



## APPETIZERS

<b>Bruschetta</b>	\$9.00
<b>Eggplant parmigiana</b>	\$18.00
<b>Garlic Bread</b>	\$7.00
<b>Italian sausages</b>	\$15.00
<b>Fried calamari</b>	\$18.00
<b>Fried zucchini</b>	\$14.00
<b>Garlic escargot</b> (au gratin \$2.00)	\$10.00
<b>Smoked salmon</b>	\$17.00
<b>Salmon and avocado tartare</b> <i>Shallots, cayenne, Japanese soy sauce and olive oil</i>	\$19.00
<b>Homemade Cajun-style fries</b>	\$7.00
<b>Mussels Marinara</b> <i>with tomato or white wine sauce</i>	\$17.50

## SOUPS

<b>Tortellini in brodo</b>	\$8.00
<b>Stracciatella</b>	\$8.50
<b>Soup of the day</b>	\$7.50

## SALADS

<b>Green Salad</b>	Small \$9.50 Large \$11.50
<b>Classic ceasar</b>	Small \$11 Large \$13
<b>Chiffonade de roquette</b> <i>Arugula Chiffonade with aged balsamic vinegar glaze, pecorino shavings and toasted pine nuts</i>	Small \$12.50 Large \$14.50
<b>Arugula salad</b> <i>with pears, brie cheese, caramelized pecans and honey-dijon dressing</i>	Small \$14 Large \$16

## MEAL SALADS

<b>Baby spinach salad</b> <i>Baby spinach salad, apples and melted Canadian brie on honey croutons with a sprinkle of caramelized pecans</i>	\$20.00
<b>Mango &amp; Avocado</b> <i>A mix of mango and avocado, baby spinach, covered in honey &amp; dijon dressing with toasted almonds</i>	\$21.00
<b>Arugula salad with candied pears</b> <i>Arugula and candied pear salad with Monsieur Séguin's warm goat cheese, caramelized pecans and a drizzle of raspberry sauce</i>	\$21.00
<b>The extreme with chicken or salmon</b> <i>Seasoned and grilled chicken or salmon, on a bed of mixed greens, tomatoes, red onions, grilled red peppers and house dressing (or ceasar)</i>	Chicken \$26.00 Salmon \$28.00

## CHICKEN

<b>Chicken Cutlet</b> <i>Served with garlic spaghetti</i>	\$27.00
<b>Pollo alla Paillard</b> <i>Chicken cutlet marinated in basil, garlic and fine herbs, served with penne Arrabiata</i>	\$27.00
<b>Pollo Parmigiana</b> <i>Chicken cutlet, tomato sauce, parmesan and mozzarella served with napolitana spaghetti</i>	\$30.00
<b>Poulet Manago</b> <i>Chicken breast stuffed with roasted red peppers and brie cheese. All wrapped in prosciutto in a creamy sauce with wild mushrooms and served with pesto pasta</i>	\$31.00
<b>Chicken Supreme</b> <i>Covered with honey and balsamic, grilled and caramelized vegetables trio with goat cheese, portonello mushrooms, red peppers and zucchini, served with garlic spaghetti</i>	\$31.00

## VEAL

<b>Scallopini Milanaise</b> <i>Breaded veal cutlet served with spaghetti and meat sauce</i>	\$29.00
<b>Côtelette Parmigiana</b> <i>Tomato sauce, parmesan and mozzarella served with spaghetti napolitana</i>	\$31.00
<b>Veal alla Paillard</b> <i>Grilled and marinated in fine herbs served with penne arrabiata</i>	\$30.00
<b>Veal Picatta</b> <i>in a butter and fresh lemon sauce, served with garlic, sun-dried tomatoes and fresh basil cappellini</i>	\$30.00
<b>Scallopini du Chef</b> <i>Demi-glaze cognac sauce with cream, mushrooms and shallots served with fettucini alfredo</i>	\$32.00

## BEEF

<b>Tender beef filet (8 oz.)</b> <i>Angus AAA selection served with our Madagascar pepper sauce, potatoes and grilled vegetables</i>	\$48.00
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## FISH

<b>Atlantic Salmon</b> <i>Braised shallots deglazed in white wine with a touch of cream and lemon zest. Served with potatoes and seasonal vegetables</i>	\$29.00
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**\*Please speak to a member of our staff in case of any allergies or intolerances**

