

Night Menu (Regular Dinner)

Night Menu — SAUCE • Griffintown

ANTIPASTI

Fresh focaccia , whipped butter, olive oil, balsamic	\$8
Olive all'ascolana , Cerignola olives stuffed with chicken, breaded, tomato coulis	\$14
Root , cooked and raw beets, orange, apple	\$16
Arancini , smoked caciocavallo, lemon cream, fresh herbs	\$18
Whipped ricotta , fig jam, red endive, fried pasta	\$19
Burrata from Puglia, Italy , yellow melon, fava beans, mint, pesto	\$23
Polpettini , veal meatballs, chili peppers, parmigiano	\$21
Bresaola carpaccio , arugula, shoestring fries, parmigiano, balsamic	\$19
Yellowfin tuna crudo , cooked and raw radishes, pickled onion, caper aioli	\$22
Fritto misto , fried squid and zucchini, bomba aioli	\$23

PASTA

house-made pasta, hand-shaped and bronze-extruded

Rotini alla vodka , pink sauce, stracciatella, parmigiano	\$26
Truffle demi-rigatoni , mushrooms, cherry tomatoes, parmigiano	\$28
Cavatelli, lamb ragù , tomatoes, cooking juices, parmigiano	\$30
Squash-filled cappellacci , saffron sauce, crispy sage, parmigiano	\$32
Seafood tagliatelle , shrimp, squid, mussels, scallops, white wine sauce	\$34
Lobster ravioli , bisque, lobster meat, confit tomato, fresh herbs	\$36

SECONDI

served with vegetables and potatoes

Chicken parmigiana , tomato sauce, fresh mozzarella, basil	\$31
Roasted European sea bream fillet , white wine sauce, pearl onions, parsley, lemon	\$32
Braised beef short rib , gremolata, red wine sauce	\$46
Pan-seared Québec veal chop , peppercorn sauce, Montréal steak spice	\$46