

AUTENTICAMENTE ITALIANO

Italian dishes, flavours and charms

À LA CARTE MENU



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.

ANTIPASTI

Minestrone or Cream Soup of the Day \$9

Italian Salad ●● \$10⁵⁰
Lemon vinaigrette, balsamic glaze and fresh vegetables.

Parmigiana Fries \$11²⁵
Shoestring fries, julienned zucchini and fried onion, parmesan, fine herbs.

Garlic Escargots au Gratin ● \$11⁵⁰

Kale Salad al Limone ● \$12
Asiago, lemon vinaigrette, dried blueberries, pistachios.

Caesar Salad ●* \$12

Parmigiana Fondant \$12⁵⁰
Parmesan fondue with pasta chips.

Quebec Veal Meatballs (7) ● \$14²⁵
Napoletana sauce with arugula and marinated onion.



Parmigiana Chicken Wings (6) \$18

Arancini \$18⁷⁵
Fried risotto balls. Ask your server about the flavour.

Mozzarella Pomodoro \$21
Mozzarella fior di latte, tomato bruschetta, focaccia-style bread.

Calamari fritti \$21



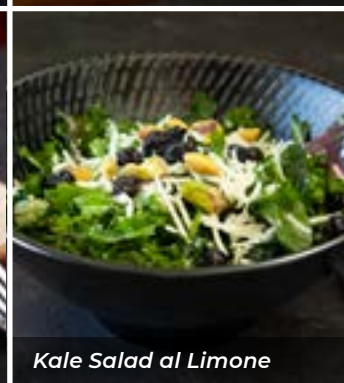
Caesar Salad



Quebec Veal Meatballs



Arancini



Kale Salad al Limone

Piatto di salumi to share \$28

Prosciutto, Genoa salami, Napoli dry sausage goat cheese spread, bruschetta, pizza dough with herbs and condiments.

INSALATE MEAL

Caesar Salad ●* \$19⁵⁰
Italian Crusted Cod + \$9 Grilled chicken breast + \$8

Kale Salad al Limone ● \$21⁷⁵
Asiago, lemon vinaigrette, dried blueberries, pistachios.
Italian Crusted Cod + \$9 Grilled chicken breast + \$8
Shrimps (10) + \$9

Duck Confit and Goat Cheese Salad ● \$29⁵⁰
Seasonal lettuces, onion, cucumber, lemon vinaigrette, balsamic vinegar reduction.
Sautéed Mushrooms + \$3

PACINI & BERNARDINI

The love for Italian truffles

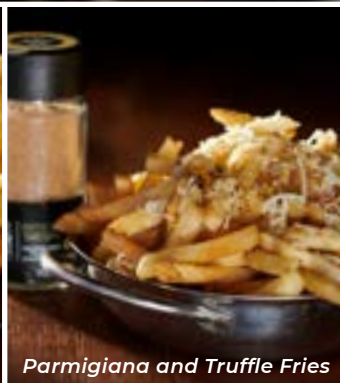


Mafaldina with Truffle Butter

BERNARDINI
TARTUFI



Truffle Cheese Fondue



Parmigiana and Truffle Fries



Truffle and Mushroom Pizza

ANTIPASTI

Parmigiana and Truffle Fries ● \$14⁵⁰

Julienne fries, parmesan, fine herbs, Asiago, Bernardini truffle salt with paprika.

Risotto with Truffles ● \$16

Truffle oil, black truffle slices, white wine.

Truffle Cheese Fondue \$16

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

Beef and Truffle Tartare \$19

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

Gluten-free



Risotto with Truffles



Beef and Truffle Tartare

PIATTI

Truffle and Mushroom Pizza \$26

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 ●● \$29

Green onion, truffle oil, truffle sauce, white wine, truffle slices.

Beef and Truffle Tartare \$36

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

Grain-Fed Veal with Truffles and Mushrooms \$43

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\$





TABLE D'HÔTE +19 \$
With purchase of a main dish

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 ● \$24⁷⁵

Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.

Pesto and Goat Cheese ● \$26

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

Truffle and Mushroom \$26

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

Pomodoro e formaggio \$26⁵⁰

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

Salsiccia e portobellos \$26⁷⁵

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

House Americana \$26⁷⁵

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.

Alle carni \$29


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

Prosciutto and Arugula \$29

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

Duck Confit \$29

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

 Vegan version with vegan cheese available. + \$2.50



Pesto and Goat Cheese Pizza



House Americana Pizza



Prosciutto and Arugula Pizza



Duetto Duck Confit Pizza

À LA CARTE MENU



Roasted Tomato, Nuts and Shiitake Mille-Feuilles Lasagna



Lasagna grandiosa



Penne with Duck Confit



Seafood Linguine

LASAGNA

Lasagna tradizionale \$25⁵⁰

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 Shiitake Mille-Feuilles Lasagna \$25⁵⁰

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 \$32²⁵

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 \$35

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 ●● \$24

Vegan cheese + \$2.50

Penne primavera ●● \$24⁵⁰

Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.

Spaghetti of Bologna ●● \$25

With braised meat tomato ragù sauce.

Linguine Alfredo ●● \$25⁵⁰

Cream, parmesan, Asiago and green onion.

Quebec Veal Meatballs (7) + \$7

Grilled chicken breast + \$8

Ravioli salsa rosa ● \$27⁵⁰

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

Penne calabrese piccante ● \$28

Spicy Italian sausage, onion, black olives, arrabbiata sauce.

Penne Prosciutto Arugula ●● \$29

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

Italian Crusted Cod ● \$29⁵⁰

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 ●● \$32

Zucchini, green onion, goat cheese, roasted red peppers.

Linguine with Shrimp ●● \$33

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

Carbonara ●● \$30

Mafaldina pasta, cream, parmesan, bacon, green onion, egg yolk.

Seafood Linguine ●● \$35⁷⁵

Shrimp, mussels, scallops, Napoletana sauce, cream, parmesan cheese, white wine.

Vegetables and Goat Cheese Risotto \$30

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

Shrimp and Arugula Risotto \$32²⁵

White wine, tomatoes, green onion, garlic.



Gluten-free penne option + \$5



Keto pasta option + \$5



Vegan

À LA CARTE MENU



TABLE D'HÔTE + \$19

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.

\$75



Chicken Rosmarino

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

\$31

Salmone alla griglia

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

\$36

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.

\$43



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.

\$43



Steak with Sea Salt from Sicily (9 oz)

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

\$45



Italian Feast for Two



Salmone alla griglia



Grain-fed Veal Scallopini with Mushrooms and Truffle Sauce

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