

## LUNCH MENU AVAILABLE

- CHEF'S SOUP **OR** INSALATA DELLA CASA
- COFFEE **OR** TEA (included)

**Tuesday-Friday**  
from 11:00 am to 3:00 pm

## Table d'hôte

Add \$12.99 to your main dish  
and create your own Table d'hôte

- CHEF'S SOUP
- OR** INSALATA DELLA CASA
- OR** LUMACHE (SNAILS)
- OR** BRUSCHETTA ALLA GRIGIO
- OR** PARMESAN CHEESE FONDUE

MAIN COURSE À LA CARTE

- A LA CARTE DESSERT
- COFFEE **OR** TEA

## Bambini

CHILDREN 12 YEARS AND UNDER  
BEVERAGE AND ICE CREAM INCLUDED

PASTA 11,99  
Choice of spaghetti, fettuccine or penne,  
served with tomato, meat, alfredo  
or rosé sauce.

CHICKEN FILLETS WITH FRENCH FRIES 11,99  
Breaded chicken fillets  
with a choice of sauce and served with fries.

LASAGNA 13,99

## Bevande

COFFEE	1,99
TEA	1,99
ESPRESSO	4,99
CAPPUCCINO	6,99
CAFÉ AU LAIT	6,99
SAN PELLEGRINO	4,99
SOFT DRINK	2,99
JUICE	3,19

## Dolci

CRÈME BRULÉE 8,99  
Homemade caramelized custard

TORTA AL CIOCCOLATO DOPPIO 8,99  
Double chocolate cake

TIRAMISÙ 8,99  
An Italian classic dessert

DOLCI QUATTRO STAGIONI 8,99  
Ask for our featured dessert

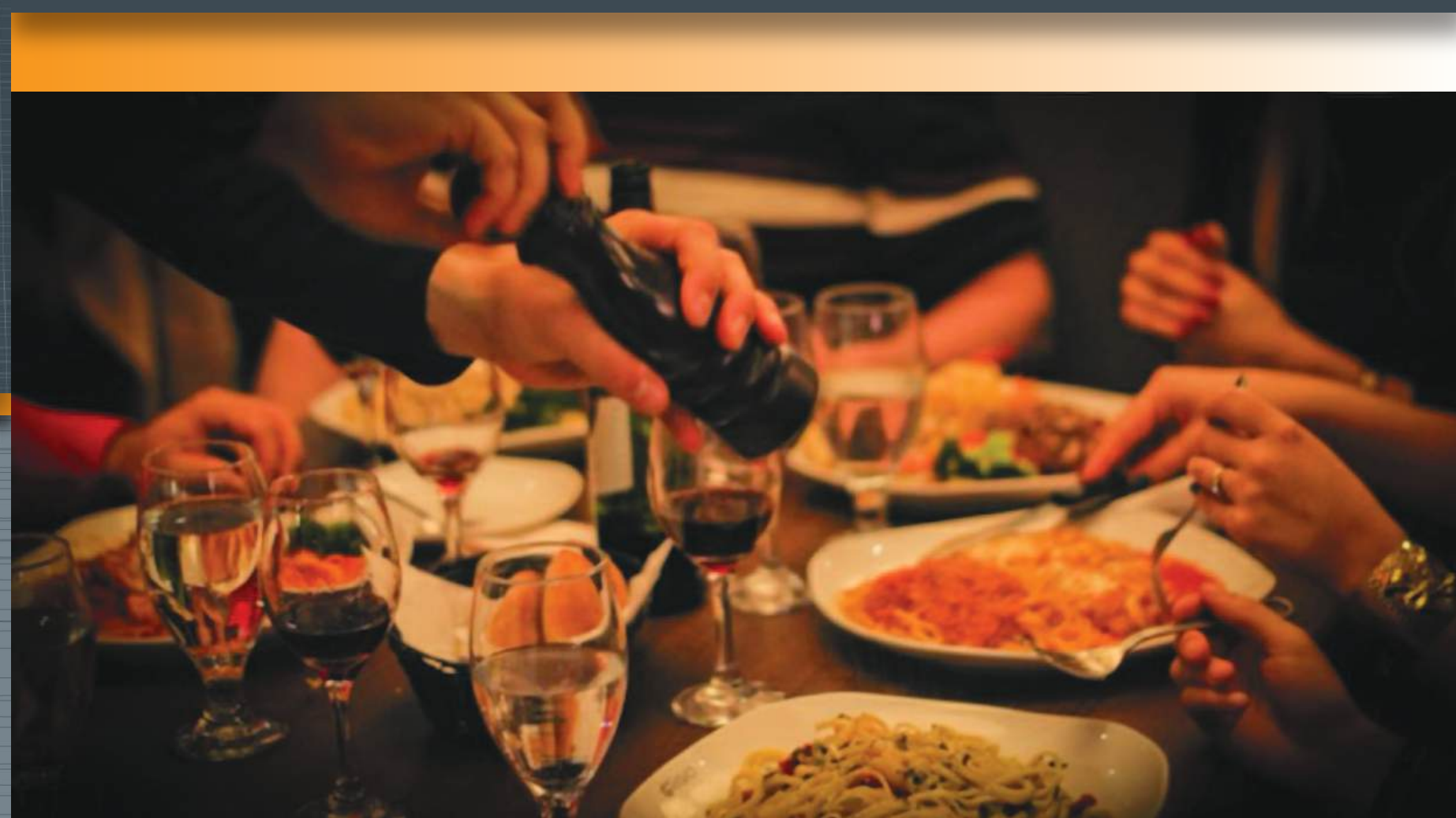
CREMA AL CARAMELLO 8,99  
Caramel cream

GELATO ALLA VANIGLIA 6,99  
Crème glacée à la vanille



[grigioristorante.ca](http://grigioristorante.ca)

# GRIGIO



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Antipasti

ZUPPA ALLA GRIGIO Minestrone.	6.99	MELANZANE AL FORNO Slice eggplant, tomato sauce, gratinante	15.95
POTAGE DU CHEF	4.99	MEATBALLS tomato sauce gratinante	9.95
