



LA CAMPAGNOLA
STEAKHOUSE ITALIEN • APPORTEZ VOTRE VIN

TASTING MENU

*You will receive it all at the center of the table, Family style

MENU 1

1st Service

- Cocktail Arancini (*risotto balls parmesan, mozzarella, bread crumbs, tomato sauce, basil*)
- Grilled Sausage of the moment, vegetables & home made mustard

2nd Service

- Mix tender baby greens Salad, cherry tomatoes, parmesan, house vinaigrette

3rd Service

- Pasta: Penne Tomato sauce and basil
- Pasta: Spaghettini Lemon sauce, Parmesan, herbs
- Selection of vegetables

63.95\$ plus
taxes and
service

Choose your main : 1 choice

- Quebec *Nagano* Pork Loin tender & juicy, three peppercorn, cognac sauce
- Grilled Organic spiced chicken, olive oil
- Duo : Quebec *Nagano* Pork Loin & Grilled Organic spiced chicken
- Steak & Fries Italian style (+15)
Filet mignon sliced, herbs, olive oil, garlic, parmesan

4th Service

- Crispelli (Beignet, House Chocolate Sauce)
- Regular Coffee / Tea / Decaffeinated



TASTING MENU

*You will receive it all at the center of the table, Family style

MENU 1 A

1st Service

- Pizzetti Margherita thin crust
- Cocktail Arancini (*risotto balls parmesan, mozzarella, bread crumbs, tomato sauce, basil*)

2nd Service

- Mix tender baby greens Salad, cherry tomatoes, parmesan, house vinaigrette

3rd Service

- Pasta: Penne Tomato sauce and basil
- Pasta: Spaghettini Lemon sauce, Parmesan, herbs
- Sausage Cacciatore (onions, peppers, mushrooms, touch of tomato sauce)

53.95\$ plus
taxes and
service

4th Service

- Crispelli (Beignet, House Chocolate Sauce)
- Regular Coffee / Tea / Decaffeinated



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TASTING MENU

*You will receive it all at the center of the table, Family style

MENU 2

1st Service

- Pizzetti Margherita thin crust
- Charcuterie board, House & imported & more
- Cocktail Arancini (*risotto balls parmesan, mozzarella, bread crumbs, tomato sauce basil*)

2nd Service

- Mixt Tender Baby greens Salad, cherry tomatoes, parmesan, house vinaigrette

69.95\$ plus taxes and service

3rd Service

- Penne oil, garlic, basil
- Home made Pasta OssoBucco sauce
- Selection of vegetables

Choose your meat : 1 choice

- Québec *Nagano* Pork Loin tender & juicy, three peppercorn, cognac sauce
- Grilled Organic spiced chicken, olive oil
- Duo : Sicilian grilled Bracioli & Grilled Organic spiced chicken (+ 4)
- Steak & Fries Italian style (+15)
Filet mignon sliced, herbs, olive oil, garlic, parmesan

4th Service

- Crispelli (Beignet, House Chocolate Sauce)
- Regular Coffee / Tea



TRADITIONAL MENU

Appetizers and Dessert Family Style, Salad & Meal Individual

MENU 3

1st Service

- Pizzetti Margherita thin crust
- Cocktail Arancini (*risotto balls parmesan, mozzarella, bread crumbs, tomato sauce basil*)
- Grilled Sausage of the moment, vegetables & homemade mustard

63.95\$ plus
taxes and
service

2nd Service

- Mixt Tender Baby greens Salad cherry tomatoes, parmesan, house Vinaigrette

3rd Service

- Organic Chicken Parmesan vodka sauce, mozzarella served with pasta tomato sauce

4th Service

- Crispelli (Beignet, House Chocolate Sauce)
- Regular Coffee / Tea



TRADITIONAL MENU

Appetizers and Dessert Family Style, Salad & Meal Individual

MENU 3 A

1st Service

- Pizzetti Margherita thin crust

2nd Service

- Mixt Tender Baby greens Salad cherry tomatoes, parmesan, house Vinaigrette

53.95\$ plus
taxes and
service

3rd Service

- Organic Chicken Marsala (demi-glace, mushrooms served with pasta oil, garlic, basil)

4th Service

- Crispelli (Beignet, House Chocolate Sauce)
- Regular Coffee / Tea



TRADITIONAL MENU

Appetizers and Desserts Family Style, Salad & Meals are Individual

MENU 4

1st Service

- Pizzetti Margherita thin crust
- Charcuterie board, house & imported & more
- Grilled Sausage of the moment, vegetables, homemade mustard

