

ANTIPASTI

PEPERONATA 14
saucisses italienne, poivrons, oignons,
sauce tomate, vin blanc
italian sausage, peppers, onions, tomato
sauce, white wine

CALAMARI FRITTI 17
calmars frits / fried calamari

ARANCINI SICILIANO 10
(2) boulettes de riz farcies au fromage,
sauce tomates
(2) fried cheese filled rice balls, tomato
sauce

MELANZANE PARMIGIANA 14
aubergine, parmesan, gratiné
eggplant, parmesan, au gratin

BOCCONCINI & POMODORO 15
tomates, bocconcini , huile d’olive, basilic,
réduction balsamique
tomatoes, bocconcini , olive oil, basil,
balsamic reduction

POLPETTE POMODORO 12
(2) boulettes de viande, sauce tomate
(2) meatballs, tomato sauce

BRUSCHETTA POMODORO 10
tomates, échalotes, huile d'olive, basilic
tomatoes, shallots, olive oil, basil

CAPRI BRUSCHETTA 12
fromage de chèvre, tomates, balsamic
goat cheese, tomatoes, balsamic

PROSCIUTTO & MELONE 15
prosciutto de Parma, melon
Parma prosciutto, melon

MOZZARELLA IN CARROZZA 13
fromage mozzarella pané et frit
breaded fried mozzarella cheese

LUMACHE GRATUGIATO 15
douze escargots à l'ail gratinés
twelve garlic escargots au gratin

ZUPPA E INSALATA

ZUPPA DEL GIORNO 8

INSALATA DI CASA 9

INSALATA CESARE 10

CESARE CON POLLO 23
salade César, poulet grillé
Caesar salad, grilled chicken

INSALATA A L’ITALIANO 23
salade mixte, prosciutto, tomates,
bocconcini, huile d’olive, vinaigrette maison
mixed salad, prosciutto, tomatoes,
bocconcini, olive oil, house dressing

INSALATA CAPRINI 23
salade mixte, canneberges, fromage de
chèvre, vinaigrette maison
mixed salad, cranberries, goat cheese,
house dressing

MENU TH + \$15

CHOIX / CHOICE ;
ZUPPA / BRUSCHETTA POMODORO
INSALATA DI CASA / INSALATA CESARE
CHOIX / CHOICE :
DESSERT & CAFE

PASTA

Tortellini Fromage / Cheese Tortellini +4
Veal Ravioli /Ravioli au veau +4

LINGUINI POMODORO 18
sauce tomate / sauce tomate

PENNE ARRABIATA 18
Sauce tomate épicée / spicy tomato sauce

SPAGHETTI BOLOGNESE 20
sauce à la viande / meat sauce

PENNE PUTTANESCA 20
ail,câpres,anchois,olives noires,sauce
tomate,vin blanc
garlic,capers,anchovies,black olives,tomato
sauce,white wine

PENNE PICCANTE 22
sauce rosée, salami épicé calabrese
rosé sauce, spicy calabrese salami

PENNE SALSICCIA&BROCCOLI 21
saucisses italiennes, broccoli, huile d’olive,
ail, tomates séchées, vin blanc
italian sausage, broccoli, sun dried
tomatoes olive oil, garlic, white wine

SPAGHETTI CARBONARA 24
prosciutto, œuf, parmesan, crème, poivre
concassée
prosciutto, egg, parmesan, cream, cracked
pepper

PENNE ROMANOFF AL POLLO 25
sauce rosée , poulet, vodka, échallottes
rosée sauce, chicken, vodka, shallots

LINGUINI GIGI 23
sauce rosée, échalotes, champignons,
prosciutto
rosée sauce, shallots, mushrooms,
prosciutto

FETTUCINNI PAPALINA 24
crème, prosciutto, champignons, échalotes,
vin blanc
cream, prosciutto, mushrooms, shallots,
white wine

LINGUINE PESCATORE 27
sauce tomate, crevettes, palourdes,
pétoncles, ail, vin blanc
tomato sauce, shrimp, clams, scallops,
garlic, white wine

PENNE PROVICANTE 27
sauce tomate, viande de haut de surlonge
braisée au four, champignons, poivrons
rouges rôtis, épinards, ail, huile d’olive
tomato sauce, braised top sirloin meat,
mushrooms, roasted red peppers, spinach,
garlic, olive oil

FETTUCCINI PRIMADONNA 21
artichauts, tomates séchées, épinards,
câpres, ail, vin blanc
artichokes, sun dried tomatoes, spinach,
capers, garlic, white wine

GRATINATO

MELANZANE PARMIGIANA 23
aubergine, parmesan, gratiné
eggplant, parmesan, au gratin

LASAGNA A LA ROMANA 23
lasagne traditionnelle, sauce à la viande
gratiné
traditional lasagna, meat sauce, au gratin

MANICOTTI FIORENTINA 23
pâtes farcies avec épinards et fromage
ricotta, sauce rosée, gratiné
spinach and ricotta stuffed pasta , rosé
sauce, au gratin

PRINCIPALI

POLLO PARMIGIANA 28
poulet pané, sauce tomate, gratiné
breaded chicken, tomato sauce au gratin

VITELLO PARMIGIANA 30
veau pané, sauce tomate, gratiné
breaded veal, tomato sauce au gratin

OSSO BUCO MILANESE 33
Osso Buco” braisé à la milanaise
braised “Osso Buco” Milanese style

GAMBERONI PIZZAIOLA 28
crevettes, sauce tomate, échalote, ail,
oregano, vin blanc
shrimp, tomato sauce, shallots, garlic,
oregano, white wine

GAMBERONI LIMONCELLO 28
crevettes, sauce citronnée
shrimp, lemon sauce

VITELLO MARSALA 30
veau, champignons, demi-glace vin Marsala,
veal , mushrooms, demi-glace, Marsala
wine,

PICCATTA AL LIMONE 28
veau, sauce citron, vin blanc
veal, lemon sauce, white wine

VITELLO FUNGHI AL TRUFFO 32
veau, champignons, crème, huile de truffe
veal, mushrooms, cream, truffle oil

SALMONE ALLA GRILLIA 28
filet de saumon de l'atlantique, mariné à
l'ail, grillé
Filet of Atlantic salmon, garlic marinated,
grilled

PROVA DELLO CHEF MP
Assiette du chef / Chefs plate

* SERVI AVEC LÉGUMES ET PATATES RÔTI
OU PATE DU JOUR SAUCE TOMATE
*SERVED WITH SEASONAL VEGETABLES
AND ROASTED POTATOES OR PASTA OF
THE DAY WITH TOMATO SAUCE

PIZZA 1 1”

PIZZA AI FUNGHI MISTI 22
ail rôti, champignons sautées, fromage
provolone, huile de truffe
roasted garlic, sautéed mushrooms,
provolone cheese, truffle oil

PIZZA MAIALINO 24
sauce tomates, saucisses italiennes,
peppéroni, mozzarella
tomato sauce, italian sausage, pepperoni,
mozzarella