INSALATA CESARE Caesar salad.	8.99		
INSALATA TRICOLORE DELLA CASA Chef's salad.	8.45		
BRUSCHETTA ALLA GRIGIO Grilled garlic bread, Italian tomatoes, olive oil, balsamic vinegar, onions and fresh basil.	7.99		
CALAMARI Marinated and fried squid served with marinara sauce.	23.95		
COZZE ALLA MARINARA Fresh mussels, white wine and tomato sauce.	12.99		
LUMACHE ALLA GRIGIO GRATINATI Snails simmered in a tomato sauce and gratinated.	8.99		
GAMBERONI GRATINATI Shrimp sautéed in a white wine sauce with garlic and gratinated.	12.95		
ITALIAN SAUSAGE Grilled Italian sausage with sautéed peppers.	9.99		
PARMESAN FONDUE	7.99		
FRENCH FRIES	5.95		
MOZZARELLA DI BUFALA POMODORO Fresh tomato , buffalo mozzarella cheese, olive oil, basil	18.99		

Insalata

INSALATA DI CESARE Romaine lettuce, bacon, croutons and Caesar Grigio dressing.	13.99
INSALATA ALLA GRIGIO Mesclun, grilled chicken, parmesan cheese, sun-dried tomatoes and mixed vegetables with a balsamic vinaigrette.	20.95
INSALATA CAPRESE Italian tomatoes, bocconcini, mesclun, olive oil, balsamic vinaigrette and basil.	14.95
INSALATA DELLA CASA Fresh mixed greens with homemade Grigio dressing.	12.99
INSALATA DI SPINACI CON GAMBERI Fresh spinach, parmesan cheese, sundried tomatoes, oranges, shrimp, with balsamic vinaigrette.	20.95

Al Forno

ZUFFOLI FRESCHI Fresh pasta stuffed with spinach and ricotta in a rosé herb sauce.	21.99
VITELLO ALLA PARMIGIANA Breaded veal au gratin, tomato sauce, served with spaghetti meat sauce and vegetables.	28.99
POLLO ALLA PARMIGIANA	25.99

