basil, spicy Italian sausage,

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

House Americana \$23

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

Bacon and onion + \$3

For every House Americana pizza sold at the regular price, \$1 is donated to the Fondation Véro & Louis, whose mission is to provide a house adapted to the needs of adults aged 21 and over who are living with autism.

Pomodoro e formaggio \$24

Tomato sauce, basil, mozzarella fior di latte, Parmigiana Fondant, tomatoes, pizza mozzarella cheese.

Alle carni \$24

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

Prosciutto and Arugula \$24

Tomato sauce, basil, pizza mozzarella cheese, olive oil. Goat cheese or gorgonzola + \$2.50

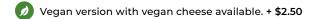
Truffle and Mushroom \$25

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

Duck Confit \$25

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

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















LASAGNA

Lasagna tradizionale \$23 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

Roasted Tomato, Nuts and \$23 Shiitake Mille-Feuilles Lasagna

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

Mille-Feuilles Lasagna with Shrimp \$28

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	\$21
Spaghetti of Bologna •• With braised meat tomato ragù sauce.	\$21
Linguine Alfredo •• Cream, parmesan, Asiago and green onion. Quebec Veal Meatballs (7) + \$7 Grilled chicken breast + \$8	\$22
Penne primavera •• Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.	\$22
Ravioli salsa rosa Cheese-filled raviolis, cream, parmesan, tomatoes, basil. Shrimps (10) + \$9	\$24
Penne calabrese piccante Spicy Italian sausage, onion, black olives, arrabbiata sauce.	\$25
Penne Prosciutto Arugula •• Green onion, tomatoes, wine, gorgonzola or goat cheese.	\$25

Italian Crusted Cod • \$26

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 • • \$27 Zucchini, green onion, goat cheese, roasted red peppers.

Linguine with Shrimp • \$27

Roasted red peppers, Napoletana sauce, tomatoes, black olives, garlic, green onion.

Carbonara • • \$27 Mafaldina pasta, cream, parmesan, bacon,

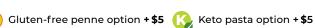
Seafood Linguine • \$33
Shrimp, mussels, scallops, Napoletana sauce.

cream, parmesan cheese, white wine. Vegetables and \$25 Goat Cheese Risotto •

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

Shrimp and Arugula Risotto • \$29

White wine, tomatoes, green onion, garlic.





\$32

green onion, egg yolk.

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CARNI E PESCI

Italian Feast for Two

Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, grilled vegetables, Parmigiana Fries.



Roasted garlic sauce, grilled vegetables, with Parmigiana Fries, or linguine Napoletana.

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.



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.



\$68

\$27

\$32

\$39

\$40







SUPPLEMENTI

Quebec Veal Meatballs (7)	+ \$7
Sautéed mushrooms	+ \$3
Shrimp (10)	+ \$9
Au gratin	+ \$4
Grilled chicken breast	+ \$8
Half Italian sausage	+\$4
Grilled salmon filet	+ \$10
Bread Bar® only (or shared plate)	+ \$4



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.



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