
ANTIPASTI

FRIED MOZZARELLA

Fried mozzarella, tomato sauce and basil leaves

DUCK MEATBALLS

Duck meatballs, duck glaze and celeriac

PANZANELLA SALAD

Croutons, cherry tomatoes, celery, cucumber, onions, balsamic vinaigrette, basil and maple syrup

CAESAR SALAD

Romaine lettuce heart, croutons with herbs, parmesan, pancetta and Caesar vinaigrette

MOZZARELLA CAPRESE

Cherry tomatoes, basil, mozzarella di bufala, extra-aged balsamic vinegar and olive oil (*prosciutto extra* \$5)

ROASTED SCALLOPS

Honey mustard roasted scallops

FRIED CALAMARI

The gourmet's fried calamari basket

BEET CARPACCIO

Thin slices of beet, salmon gravlax, fresh cream with herbs

BEEF CARPACCIO

Thin slices of beef, aioli, cipollini onions, capers, fried artichoke, grilled pine nuts, arugula and parmesan cheese

BURRATA WITH APPLE AND COPPA

Burrata cheese, Quebec apples and coppa

PLATTER OF COLD CUTS TO SHARE

Charlevoix's artisanal organic cold meats (chorizo, mild and spicy Charlo, lonza and coppa)

PIZZA

MARGHERITA

Basil tomato sauce, parmesan and mozzarella di bufala

FOUR CHEESE

Gorgonzola, fontina, fior di latte and parmesan

SALSICCIA

Rapini, white Italian fennel sausage, fior di latte and black olives

DIAVOLA

Basil tomato sauce, calabrese sausage, fior di latte, mini red and yellow peppers and basil leaves

FUNGHI

Ceps, bocconcini, mozzarella and truffle oil

EXTRAS

Anchovy / Blue cheese / Prosciutto / Italian sausage

PESCE

HALIBUT FILET

Halibut filet with virgin sauce

ARCTIC CHAR

Arctic char, caponata, cream of zucchini and ginger

GIANT SHRIMP

Giant shrimp flambéed with pastis, mascarpone sauce, spinach risotto and fried prosciutto

CARNI

CALF LIVER

Milk-fed calf liver with mashed potatoes, parmesan shavings, candied lemon and extra-aged balsamic vinegar

GRILLED VEAL CUTLET

Grilled veal cutlet with oyster mushrooms, pancetta, sundried tomatoes and shallots

VEAL CUTLET AU GRATIN

Veal cutlet au gratin with parmesan cheese

VEAL OSSOBUCO AND RISOTTO MILANESE

Veal ossobuco with saffron risotto and orange gremolata

GRILLED VEAL CHOP

Grilled milk-fed veal chop with lobster and morels

BEEF TENDERLOIN

Beef tenderloin with mushrooms and truffle oil

PASTA

ANGEL HAIR DON CORLEONE

Angel hair pasta, cherry tomatoes, zucchini, basil and bocconcini

GARGANELLI ROMANOFF

Garganelli pasta with rosé sauce, green peppercorn and vodka

RIGATONI BOLOGNESE

Rigatoni with bolognese sauce and grilled veal meatballs

SPAGHETTI CARBONARA

Spaghetti with pork jowl, parmesan cheese, pecorino, pepper and egg yolk

SWEETBREAD RAVIOLI WITH FOIE GRAS

Ravioli stuffed with calf sweetbread and foie gras, port wine sauce, wild mushrooms and truffle oil

SPAGHETTI WITH CLAMS

Spaghetti with clams, garlic and white wine

SEAFOOD PACCHERI

Paccheri pasta with seafood

RISOTTO • MARKET PRICE

Chef's choice risotto

BREAD SERVED ON REQUEST