



## BREAKFAST MENU



All our breakfasts include all-you-can-eat Bread Bar<sup>®</sup>, except the SIMPLY ENOUGH options.

Toast made fresh on demand.

### CAFFÈ

<b>Caffè latte</b>	Cup	<b>\$6</b>
Espresso with a generous amount of hot milk and a dollop of milk froth.	Bowl	<b>\$7</b>
<b>Cappuccino</b>		<b>\$6</b>
Espresso with hot milk and milk froth sprinkled with cocoa.		
<b>Espresso</b>		<b>\$4</b>
For coffee lovers: short, regular or allongé.		
<b>Double Espresso</b>		<b>\$5</b>
<b>Espresso macchiato</b>		<b>\$5</b>
Espresso topped with a cloud of milk froth.		
<b>Regular Coffee</b>		<b>\$4</b>

### TEAS AND HERBAL INFUSIONS

<b>Teas and Herbal Teas</b>	<b>\$5</b>
Chamomile Citrus*	
Dragonwell Green Tea	
Organic Earl Grey	
Indian Black Tea	

\*Caffeine free

# BREAKFAST MENU



*Pacini Smoothies*

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## DRINKS

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### Pacini Smoothies

Violet (field berries, apple juice)	\$8
Pink (strawberries, pineapple, yogurt)	\$8
Green (kale, apple, yogurt, basil)	\$8

<b>Mimosa exotica</b>	<b>\$11</b>
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Prosecco Italian sparkling wine with orange juice.

<b>Juice</b>	Small \$4
Orange, pineapple, cranberry, apple	Large \$5

<b>Milk</b>	Small \$4
	Large \$5

<b>Chocolate Milk</b>	Small \$4
	Large \$5

<b>Hot Chocolate</b>	\$5
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# BREAKFAST MENU

## EGGS BENEDICT

One or two poached eggs on grilled bread, topped with hollandaise sauce. Served with potatoes and tomatoes and lettuce.

**All'italiana** 1 egg \$18<sup>75</sup>  
2 eggs \$19<sup>75</sup>  
Prosciutto, roasted red pepper, pesto rosso, bruschetta, green onion and fine herbs.

**Classico** 1 egg \$18<sup>50</sup>  
2 eggs \$19<sup>50</sup>  
Ham, cheese.

**Goat Cheese and Pesto** 1 egg \$18<sup>75</sup>  
2 eggs \$19<sup>75</sup>  
Goat cheese, Paris mushrooms and sun-dried tomato pesto.



All'italiana Eggs Benedict

## CRÊPES AL FORNO

Oven baked crêpes, served with maple syrup.

Apple, cheese, crunchy oats \$18<sup>75</sup>

Bacon and cheese \$19<sup>75</sup>

Field berries \$18<sup>75</sup>

Ham, potatoes, cheese \$19<sup>50</sup>



Pizza alla Pacini

Meat Cassolette

## CRÊPES

Crêpes (5) \$17

Folded and covered with maple syrup.

## BREAKFAST PIZZA

Pizza alla Pacini \$20<sup>50</sup>

Light crust, hollandaise sauce, bacon, cherry tomatoes, pizza mozzarella cheese, with two eggs any style.



Frittata calabrese

## BAKED

Meat Cassolette \$20<sup>75</sup>

Sautéed bacon, sausages, ham, green onion and potatoes with scrambled eggs and hollandaise sauce, au gratin.

Vegetable Cassolette \$19<sup>75</sup>

Sautéed zucchini, cherry tomatoes, red onions, roasted peppers, potatoes, topped with scrambled eggs and hollandaise sauce, au gratin.

Extra goat cheese +\$2.50

## FRITTATAS

Italian-style pan-fried omelettes served au gratin, with potatoes.

Frittata calabrese \$19<sup>75</sup>

Italian sausage, green pepper, onion, bruschetta, pizza mozzarella cheese, herbs.

Frittata Primavera al Pesto \$19<sup>75</sup>

Cherry tomatoes, red pepper, zucchini, onion, pizza mozzarella cheese, basil pesto.

Frittata Ham and Cheese \$18<sup>75</sup>

Ham, pizza mozzarella cheese, green onion, Alfredo sauce.

Frittata alle carni \$21<sup>75</sup>

Ham, sausages, bacon, pizza mozzarella cheese.

