

L'ENDROIT

THE PLACERY

APPETIZERS

MEATBALLS (GF) 18

Mozzarella, tomato sauce and fresh basil

CALAMARI 21

Fried calamari, Arrabbiata sauce and Parmesan

BEEF CARPACCIO (GF) 27

Toasted capers, anchovy aioli, sliced almonds, shallots and arugula

ARUGULA SALAD (GF,V) 22

Pomegranate, pears, goat cheese, candied pecans, dried cranberries and white balsamic dressing

CAESAR SALAD 22

Caesar sauce, Parmesan, bacon, croutons

~ add chicken 7

MIX BOARD (GF) 32

Charcuterie and cheese selection

(GF) gluten free (V) vegerian

MAIN DISHES :

LASAGNA 26

Meat sauce and Parmesan

MAFALDA (GF,V) 28

Layering of eggplant, spinach, Parmesan, tomato sauce, baked with ricotta and mozzarella

BRAISED BEEF RAVIOLI 36

With demi-glacé sauce and mushrooms with espuma

PESTO CAVATELLI 30

Guanciale, sun dried tomatoes, sun dried tomato oil and Parmesan

BEEF BAVETTE 40

With Chimichurri sauce and potato fondant

OSSO BUCCO VEAL 46

With polenta

FISH OF THE DAY MP

Please inform your server of any food allergies.

Taxes and service charges are not included.

PIZZA

DIAVOLA PIZZA 26

Sausage, spicy oil and mozzarella

REGGINA PIZZA (V) 24

Fiore di latte and mushrooms

PROSCIUTTO PIZZA 30

Stratiatella, prosciutto , sliced almonds, pickled onions, grated Parmesan, arugula and balsamic glaze

SMOKE SALMON PIZZA 32

White cream sauce, mozzarella, dill, toasted capers, pickled onions and lemon zest

DESSERT

LAVA CAKE 18

TIRAMISU 16

CHOCOLATE CAKE 15

CHEESE CAKE 18

With strawberry couli

(GF) gluten free (V) vegearian

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ROSÉ & BUBBLES

ITALY

*DOC Prosecco,
Ruffino, Lumina *Bubbles**

*IGT Toscana,
Aqua di Venus Rosé 2021 *Rosé**

CANADA

*VQA Niagara Peninsula,
Inniskillin, Discovery Series P3 2023 *Rosé**

FRANCE

*AOC Champagne, Tribault Schloesser
Brut Reserve NM *Bubbles**

COCKTAIL

PEAR SOUR 21

*Grey Goose Pear, St-Germain, simple syrup,
lemon juice, egg white, cinnamon*

NEWSPRESSO 20

*Quartz vodka, Coureur des bois, Khalua,
Nespresso*

HOUSE NEGRONI 24

Ungava gin, bitter liqueur, Cocchi red

BARIL D'HIBISCUS 19

Baril Caché, Aperol, sirop d'hibiscus

CHIC CHOC MULE 23

*Chic-Choc rum, Coureur des bois, lime juice,
ginger beer*

MEXI-CASSIS FIZZ 19

*Cazadores, crème de cassis, lime juice,
ginger syrup, soda*

RED

ITALY

*DOCg Brunello di Montalcino,
Plan Delle Querci 115* **115**

*DOC Valpolicella Ripasso,
La Mora 2021* **80**

*DOCg Chianti Classico Riserva,
Ruffino, Du Cale 2021* **75**

*DOC Monferrato Rosso, Azienda Agricola
La Caudrina
Sfacciato 2021* **74**

*DOC Barbera d'Asti, Azienda Agricola La
Caudrina,
La Solisita 2021* **69**

*DOC Rosso Piceno, Tenuta Cocci Grifoni,
Tarà 2023* **68**

*IGT Vignetti Delle Dolomiti,
Mezzacorona 2024* **60**

CANADA

*BCVQA Golden Mile Bench,
Culmina Winery 2021* **105**

*VQA Ontario, Inniskillin,
Estate Series* **65**

*VQA Ontario,
Pas Sage NM* **68**

FRANCE

*AOC Puisseguin Saint Émilion, Vinicolor,
Château Pontet Bayard 2021* **75**

*IGP Pays D'Oc, Vignoble de L'orgeril,
Elixir,
L'Orangerie 2024* **65**

WHITE

ITALY

*IGT Toscana Vermentino, Guado al Melo,
L'Airone 2024* **73**

*DOC Friuli,
Ruffino, Aqua di Venus 2021* **69**

*DOC Soave, Casa Vinicola Bennati,
Rocca Bastia 2020* **67**

*IGT Rubicone Trebbiano,
Nespolino 2024* **62**

*DOC Delle Venezie,
Ruffino, Lumina 2024* **60**

*DOC Falerio Pecorino, Tenuta Cocci Grifoni,
Tarà 2023* **70**

CANADA

*VQA Ontario,
Pas Sage NM* **60**

*VQA Twenty Mile Bench,
Clos Jordanne, Claystone Terrace 2021* **95**

*VQA Ontario,
Shoreline Sandbanks NM* **62**

*VQA Ontario,
Saintly the good NM* **67**

FRANCE

*IGP Pays D'OC,
Pardon & Fils, Antoine Joseph 2024* **72**

*IGP Pays D'OC,
Aubert & Mathieu, Hautes Pistes 2024* **70**