69.95\$ plus
taxes and
service

2nd Service

- Mixt Tender Baby greens Salad cherry tomatoes, parmesan, house Vinaigrette

3rd Service

- Sicilian grilled Bracioli (*stuffed with mozzarella cheese*)
***Served with homemade pasta, tomato sauce, basil

OR

- Grilled Salmon filet, fine herbs, olive oil, lemon
*** Served with Garlic & Oil Spaghettini

4th Service

- Crispelli (Beignet, House Chocolate Sauce)
- Regular Coffee / Tea / Decaffeinated



LA CAMPAGNOLA
STEAKHOUSE ITALIEN • APPORTEZ VOTRE VIN

TRADITIONAL MENU

Menu 5 Italian Style

1st Service

- Pizzetti (2) Chef's Choice
- Charcuterie board, House & Imported & more
- Grilled Sausages of the moment, vegetable, homemade mustard
- Fried Calamari, Duo Sauces

2nd Service

- Penne Tomato sauce and basil

104.95\$
plus taxes &
service

3rd Service

- Mixt Tender Baby greens Salad, cherry tomatoes, Parmesan, house Vinaigrette

4th Service (1 choice)

- Veal *Milk Fed* Scalopina Mushrooms, white wine and demi-glace
***Served with Vegetables and roasted potatoes
- SURF & TURF: Filet mignon *Certified Angus Prime (4oz)* &
2 *U10* garlic Shrimps (+18)
***Served with Vegetables and roasted potatoes

5th Service

- Crispelli (Beignet, House Chocolate Sauce)
- Soft Drinks
- Regular Coffee / Tea / Espresso and Cappuccino

**Extras**

Pasta "Spaghetini"	9
Fried Calamari	7
Selection of Vegetables	4
Sicilian Granita	4
Soft Drinks Cans	3
Espresso / Cappuccino	3.50

(\$ per person)

Homemade pasta	13
Rapini	6
Shrimp U10	7
Norman hole Vodka	7
Sparkling Water Imp	3,50

Also available

Any Fresh fish of your choice
Qc Veal chop milk Fed
Prime Filet Mignon 4oz/ 8oz
Grilled Sicilian Bracioli
Raviolli Ossobucco
Toscan baby back ribs

Market Price

Other cut of dry aged Prime steaks
Quebec Pork
Risotto of your choice
Rack Lamb "White Stripe"
Organic chicken Parmesan

Bring your own wine, beer, champagne, we take care of everything else

** For group menus, 18% will be added for the service*

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**For group reservation, please confirmed the total number of people attending
24 hours before, this number will be taking in consideration for the total
of your bill*



Menu a la carte for groups

MENU #1

1er service

STARTERS

- *Pizza Margherita thin crust*
- *Grilled homemade sausages*

2e service

- *Mix tender baby green salad*
cherry tomatoes, parmesan, house vinaigrette

3rd course (choice)

MAIN MEALS:

- *Penne Vodka, sausage & zucchini*
Spicy tomato sauce, touch of cream, garlic
- *Grilled salmon fillet, Dijon sauce*
Shallots, white wine, dijon and cream, served with pasta garlic and oil
- *Chicken Parmesan*
tomato sauce, vodka, mozzarella, basil oil, served with pasta
- *Italian Steak & Fries (+15)*
Sliced filet mignon, herbs, olive oil, garlic parmesan

DESSERT, COFFEE AND TEA

59.95 plus tax, plus service



Menu a la carte for groups

MENU#2

1st service

STARTERS

- Fried Calamari, duo sauce, lemon
- Grilled homemade sausages
- Grilled vegetables, goat cheese, honey & white balsamic

2nd service

- Caesar salad
Campagnola dressing, croutons, parmesan Reggiano

3rd service (choice)

MAIN MEALS:

- Ravioli Ossobucco
Home made pasta stuffed with veal shank, marrow, sauce reduction of braising liquids
- Tagliatelli, Shrimp & spicy Chorizo
Tomato, cream, garlic, basil, white wine
- 'Branzino' mediterranean Greek sea bass filet
lemon, cherry tomato, dill, capers, olive oil,
served with garlic spaghettini or fresh vegetables
- Steak & Fries Italian style
Sliced filet mignon, herbs, olive oil, garlic parmesan
- Rib steak 20oz (+30)

HOMEMADE CHEESE CAKE, COFFEE AND TEA

79.95 plus tax, plus service