# BREAKFAST MENU



Little Healthy Pleasures



Gourmando



Superbrunch

## TRADITIONAL EGGS

<b>Solo +</b> One egg, potatoes, choice of ham, sausages or bacon, applesauce or tomatoes and lettuce.	\$15 <sup>25</sup>
<b>Duo</b> Two eggs, potatoes, applesauce or tomatoes and lettuce.	\$13 <sup>75</sup>
<b>Duo +</b> Two eggs, potatoes, choice of ham, sausages or bacon, applesauce or tomatoes and lettuce.	\$16 <sup>75</sup>
<b>Gourmando</b> Two eggs, potatoes, ham, sausages, bacon, applesauce or tomatoes and lettuce.	\$19 <sup>75</sup>
<b>Superbrunch</b> Two eggs, potatoes, ham, sausages, bacon, 2 crêpes, baked beans, maple syrup and applesauce.	\$21 <sup>75</sup>

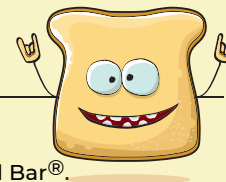
## SUPPLEMENTI

Gluten-free toast (two slices)	+\$4
Ham, sausages, bacon or potatoes	+\$6
Cheese	+\$6
Cup of yogurt topped with field berries	+\$6 <sup>25</sup>

## SIMPLY ENOUGH

<b>Apple and Brown Sugar Oatmeal</b> Regular oatmeal with milk, brown sugar, applesauce.	\$12
<b>Breakfast Tumbler</b> Tumbler of yogurt with granola, maple syrup, applesauce.	\$12
<b>Cream Cheese Bagel</b> Whole wheat bagel, cream cheese, applesauce.	\$12
<b>Smoked Salmon Bagel</b> Whole wheat bagel, smoked salmon, capers, onion, cream cheese, applesauce.	\$18 <sup>50</sup>
<b>Little Healthy Pleasures</b> Apple and goat cheese croustade, applesauce or yogurt topped with field berries, poached egg on grilled bread with cheese on the side.	\$17 <sup>75</sup>

## CHILDREN'S MENU 12 years and under



Includes fruit salad, choice of drink (juice, milk, chocolate milk, or hot chocolate) and all-you-can-eat Bread Bar®.

<b>Traditional Egg / Solo +</b> ●	\$10
One egg, potatoes and choice of ham, sausages or bacon.	
<b>Crêpes</b>	\$10
Three crêpes and choice of maple syrup, caramel sauce, velvety chocolate sauce or field berries.	
<b>Half pizza alla Pacini</b>	\$10
Thin crust, hollandaise sauce, bacon, cherry tomatoes, pizza mozzarella cheese, topped with an egg.	



### Gluten-free eating?

Options include frittatas and egg dishes (without sausages or potatoes) with lettuce and tomatoes. Gluten-free toast is available on request. Side dish: breakfast tumbler of yogurt without granola.

Menu prices and menu items are subject to change without notice.

**PACINI**

Franchises available  
Contact Lafleche Francoeur  
l\_francoeur@pacini.com  
1 450 444-4749



# AUTENTICAMENTE ITALIANO

*Italian dishes, flavours and charms*

## À LA CARTE MENU



Arancini



Caesar Salad



Piatto di salumi to share

### ANTIPASTI

- Minestrone or Cream Soup of the Day \$10
- Italian Salad ● \$11  
Lemon vinaigrette, balsamic glaze and fresh vegetables.
- Kale Salad al Limone ● \$11  
Asiago, lemon vinaigrette, dried blueberries, pistachios.
- Parmigiana Fries \$11<sup>75</sup>  
Shoestring Fries, julienned zucchini and fried onion, parmesan, fine herbs.
- Caesar Salad ●\* \$12
- Parmigiana Fondant \$12  
Parmesan fondue with pasta chips.
- Veal Meatballs (7) \$14  
Napoletana sauce with arugula and marinated onion.
- Spinach Artichoke Cheese Dip \$16
- Parmigiana Chicken Wings (6) \$19
- Arancini \$19  
Fried risotto balls. Ask your server about the flavour.
- Mozzarella Pomodoro \$20  
Mozzarella fior di latte, tomato bruschetta, focaccia-style bread.
- Calamari Fritti \$21
- Piatto di salumi to share \$27  
Prosciutto, Genoa salami, dry Napoli sausage, goat cheese spread, bruschetta, pizza dough with herbs and condiments.

