

AUTENTICAMENTE ITALIANO

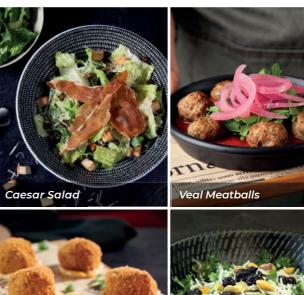
Italian dishes, flavours and charms

À LA CARTE MENU

TABLE D'HÔTE + \$20 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 5.
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
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)	5 19 50
Mozzarella Pomodoro Mozzarella fior di latte, tomato bruschetta, focaccia-style bread.	\$21
Calamari fritti	\$22



Kale Salad al Limone Arancini Piatto di salumi to share

Prosciutto, Genoa salami, Napoli dry sausage

\$29

goat cheese spread, bruschetta, pizza dough with herbs and condiments.

INSALATE MEAL

Sautéed Mushrooms + \$3

Caesar Salad •* Italian Crusted Cod +\$9 Grilled chicken breast +\$8	\$19 ⁵⁰
Kale Salad al Limone • Asiago, lemon vinaigrette, dried blueberries, pistachio: Italian Crusted Cod +\$9 Grilled chicken breast +\$8 Shrimps (10) + \$9	\$19 ⁵⁰ 5.
Duck Confit and Goat Cheese Salad Seasonal lettuces, onion, cucumber, lemon vinaigrette, balsamic vinegar reduction.	\$28

ONT(1) CARTE-10-2023





À LA CARTE MENU



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 ● Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.	\$22
Pesto and Goat Cheese • Tomato sauce, basil, onion, black olives, tomatoes, roasted red peppers, goat cheese and pizza mozzarella cheese.	\$23
Salsiccia e portobellos Tomato sauce, basil, spicy Italian sausage, Portobello mushrooms, onion, rosemary, pizza mozzarella cheese.	\$23
House Americana Tomato sauce, basil, pepperoni, mushrooms, green peppers, mozzarella pizza cheese. Bacon and onion + \$3	\$24
Pomodoro e formaggio Tomato sauce, basil, mozzarella fior di latte, Parmig Fondant, tomatoes, pizza mozzarella cheese.	\$25 iana
Alle carni Tomato sauce, basil, spicy Italian sausage, pepperoni, bacon, onion, pizza mozzarella cheese.	\$25
Prosciutto and Arugula Tomato sauce, basil, pizza mozzarella cheese, olive oil. Goat cheese or gorgonzola + \$2.50	\$25
Duck Confit Honey, green and red onions, pizza mozzarella cheese. Goat cheese + \$2.50	\$26 50
Truffle and Mushroom Truffle sauce, black truffle slices, button and Portobello mushrooms, pizza mozzarella cheese.	\$27
All whole pizzas are available with a gluten-free crus with the exception of salsiccia e portobellos and alle carni pizzas. + \$4	t,
Vegan version with vegan cheese available. + \$2.50	



Included: All-You-Can-Eat Bread Bar®



Pesto and Goat Cheese Pizza



House Americana Pizza



Prosciutto and Arugula Pizza



ONT(2) CARTE-10-2023



À LA CARTE MENU



Roasted Tomato, Nuts and Shiitake Mille-Feuilles Lasagna



LASAGNA

Roasted Tomato, Nuts and Shiitake Mille-Feuilles Lasagna

\$24

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

Lasagna tradizionale

\$25

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.

Mille-Feuilles Lasagna with Shrimp \$29

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

\$33

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 + \$250	\$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 •• Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.	\$23	
Ravioli salsa rosa Cheese-filled raviolis, cream, parmesan, tomatoes, basil. Shrimps (10) + \$9	\$25	
Penne calabrese piccante • Spicy Italian sausage, onion, black olives, arrabbiata sauce.	\$27	
Penne Prosciutto Arugula •• Green onion, tomatoes, wine, gorgonzola or goat cheese.	\$27	
Italian Crusted Cod • Served over sun-dried tomato pesto linguine, tomatoes, green onion, basil, wine, Napoletana sauce, or over a Caesar or Italian Salad.	\$28	
Penne with Duck Confit •• Zucchini, green onion, goat cheese, roasted red peppers.	\$28	
Linguine with Shrimp •• Roasted red peppers, Napoletana sauce, tomatoes, black olives, garlic, green onion.	\$28	
Carbonara •• Mafaldina pasta, cream, parmesan, bacon, green onion, egg yolk.	\$29	
Seafood Linguine •• Shrimp, mussels, scallops, Napoletana sauce, cream, parmesan cheese, white wine.	\$34	
Vegetables and Goat Cheese Risotto • White wine, pesto, zucchini, kale, roasted red peppers, cherry tomatoes, green onion.	\$27	
Shrimp and Arugula Risotto • White wine, tomatoes, green onion, garlic.	\$31	
 Gluten-free penne option +\$5 Keto pasta option +\$5 Vegan 		

ONT(3) CARTE-10-2023



À LA CARTE MENU

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.

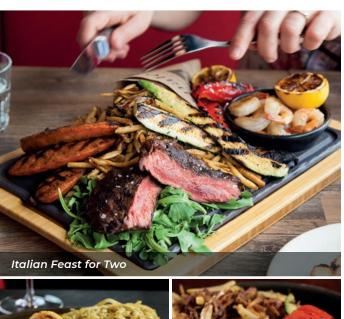
CARNI E PESCI

Italian Feast for Two Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, grilled vegetables, Parmigiana Fries.	\$70
Chicken Rosmarino Roasted garlic sauce, grilled vegetables, with Parmigiana Fries, or linguine Napoletana.	\$30
Chicken Parmigiana Napoletana sauce au gratin, grilled vegetables, a choice of spaghetti of Bologna or Caesar or Italian salad	\$30
Salmone alla griglia Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguini and grilled vegetables.	\$34
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.	\$41
Steak with Sea Salt from Sicily (9 oz) Certified Angus Beef® on arugula with Parmigiana Fries and grilled vegetables. Parmigiana and Truffle Fries + \$4	\$42
Grain-fed Veal with Truffles and Mushrooms	\$43

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

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 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