

# AUTENTICAMENTE ITALIANO

Italian dishes, flavours and charms

**PACINI** 

## À LA CARTE MENU

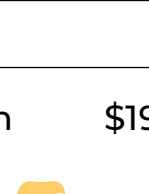


### TABLE D'HÔTE + \$12.50

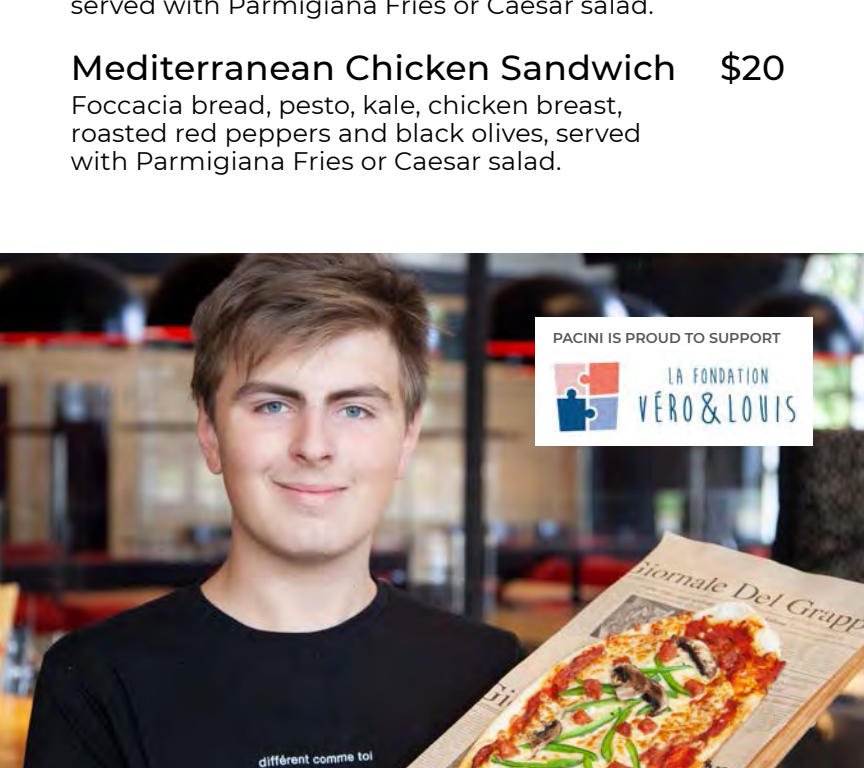
With purchase of a main dish, add a delicious appetizer (soup, Caesar or lemon kale salad, garlic escargots gratiné or Parmigiana fondant), your choice from lots of tasty desserts and a select beverage.

### ANTIPASTI

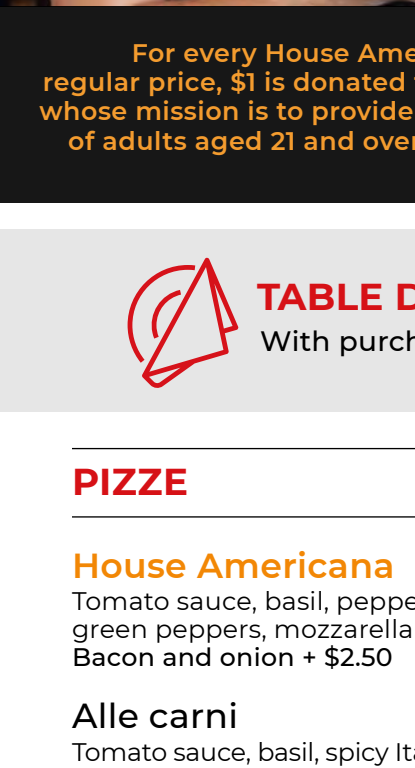
<b>Arancini</b>	\$14
Fried risotto balls. Ask your server for the flavour.	
<b>Caesar Salad</b> ●*	\$10
<b>Calamari fritti</b>	\$15
<b>Garlic Escargots au Gratin</b> ●	\$8.50
<b>Kale Salad al Limone</b> ●	\$9
Asiago, lemon vinaigrette, dried blueberries, pistachios.	
<b>Minestrone or Cream Soup of the Day</b>	\$7
<b>Parmigiana Chicken Wings (6)</b>	\$14
<b>Parmigiana Fondant</b>	\$10
Parmesan fondue with pasta chips.	
<b>Parmigiana Fries</b>	\$9
Matchstick fries, julienned zucchini and fried onion, parmesan, fine herbs.	
<b>Piatto di salumi</b>	\$23
Variety of deli meats and accompaniments. Smoked duck + \$4.50	
<b>Quebec Veal Meatballs (7)</b> ●	\$10
Napoletona sauce with arugula and marinated onion.	



