

Wine Included durring meal service only \$20/PP / Vin Inclus durrant service repas seulement \$20/PP

\$38

BUDGET

DIMANCHE AU VENDREDI

Insalata Di Casa

Salade Verte / Green Salad

Ou / Or

Zuppa Del Giorno

Soupe du jour / Soup of the day

Choix / Choice:

Manicotti Fiorentina

pâtes farcies avec épinards et fromage

ricotta, sauce rosée, gratiné

spinach and ricottastuffed pasta , rosé

sauce, au gratin

Linguini Gigi

sauce rosée, échalotes, champignons,

prosciutto

rosé sauce, shallots, mushrooms, prosciutto

Linguine Pescatore

sauce tomate, crevettes, palourdes,

pétoncles, ail, vin blanc

tomato sauce, shrimp, clams, scallops,

garlic, white wine

Pollo Cacciatore

poulet, poivrons rouge, ognions, olives, ail,

vin blanc, sauce tomate

Chicken, red peppers, onions, olives, garlic,

white wine, tomato sauce

Café regulier

\$44

BUDGET PLUS

Insalata Di Casa

Salade Verte / Green Salad

Ou / Or

Zuppa Del Giorno

Soupe du jour / Soup of the day

Choix / Choice:

Manicotti Fiorentina

pâtes farcies avec épinards et fromage ricotta,

sauce rosée, gratiné

spinach and ricottastuffed pasta , rosé sauce, au

gratin

Tortellini Papalina

crème, prosciutto, champignons, échalotes, vin

blanc

cream, prosciutto, mushrooms, shallots, white

wine

Salmone alla Grillia

filet de saumon de l'atlantique, mariné à l'ail, grillé

Filet of Atlantic salmon, garlic marinated, grilled

Vitello Marsala

veau, champignons, demi-glace vin Marsala

veal , mushrooms, demi-glace, Marsala wine

Pollo Pizzaiola

poulet, sauce tomate, échalote, ail, oregano, vin

blanc

chicken, tomato sauce, shallots, garlic, oregano,

white wine

Café regulier

Dessert du Jour

\$49

L'ITALIANO

Cavatelli Di Casa

cavatelli maison, sauce tomate

homemade cavatelli, tomato sauce

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Insalata Di Casa

Salade Verte / Green Salad

Ou / Or

Insalata Cesare

Salade Cesar / Ceasar Salad

Choix / Choice:

Salmone alla Grillia

filet de saumon de l'atlantique, mariné à l'ail, grillé

Filet of Atlantic salmon, garlic marinated, grilled

Vitello Marsala

veau, champignons, demi-glace vin Marsala

veal , mushrooms, demi-glace, Marsala wine

Pollo Pizzaiola

poulet, sauce tomate, échalote, ail, oregano, vin

blanc

chicken, tomato sauce, shallots, garlic, oregano,

white wine

Café regulier

Dessert du Jour

\$58

DELUXE

Prosciutto & Melone

Pomodoro & Bocconcini

Salsiccia Peperonata

(a partager / to share)

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Insalata Di Casa

Salade Verte / Green Salad

Choix / Choice:

Salmone alla Grillia

filet de saumon de l'atlantique, mariné à l'ail, grillé

Filet of Atlantic salmon, garlic marinated, grilled

Vitello Marsala

veau, champignons, demi-glace vin Marsala

veal , mushrooms, demi-glace, Marsala wine

Pollo Pizzaiola

poulet, sauce tomate, échalote, ail, oregano, vin

blanc

chicken, tomato sauce, shallots, garlic, oregano,

white wine

Tortellini Papalina

crème, prosciutto, champignons, échalotes, vin

blanc

cream, prosciutto, mushrooms, shallots, white

wine

Café regulier

Gateau Tiramisu

\$68

VIP

Antipasto Misto

Salsiccia Peperonata /Polpette di Casa

Calamari Fritti /Arrancini

Bocconcini Pomodoro

(a partager / to share)

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Cavatelli Pomodoro

cavatelli maison, sauce tomate

homemade cavatelli, tomato sauce

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Insalata Di Casa

Salade Verte / Green Salad

Choix / Choice:

Salmone alla Grillia

filet de saumon de l'atlantique, mariné à l'ail, grillé

Filet of Atlantic salmon, garlic marinated, grilled

Vitello Funghi al Truffo

veau, champignons, crème, huile de truffe

veal, mushrooms, cream, truffle oil

Gamberoni Pizzaiola

crevettes, sauce tomate, échalote, ail, oregano, vin

blanc

shrimp, tomato sauce, shallots, garlic, oregano,

white wine

Osso Buco Milanese

Osso Buco" braisé à la milanaise

braised "Osso Buco" Milanese style

Café regulier

Gateau Tiramisu