

# CORNELI

Ristorante Pizzeria  
Petite Italie · Montréal

## TABLE D'HÔTE 1

### Focaccia

Focaccia with garlic and fine herbs

### Starters

Chef's Soup

Or

Mixed salad with Italian or Ceasar vinaigrette

Or

House pasta with fresh Corneli sauce

Or

Fried risotto balls with Parmesan “arancini” (extra \$8)

Or

Fried calamari with aïoli sauce (extra \$10)

### Main courses

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Pizza Corneli al forno 40\$

The pizza of your choice on the menu

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Spaghetti primavera 40\$

Onions, red peppers, mushrooms, zucchini, cherry tomatoes and  
spinach sautéed in garlic and white wine

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Lasagna Casareccia 40\$

Our famous traditional lasagna

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Salmone alla griglia con avocado 45\$

Salmon fillet cooked on the grill, served with avocado guacamole,  
vegetables and potatoes

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Scaloppine di vitello fichi e Porto 45\$

Veal escalopes with figs and mushrooms in a demi glace sauce,  
served with vegetables and potatoes

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Agnello al forno 50\$

Tender lamb shank braised eight hours in a red wine demi-glace  
sauce, served with vegetables and potatoes

### Dolce

Homemade mini cannoli

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## TABLE D'HÔTE 2

### **Focaccia**

Focaccia with garlic and fine herbs

### **Starters**

Chef's Soup

Or

Mixed salad with Italian or Ceasar vinaigrette

Or

House pasta with fresh Corneli sauce

Or

Crab cakes with aioli mayonnaise (extra \$8)

Or

Burrata served with tomatoes, pesto and crostini (extra \$12)

### **Main courses**

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Pizza Corneli al forno 40\$

The pizza of your choice on the menu

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Cavatelli alla ricotta 40\$

Handmade pasta with ricotta, basil pesto and wild mushrooms

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Linguini con gamberi e capesante 40\$

Tiger shrimp, scallops, mushrooms, olive oil, garlic, white wine, cream and pesto

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Pollo alla Dijonnaise 40\$

Grilled chicken with cream sauce, mushrooms and Dijon mustard, served with vegetables and potatoes

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Vitello alla Parmigiana 45\$

Lightly breaded veal escalope, topped with our Corneli tomato sauce and mozzarella, with vegetables and potatoes

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Agnello al forno 50\$

Tender lamb shank braised for a long time in a red wine demi-glace sauce, served with vegetables and potatoes

### **Dolce**

Homemade mini cannoli

# CORNELI

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TABLE D'HÔTE 3

49 \$

## Focaccia

Focaccia with garlic and fine herbs

## Starters

Chef's Soup

Or

Mixed salad with Italian or Ceasar vinaigrette

Or

House pasta with fresh Cornelí sauce

Or

Crab cakes with aioli mayonnaise

Or

Fried risotto balls with Parmesan “arancini”

## Main courses

Pizza Cornelí al forno

The pizza of your choice on the menu

Linguini Pescatore

Tiger shrimp, mussels, scallops, clams, squid, garlic and fresh tomato sauce

Cavatelli alla ricotta

Handmade pasta with ricotta, basil pesto and wild mushrooms

Salmone alla griglia con avocado

Salmon fillet cooked on the grill, served with avocado guacamole, vegetables and potatoes

Scaloppine di vitello Boscaiola

Veal escalopes with cream, mushrooms, garlic, shallots and spinach, served with vegetables and potatoes

Agnello al forno

Tender lamb shank braised for a long time in a red wine demi-glace sauce, served with vegetables and potatoes

## Dolce

Homemade mini cannoli and regular coffee

# MENU 4

(55\$)

## **Focaccia**

Focaccia with garlic and fine herbs

## **Pasta**

Pennine with ricotta, basil pesto and mushrooms

## **Insalata mista**

Mixed lettuce, dressed with our House vinaigrette

## **Piatti principali**

### **Pollo al Porto**

Grilled chicken with a spinach, mushroom, and cream demi-glace sauce, flambéed with port, served with vegetables and potatoes.

### **Scallopine di vitello al Marsala**

Milk-fed veal escalope sautéed with mushrooms and Marsala wine demi-glace sauce, served with vegetables and potatoes.

### **Salmone alla griglia con avocado**

Grilled salmon fillet with an avocado guacamole served with vegetables, and potatoes.

## **Dolce e caffè**

Homemade mini cannoli and coffee of your choice

Soft drink and mineral water

# CORNELI

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## MENU 5

(69\$)

### Antipasto

Prosciutto e melone, mozzarella fior di latte, rapini and grilled  
italian sausages , fried calamari with aïoli sauce

### Secondi piatti

Zuppa del giorno

Or

Pasta della Casa

Or

Insalata mista or Ceasar

### Piatti principali

Pizza Corneli al forno

The pizza of your choice on the menu

Linguini con gamberi e capesante

Linguini with shrimps, scallops, mushrooms, white wine and  
creamy pesto sauce

Salmone alla griglia con avocado

Salmon fillet cooked on the grill, served with avocado guacamole,  
vegetables and potatoes

Scallopine di vitello alla Boscaiola

Veal escalope with cream, mushrooms, garlic, shallots and spinach,  
served with vegetables and potatoes

Agnello al forno

Tender lamb shank braised for a long time in a red wine demi-glace  
sauce, served with vegetables and potatoes

### Dolce e caffè

Homemade mini cannoli and coffee of your choice

Soft drink and mineral water

# MENU 6

(79\$)

## **Focaccia**

Focaccia with garlic and fine herbs

## **Antipasto**

Prosciutto e melone, mozzarella fior di latte, rapini and grilled  
italian sausage, fried calamari with aïoli sauce, arancini and  
Parmesan

## **Pasta**

Handmade Cavatelli with tomato sauce and fresh basil

## **Insalata mista**

Mixed lettuce, dressed with our House vinaigrette

## **Piatti principali**

### **Pollo alla Dijonaise**

Grilled chicken with cream sauce, mushrooms and Dijon mustard,  
served with vegetables and potatoes

### **Scaloppine di vitello al Porto e fichi**

Veal escalopes with figs, mushrooms and Porto demi-glace sauce  
served with vegetables and potatoes

### **Agnello al forno**

Tender lamb shank braised for a long time in a red wine demi-glace  
sauce, served with vegetables and potatoes

### **Salmone alla griglia con avocado**

Grilled salmon fillet with an avocado guacamole served with  
vegetables, and potatoes

## **Dolce e caffè**

Homemade mini cannoli and coffee of your choice

Soft drink and mineral water

## Focaccia

Focaccia with garlic and fine herbs

## Antipasto

Prosciutto e melone, mozzarella fior di latte, rapini and grilled  
italian sausage, fried calamari with aïoli sauce, arancini and  
Parmesan

## Pasta

Homemade cavatelli with garlic, white wine, olive oil, rapini  
and italian sausage

## Insalata mista

Mixed lettuce, dressed with our House vinaigrette

## Piatti principali

Salmone alla griglia con avocado

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Salmon fillet cooked on the grill, with avocado guacamole  
served with vegetables and potatoes

Scaloppine di vitello al Marsala

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Veal escalope, mushrooms, Marsala wine demi-glace sauce,  
served with vegetables and potatoes

Filetto di manzo

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Black Angus filet mignon (AAA), served with homemade  
pepper sauce, served with vegetables and mashed potatoes

## Dolce e caffè

Homemade cannoli and coffee of your choice

Soft drink and mineral water