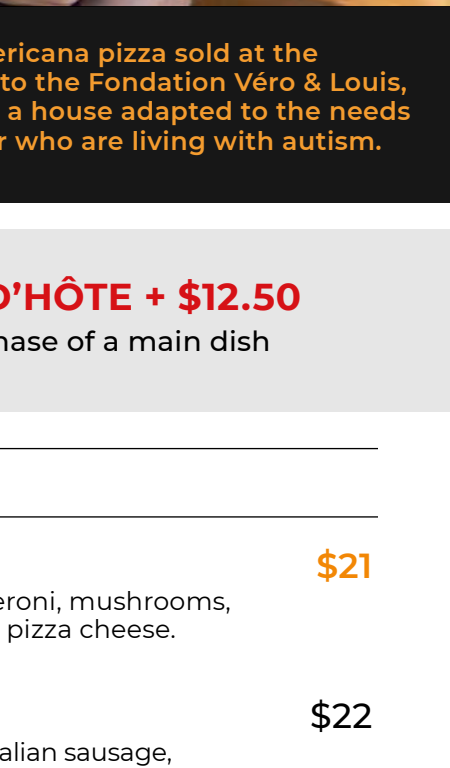
● Gluten-free option available \*Without croutons



Calamari fritti



Chicken Soup Meal



Formaggio e Polpette Sandwich

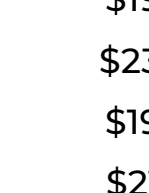
### INSALATE MEAL

<b>Caesar Salad</b> ●*	\$15
Shrimps (10) + \$6 Grilled chicken breast + \$8	
<b>Duck Confit and Goat Cheese Salad</b>	\$23
Romaine lettuce, onion, cucumber, lemon vinaigrette	
<b>Kale Salad al limone</b> ●	\$17
Asiago, lemon vinaigrette, dried blueberries, pistachios. Shrimps (10) + \$6 Grilled chicken breast + \$8	
<b>Chicken Soup Meal</b>	\$16
Vegetables, kale, Asiago.	

● Gluten-free option available \*Without croutons

### SANDWICHES

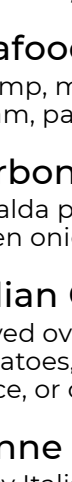
<b>Formaggio e Polpette Sandwich</b>	\$19
Focaccia bread, Goat cheese, Napoletana sauce, arugula and pickled red onions, served with Parmigiana Fries or Caesar salad.	
<b>Italian Sausage Sandwich</b>	\$19
Focaccia bread, Napoletana sauce, pizza mozzarella cheese, green onions and arugula, served with Parmigiana Fries or Caesar salad.	
<b>Mediterranean Chicken Sandwich</b>	\$20
Focaccia bread, pesto, kale, chicken breast, roasted red peppers and black olives, served with Parmigiana Fries or Caesar salad.	



PACINI IS PROUD TO SUPPORT LA FONDATION VÉRO & LOUIS

LORICK MARCIL Assistant Cook Pacini Rosemère

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.