Vitello

THESE PLATES ARE SERVED WITH OUR STEAMED VEGETABLES, SPAGHETTI NAPOLITANA OR AGLIO	
SCALOPPINE PICCATA AL LIMONE Tender veal fillet with a lemon butter and white wine sauce.	27.99
SCALOPPINE ALLA GRIGIO Tender veal fillet with a creamy mushroom, butter and porto sauce.	27.99
SCALOPPINE ALLA TOSCANINI Tender veal fillet with a creamy mushroom, sun dried tomatoes and sage sauce.	27.99
SCALOPPINE PIZZAIOLA Tender veal fillet with a sage brandy, mushroom and tomatyo sauce.	27.99
SCALOPPINE MARSALA Tender veal fillet with a mushroom, butter and marsala wine sauce.	27.99

Alla Griglia

*THESE PLATES ARE SERVED WITH RIGATONI (change the style of pasta for an extra 2.99) VEGETABLES AND CON SPECK SAUCE (creamy white sauce, bacon and mushrooms)	
FILETTO DI POLLO TOSCANINI Grilled chicken with white wine cream sauce, dijon mustard, sautéed mushrooms and pancetta, served with vegetables.	27.99
*FILETTO DI MANZO Grilled filet mignon wrapped in bacon, port sauce and mushrooms.	41.99
*SALMONE ALLA GRIGLIA Grilled Atlantic salmon seasoned with herbs, olive oil and butter sauce	28.99
*GAMBERI DEL MEDITERRANEO Jumbo shrimp sautéed in a garlic and white wine sauce, served with homemade rice.	29.99
*POLLO ALLA GRIGLIA Grilled chicken served with a port and mushroom sauce.	25.99
*POLLO CON GAMBERI Grilled chicken with sautéed shrimp and homemade rice, served with a port sauce.	31.99
*FILETTO DI MANZO CON GAMBERI Grilled filet mignon wrapped in bacon, port and mushroom sauce, sautéed shrimp and house rice.	48.99
COTOLETTA DIVITTELO Marinated and grilled veal chop served with pasta of the day and steamed vegetables, porto sauce and mushrooms.	45.99
RIB STEAK 16 oz. 16 oz. aged rib steak served with steamed vegetables and your choice of pasta or fries	41.99
NEW YORK STEAK Angus 14 oz. 14 oz. angus steak served with steamed vegetables and your choice of pasta or fries	42.99

Pasta

SPAGHETTI ALLA CARBONARA Spaghetti with pancetta, onions, black pepper, parmesan, egg and cream.	20.99
FETTUCCINE ALFREDO Cream, parmesan cheese and butter.	19.99
LINGUINE PORTOFINO Scallops, shrimp, sun-dried tomatoes, spinach, garlic, olive oil and cream.	24.99
PENNE ARRABBIATA Tomato sauce, hot peppers, shallots, garlic and fresh basil.	18.99
SPAGHETTI ALLA BOLOGNESE Spaghetti with a traditional meat sauce.	18.99
PENNE TESTAROSSA Fresh tomatoes, prosciutto di Parma and cream sauce.	21.99
RIGATONI CON SPECK Bacon, mushrooms, garlic, fresh parsley, shallots and cream sauce.	21.99
FETTUCCINE GAMBERONI Shrimp sautéed with garlic, shallots, white wine and rosé sauce.	25.99
LINGUINE PRIMAVERA Grigio tomatoes, vegetable and herb sauce.	19.99
LINGUINE FRUTTI DI MARE Authentic marinara sauce recipe and a mixture of seafood.	28.99
TORTELLINI ALLA CREMA ROSA Cheese filled pasta with rosé sauce.	21.99
RIGATONI CON POLLO AI TRE FORMAGGI Grilled chicken strips in a rosé sauce with a three cheese gratin.	24.99
LASAGNA ALLA GRIGIO Alternating layers of pasta, three cheeses and a traditional meat sauce.	19.99
RAVIOLI DI CARNE Meat stuffed ravioli served with rosé sauce	21.99
SPAGHETTI POLPETINE Tomato sauce with meatballs	23.99