

**AUTENTICAMENTE** 

TALIANC

Italian dishes, flavours and charms

LA CARTE MENU

Fried risotto balls. Ask your server for the flavour.

Asiago, lemon vinaigrette, dried blueberries,

Mozzarella fior di latte, tomato bruschetta,

Parmigiana Chicken Wings (6)

Minestrone or Cream Soup

\$16

\$11

\$9

\$10

\$8

\$18

\$17

\$10

\$1050

\$23

\$16

\$13

ANTIPASTI

Caesar Salad •\*

and fresh vegetables.

Lemon vinaigrette, balsamic glaze

Kale Salad al Limone •

Mozzarella Pomodoro

Parmigiana Fondant

Parmigiana Fries

Piatto di salumi

Veal Meatballs (7)

and marinated onion.

Napoletana sauce with arugula

Parmesan fondue with pasta chips.

Matchstick fries, julienned zucchini and fried onion, parmesan, fine herbs.

Spinach Artichoke Cheese Dip

Gluten-friendly option available \*Without croutons

Italian Salad

Arancini

pistachios.

of the Day

focaccia-style bread.

PACIN



with a gluten-friendly crust + \$ 3.50

Goat Cheese Salad

Sautéed Mushrooms + \$3

cheese. Goat cheese + \$2.50 Mushrooms, Truffle

and Duck Confit

Goat cheese + \$2.50

**PIZZE** 

Duck Confit

Heritage lettuce blend, onion, cucumber, lemon vinaigrette, balsamic glaze.

Honey, green and red onions, pizza mozzarella

Mushroom sauce with black truffle oil, Paris and Portobello mushrooms, pizza mozzarella cheese.

Duetto pomodoro e formaggio

Prosciutto and Arugula pizza

Canadian ducks. Italian flavours.

\$22

\$24

\$23

\$25

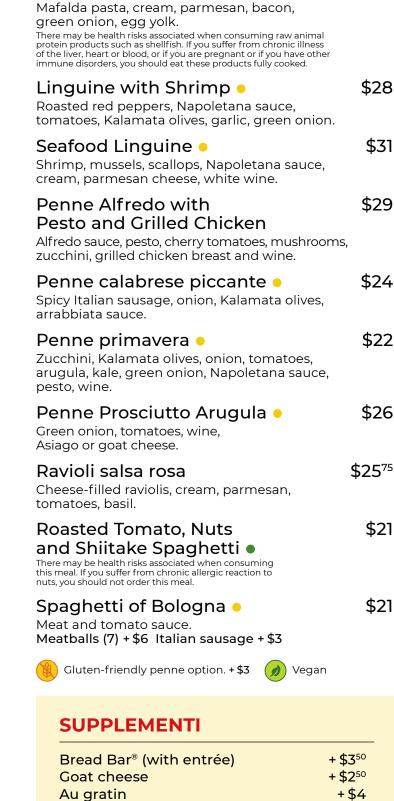
\$26

\$25

\$26<sup>75</sup>







Half Italian sausage

Grilled salmon filet

Chicken Parmigiana

zucchini, or Parmigiana Fries, or sautéed vegetables alla Pacini.

Napoletana sauce au gratin, grilled vegetables, a choice of spaghetti of Bologna or Caesar

Grilled Chicken Rosmarino Roasted garlic sauce, grilled vegetables, and a choice of linguine and sautéed

Grilled Chicken breast 5 oz Italian crusted cod

Veal Meatballs (7)

Shrimps (10)

CARNI E PESCI

or Italian salad.

Penne calabrese piccante

\$22

\$24

+ \$3

+\$6 +\$8

+\$8

+\$6

+ \$10

\$31

\$31

\$3450

\$43

\$41

\$71

\$40

Penne Prosciutto Arugula

Carbonara •

Linguine Alfredo •

Cream, parmesan, Asiago and green onion. Grilled chicken breast +\$8 Italian sausage +\$3

Salmone alla griglia (5 oz) Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguine and grilled vegetables.
NY Strip Cut Steak (10 oz) Grilled lemon, arugula, with our Parmigiana Fries and grilled vegetables.
Steak with Sea Salt from Sicily (9 oz) Certified Angus Beef® on arugula, with Parmigiana Fries and grilled vegetables.
Italian Feast for Two Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, grilled vegetables, Parmigiana Fries.

Italian Feast for Two Grain-fed Veal Scallopini with Mushrooms and Truffle Sauce Grain-fed Veal Scaloppini di Parma \$38 Veal scallopini, roasted garlic sauce, prosciutto, mushrooms, green onion, grilled vegetables with choice of Parmigiana Fries or linguine Napoletana.

Grain-fed Veal Scallopini with

Mushrooms and Truffle Sauce Veal scallopini, truffle sauce, white wine, Paris and portobello mushrooms, grilled vegetables, with Parmigiana Fries, or linguine Napoletana.

Prefer gluten-friendly?

vegetables, replace the fries or linguine with crouton-free Caesar salad or kale al limone salad, or balsamic vinegar glazed vegetables. Gluten-friendly All our gluten-friendly dishes are made with gluten-friendly ingredients. However, due to possible cross-contamination, they may contain traces. These dishes are primarily meant for people wishing to avoid gluten, not for those who are severely allergic or intolerant.

To accompany these grilled dishes (except the Italian Feast for Two), in addition to grilled