### TABLE D'HÔTE + \$12.50

With purchase of a main dish

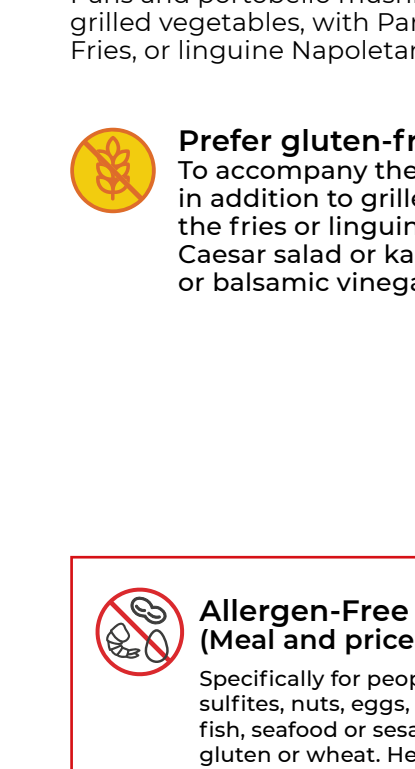
### PIZZE

<b>House Americana</b>	\$21
Tomato sauce, basil, pepperoni, mushrooms, green peppers, mozzarella pizza cheese. Bacon and onion + \$2.50	
<b>Alle carni</b>	\$22
Tomato sauce, basil, spicy Italian sausage, pepperoni, bacon, onion, pizza mozzarella cheese.	
<b>Smoked Duck</b>	\$22
Honey, green and red onions, pizza mozzarella cheese. Goat cheese + \$2.50	
<b>Mushrooms and Truffle Oil</b>	\$20
Mushroom sauce with black truffle oil, Paris and portobello mushrooms, pizza mozzarella cheese.	
<b>Pesto and Goat Cheese</b> ●	\$19
Tomato sauce, basil, onion, black olives, tomatoes, roasted red peppers, goat cheese and pizza mozzarella cheese.	
<b>Primavera</b> ●	\$19
Tomato sauce, basil, arugula, onion, zucchini, tomatoes, pizza mozzarella cheese.	
<b>Prosciutto and Arugula</b>	\$23
Tomato sauce, basil, pizza mozzarella cheese, olive oil. Goat cheese or gorgonzola + \$2.50	
<b>Pomodoro e formaggio</b>	\$19
Tomato sauce, basil, Parmigiana Fondant, tomatoes, pizza mozzarella cheese.	
<b>Salsiccia e portobellos</b>	\$21
Tomato sauce, basil, spicy Italian sausage, portobello mushrooms, onion, rosemary, pizza mozzarella cheese.	

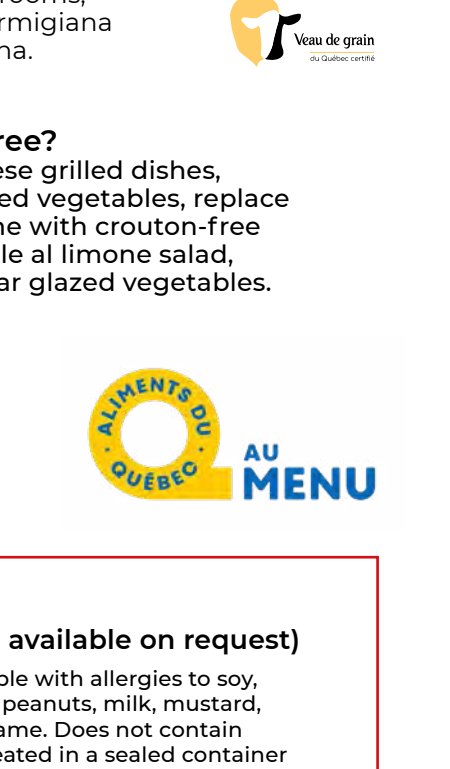
● All whole pizzas are available with a gluten-free crust. + \$3.50  
● Vegan version with vegan cheese available. + \$2.50



Pizza alle carni



Prosciutto and Arugula Pizza



Duetto Pizza Pomodoro e Formaggio

### DUETTO

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 Caesar salad, or our Parmigiana Fries.

<b>Alle carni</b>	\$22
<b>House Americana</b>	\$21
<b>Mushrooms and Truffle Oil</b>	\$20
<b>Pesto and Goat Cheese</b>	\$19
<b>Primavera</b>	\$19
<b>Prosciutto and Arugula</b>	\$23
<b>Pomodoro e formaggio</b>	\$19
<b>Salsiccia e portobellos</b>	\$21
<b>Smoked Duck</b>	\$22