## PIZZA

- (1) Napolitana** \$16.50  
*Tomato sauce and cheese*
- (2) Canitello** \$17.50  
*Tomato sauce, cheese, green peppers and mushrooms*
- (3) Québécoise** \$18.50  
*Tomato sauce, cheese, pepperoni, green peppers and mushrooms*
- (4) Deliziosa** \$17.50  
*Tomato sauce, cheese & pepperoni*
- (5) Meat Lover** \$21.50  
*Pepperoni, italian sausage, smoked meat, bacon & cheese*
- (6) Pizza Pollo** \$21.50  
*Chicken, broccoli, bechamel sauce, bruschetta and cheese*
- (7) Marinella** \$19.50  
*Tomato sauce, garlic, bacon, onion & cheese*
- (8) Hawaïenne** \$22.50  
*Tomato sauce, ham, pineapple and cheese*
- (9) West Island** \$19.50  
*Tomato sauce, shrimp, mushroom, olive, green peppers and cheese*
- (10) Tornada** \$24.50  
*Tomato sauce, garlic, sun-dried tomatoes, basil, oregano and cheese*
- (11) Frutti di mare** \$21.00  
*Tomato sauce, tuna, clams, scallops, shrimps and cheese*
- (12) Caparina** \$20.50  
*Tomato sauce, spinach, goat cheese, pine nuts and mozzarella*
- (13) Italiana** \$20.50  
*Tomato sauce, italian sausages, mushrooms, olives and cheese*
- (14) Vieux Four** \$17.50  
*Tomato sauce, pepperoni, green peppers, mushrooms, smoked meat and cheese*
- (15) L'anchois** \$21.50  
*Tomato sauce, black olives, anchovies and cheese*
- (16) Francesco** \$22.50  
*Tomato sauce, mozzarella, goat cheese, caramelized onions & italian sausage*
- (17) Pesto** \$21.50  
*Homemade pesto, artichokes, fresh tomatoes, crispy prosciutto, covered with fine herbs, fresh garlic, bocconcini and mozzarella*
- (18) Gambare** \$21.00  
*Tomato sauce, shrimps, garlic & cheese*
- (19) Végétarienne** \$21.00  
*Tomato sauce, artichoke hearts, spinach, fresh tomatoes and cheese*
- (20) Méditerranéenne** \$21.50  
*Tomato sauce, fresh spinach, fresh tomatoes, onions, feta, herbs, fresh garlic and mozzarella*
- (21) Calzone saucisses italiennes** \$21.00  
*Tomato sauce, italian sausages, mushrooms, olives, onions and cheese*
- (22) Chèvre roquette** \$21.50  
*Tomato sauce, sundried tomatoes, arugula, goat cheese and mozzarella*

- (23) Santa Fe** \$21.00  
*Tomato sauce, grilled chicken, bacon, fresh tomatoes, onion, garlic, basil and cheese*
- (24) Con Trio Fromagio** \$22.50  
*Tomato sauce, gorgonzola, mozzarella, goat cheese and crispy prosciutto*
- (25) Bocconcini et roquette** \$21.00  
*Tomato sauce, bocconcini cheese, arugula, fresh tomatoes, garlic, basil and mozzarella*
- (26) Grilled vegetables pizza** \$20.50  
*Grilled vegetables with balsamic vinegar and honey & grilled goat cheese*
- (27) Erico** \$20.50  
*Tomato sauce, fresh tomatoes, italian sausages, onions, mushrooms, grilled parmesan, herbs, fresh garlic & cheese*

## PASTA

- Garlic spaghetti** \$17.00/15.00
- Spaghetti napolitana (Tomato sauce)** \$17.50/15.50
- Fettucini Alfredo** \$21.00/18.00
- Italian spaghetti with meatballs** \$20.00/18.00
- Penne arrabiata** \$20.00/18.00  
*Napolitana sauce, white wine and hot pepper*
- Lasagna di casa** \$22.00/19.00  
*Bolognese sauce, bechamel sauce, bell peppers and mushrooms*
- Vegetarian spaghetti** \$23.00/19.00  
*Sautéed broccoli, cauliflowers, carrots, zucchini and peppers in a vegetable broth and a drop of demi-glace*
- Fettucini Carbonara** \$23.00  
*Shallots, bacon, garlic, white wine, cream and egg yolk*
- Tortellini rosée** \$24.00/19.00
- Penne alla romanoff** \$22.00/19.00  
*flambées in vodka, with rosée sauce and shallots*
- Italian sausage farfalles** \$24.00/19.00  
*Farfalle with slightly spiced Italian sausages, grilled onions, peppers and mushrooms in a fresh basil, garlic and tomato sauce*
- Fettucini Gigi** \$23.50/19.00  
*Rosée sauce, white wine, prosciutto, mushrooms and shallots*
- Capellini d'angelo alla Telefono** \$25.00/20.00  
*Fresh basil, napolitana sauce and melted bocconcini*
- Linguini with fresh clams** \$27.00  
*your choice of napolitana or white wine sauce*
- Shrimp linguini** \$31.00/28.00  
*Sautéed tiger shrimps, garlic, basil, fresh cream and sun-dried tomatoes, deglazed with white wine and covered in feta and pine nuts*
- Seafood linguini**  
*Atlantic shrimps, fresh scallops, fresh clams, fresh mussels and napolitana sauce*

**Reg/ Half**

**\*\*Please ask your waiter about our dessert selection and our weekly Table d'hôte**