

# AUTENTICAMENTE ITALIANO

Italian dishes, flavours and charms

## TABLE D'HÔTE GROUP MENU

### ANTIPASTI



#### TABLE D'HÔTE + \$18

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.

Parmigiana Chicken Wings (6) \$15

Arancini \$17

Fried risotto balls. Ask your server for the flavour.

Calamari fritti \$19

### INSALATA

Duck Confit and Goat Cheese Salad \$26

Heritage lettuce, onion, cucumber, lemon vinaigrette, balsamic glaze.

Sautéed Mushrooms + \$3

### 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.

House Americana \$22

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

Bacon and onion + \$2.50

For every House Americana pizza sold at the regular price, \$1 is donated to the Fondation Véro & Louis.

Alle carni \$23


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

Pesto and Goat Cheese ● \$22

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, portobello mushrooms, onion, rosemary, pizza mozzarella cheese.

 All whole pizzas are available with a gluten-free crust. + \$4

 Vegan version with vegan cheese available. + \$2.50

### PASTA

Spaghetti of Bologna ●● \$21

With braised meat tomato ragù sauce.

Lasagna tradizionale \$22

Layers of fresh lasagna baked in the oven with our braised meat tomato ragù sauce and melted Parmesan.

Quebec Veal Meatballs (7) + \$6 Italian sausage + \$4 Sautéed mushrooms + \$3

Roasted Tomato, Nuts and Shiitake mille-feuilles Lasagna \$22

Fresh pasta and a creamy cheese sauce.

Accompanied by our Shiitake sauce, roasted tomatoes and nuts, arugula, and Asiago cheese.

Vegan cheese + \$2.50

Mille-Feuilles Lasagna with Shrimp \$27

Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with rosé sauce shrimp, arugula, and Asiago cheese.

Sautéed mushrooms + \$3

Penne Prosciutto Arugula ●● \$25



Green onion, tomatoes, wine, gorgonzola, or goat cheese.

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.

Linguine with Shrimp ●● \$27

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

 Gluten-free penne option + \$4  Keto pasta option + \$4

### CARNI

Chicken Rosmarino \$27

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

Grain-fed Veal Scallopini di parma \$39

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



Grain-fed Veal Scallopini with Mushrooms and Truffle Sauce \$39

Veal scallopini, truffle sauce, white wine, Paris and Portobello mushrooms, grilled vegetables, with Parmigiana Fries, or linguine Napoletana.



Included: All-You-Can-Eat Bread Bar®

PACINI IS PROUD TO SUPPORT  
VÉRO & LOUIS  
FOUNDATION

# DESSERT MENU

## DESSERTS

Apple Crumble and Caramel Sauce \$9  
Served with ice cream

Cheesecake with red berry topping \$12<sup>50</sup>

Chocolate Delight \$9<sup>50</sup>  
Moist chocolate cake, chocolate sauce, chocolate crumble and ice cream.

Deconstructed Sugar Pie \$9<sup>50</sup>

Dolci \$4<sup>25</sup>  
Brownies, Choco-caramel Cheesecake, Field Berry Cheesecake, Lemon Pie, Maple Bread Pudding, Tiramisu  
For two \$8  
*Ask your server for available varieties.*

Mango Sorbetto (Sealed container) \$4<sup>25</sup>

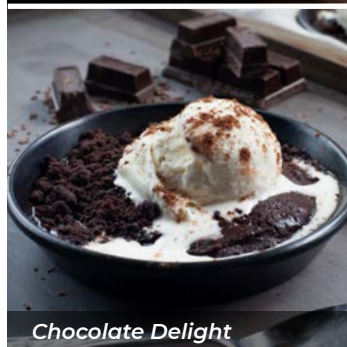
No gluten, dairy products, eggs, nuts or peanuts.



Mango Sorbetto (regular) \$8



Cheesecake with red berry topping



Chocolate Delight



Apple Crumble and Caramel Sauce

## TEAS AND HERBAL TEAS

Chamomile Citrus\* \$4

Dragonwell Green Tea \$4

Indian Black Tea \$4

Organic Earl Grey \$4

\* Caffeine free

## MAGIC INFUSIONS (Served hot or cold)

Energizing Ginger\* \$4

Fresh Mint\* \$4

\* Caffeine free

## CAFFÈ

Caffè latte Cup \$5  
Bowl \$6

Cappuccino \$4<sup>25</sup>

Espresso \$3<sup>25</sup>  
Double \$4<sup>25</sup>

## DIGESTIVO (1 oz)

Amaretto \$9

Cognac \$10

Grand Marnier \$10

Grappa \$9

Porto \$9

Sambuca \$9

## CAFFÈ ALCOLICO

Brazilian Caffè \$10<sup>50</sup>  
Brandy, Tia Maria, Grand Marnier

Italian Caffè \$10<sup>50</sup>  
Brandy, Amaretto

Scottish Caramel Caffè \$10<sup>50</sup>  
Dr. McGillicuddy's Butterscotch Spirit-based cocktail, Brandy

Spanish Caffè \$10<sup>50</sup>  
Brandy, Tia Maria

Sortilège Caffè \$10<sup>50</sup>  
Maple Cream, Brandy  
Maple Whisky