Roasted Tomato, Nuts and Shiitake Spaghetti

★★★ Finalist of the CTAQ 2020 Food Innovation Award ★★★



Penne calabrese piccante



Vegetable and Goat Cheese Risotto



### TABLE D'HÔTE + \$12.50

With purchase of a main dish

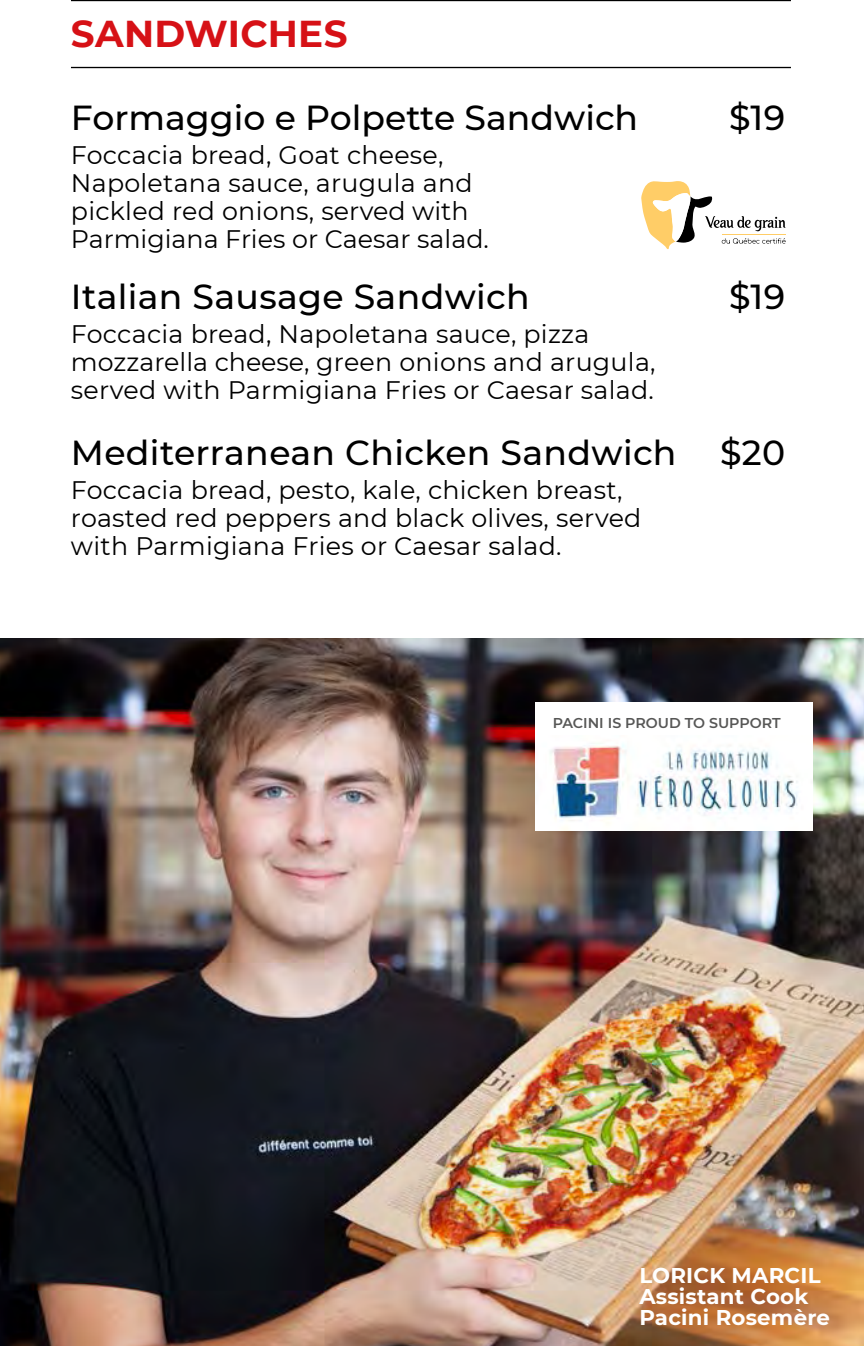
### PASTA & RISOTTI

<b>Tradizionale Lasagna</b>	\$20
Strips of oven-baked fresh lasagna au gratin, meat and tomato sauce, Parmigiana Fondant. Veal Meatballs (5) + \$6 Italian sausage + \$3 Sautéed mushrooms + \$3	
<b>EXCLUSIVE</b> Roasted Tomato, Nuts and Shiitake mille-feuilles Lasagna	\$20
Fresh pasta and a creamy cheese sauce. Accompanied by our Shiitake sauce, roasted tomatoes and nuts, arugula and Asiago cheese. Vegan cheese + \$2.50	
<b>EXCLUSIVE</b> Mille-Feuilles Lasagna with Shrimp	\$25
Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with rosée sauce shrimp, arugula and Asiago cheese. Sautéed mushrooms + \$3	
<b>Linguine Alfredo</b> ●	\$19
Cream, parmesan, Asiago and green onion. Veal Meatballs + \$6 Grilled chicken breast + \$8	
<b>Linguine with Shrimp</b> ●	\$25
Roasted red peppers, Napoletana sauce, tomatoes, black olives, garlic, green onion.	
<b>Seafood Linguine</b> ●	\$28.50
Shrimp, mussels, scallops, Napoletana sauce, cream, parmesan cheese, white wine.	
<b>Carbonara</b> ●	\$22
Mafalda pasta, cream, parmesan, bacon, green onion, egg yolk.	
<b>Italian Crusted Cod</b>	\$24
Served over sun-dried tomato pesto linguine, tomatoes, onion, basil, wine, Napoletana sauce, or over a Caesar.	
<b>Penne calabrese piccante</b> ●	\$22
Spicy Italian sausage, onion, black olives, arrabbiata sauce.	
<b>Penne primavera</b> ●	\$19
Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.	
<b>Penne Prosciutto Arugula</b> ●	\$24
Green onion, tomatoes, wine, gorgonzola or goat cheese.	
<b>Penne with Duck Confit</b> ●	\$26
Zucchini, green onion, goat cheese, roasted red peppers	
<b>Ravioli salsa rosa</b>	\$22
Cheese-filled raviolis, cream, parmesan, tomatoes, basil.	
<b>Shrimp and Arugula Risotto</b>	\$25
White wine, tomatoes, basil, garlic.	
<b>Vegetables and Goat Cheese Risotto</b>	\$23
White wine, pesto, zucchini, kale, roasted red peppers, cherry tomatoes, green onion.	
<b>Spaghetti of Bologna</b> ●	\$19
Meat and tomato sauce.	
<b>Roasted Tomato, Nuts and Shiitake Spaghetti</b> ●	\$19

● Gluten-free penne option. + \$3 ● Vegan

### SUPPLEMENTI

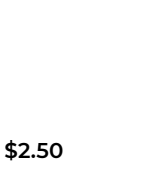
Veal Meatballs (5)	+ \$6
Sautéed mushrooms	+ \$3
Shrimps (10)	+ \$6
Au gratin	+ \$4
Grilled Chicken breast	+ \$8
Half Italian sausage	+ \$3
Grilled salmon filet	+ \$9



Italian Feast for Two



Grain-fed Veal Scallopini with Mushrooms and Truffle Sauce



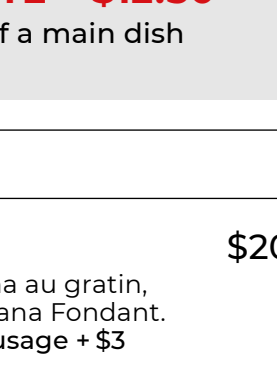
### TABLE D'HÔTE + \$12.50

With purchase of a main dish

### CARNI E PESCI

<b>Italian Feast for Two</b>	\$62.50
Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, sautéed vegetables, Parmigiana Fries.	
<b>Chicken Rosmarino</b>	\$25
Roasted garlic sauce, grilled vegetables, with Parmigiana Fries, or linguine Napoletana.	
<b>Salmonella alla griglia</b>	\$30
Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguine and grilled vegetables.	
<b>Steak with Sea Salt from Sicily (9 oz)</b>	\$38
Certified Angus Beef® on arugula with Parmigiana Fries and grilled vegetables.	
<b>Grain-fed Veal Scallopini di parma</b>	\$35
Veal scallopini, roasted garlic onion, prosciutto, mushrooms, green onion, grilled vegetables with choice of Parmigiana Fries or linguine Napoletana.	
<b>Grain-fed Veal Scallopini with Mushrooms and Truffle Sauce</b>	\$35
Veal scallopini, mushrooms, white wine, Paris and portobello mushrooms, grilled vegetables, with Parmigiana Fries, or linguine Napoletana.	

● Prefer gluten-free? To accompany these grilled dishes, in addition to grilled vegetables, replace the fries or linguine with crouton-free Caesar salad or kale al limon salad, or balsamic vinegar glazed vegetables.



### 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

Menu prices and menu items are subject to change without prior notice.



LOVE THE FOOD LOVE THE PEOPLE