### INSALATE MEAL

- Caesar Salad ●\* \$18<sup>50</sup>  
Grilled chicken breast + \$8 Grilled salmon filet + \$10  
5 oz Italian crusted cod + \$9
- Kale Salad al Limone \$18<sup>50</sup>  
Asiago, lemon vinaigrette, dried blueberries, pistachios. Grilled chicken breast + \$8  
Shrimp (10) + \$9 5 oz Italian crusted cod + \$9
- Duck Confit and Goat Cheese Salad ● \$28  
Seasonal lettuces, onion, cucumber, lemon vinaigrette, balsamic glaze.  
Sautéed mushrooms + \$3

### SANDWICHES

- Parmigiana Chicken Sandwich \$23  
Spolumbo's bread, chicken cutlet, Napoletana sauce, mozzarella, served with Parmigiana Fries or Caesar or Italian salad.

Vegan Gluten-free option available \* Without croutons



**PIZZE E DUETTOS**

**DUETTOS:** For the price of a regular pizza you can order half a pizza and your choice of spaghetti of Bologna or spaghetti with Napoletana sauce, or linguine Alfredo, or Caesar or Italian salad, or our Parmigiana Fries.

**Primavera** \$22

Tomato sauce, basil, arugula, onion, zucchini, tomatoes, pizza mozzarella cheese.

**Pesto and Goat Cheese** \$23

Tomato sauce, fresh basil, onion, Kalamata olives, tomatoes, roasted red peppers, pesto, goat cheese and pizza mozzarella cheese.

**Salsiccia e Portobellos** \$23

Tomato sauce, fresh basil, spicy Italian sausage, Portobello mushrooms, onion, rosemary and pizza mozzarella cheese.

**House Americana** \$23<sup>50</sup>

Tomato sauce, fresh basil, pepperoni, mushrooms, green pepper, pizza mozzarella cheese.

**Pomodoro e Formaggio** \$25

Tomato sauce, basil, Parmigiana Fondant, tomatoes, mozzarella fior di latte, pizza mozzarella cheese.

**Meat Lover's** \$25

Tomato sauce, basil, spicy Italian sausage, veal meatball, bacon, onion, pizza mozzarella cheese.

**Prosciutto and Arugula** \$25

Tomato sauce, fresh basil, pizza mozzarella cheese, olive oil. Goat or Asiago cheese + \$2.50

**Chicken Pesto and Arugula** \$25


Pesto genovese, mozzarella, diced chicken, mozzarella fi or di latte, red onion, arugula.

**Truffle and Mushroom** \$26

Truffle sauce, black truffle slices, button and Portobello mushrooms, pizza mozzarella cheese.

**Duck Confit** \$26

Honey, green and red onions, pizza mozzarella cheese.

 All whole pizzas are available with a gluten-friendly crust + \$4



**PASTA & RISOTTI**

**Roasted Tomato, Nuts and Shiitake Spaghetti** ● \$23

There may be health risks associated when consuming this meal. If you suffer from chronic allergic reaction to nuts, you should not order this meal.

**Spaghetti of Bologna** ● \$23

With braised meat tomato ragù sauce. Meatballs (7) +\$7 Italian sausage + \$4

 Gluten-friendly penne option. +\$4  Vegan



Pesto and Goat Cheese Pizza



House Americana Pizza



Prosciutto and Arugula Pizza



Duetto Duck Confit Pizza



# À LA CARTE MENU



Roasted Tomato, Nuts and Shiitake Mille-Feuilles Lasagna



Lasagna grandiosa



Penne with Duck Confit



Seafood Linguine

- Italian Crusted Cod (5 oz)** ● \$27  
Oven-roasted cod, herb and roasted garlic crust, served over linguine with pesto, tomatoes, green onion, basil, wine, Napoletana sauce, or over a Caesar or Italian Salad.
- Penne with Duck Confit** ● \$28  
Zucchini, green onion, goat cheese, roasted red peppers.
- Linguine with Shrimp** ● \$28  
Roasted red peppers, Napoletana sauce, tomatoes, Kalamata olives, garlic, green onion.
- Penne Alfredo with Pesto and Grilled Chicken** \$29  
Alfredo sauce, pesto, cherry tomatoes, mushrooms, zucchini, grilled chicken breast and wine.
- Seafood Linguine** ● \$34  
Shrimp, mussels, scallops, Napoletana sauce, cream, parmesan cheese, white wine.
- Vegetables and Goat Cheese Risotto** ● \$27  
White wine, Genovese pesto, zucchini, kale, roasted red peppers, cherry tomatoes, shallots.
- Shrimp and Arugula Risotto** ● \$31  
White wine, tomatoes, green onion, garlic.

## LASAGNA

### Lasagna tradizionale \$25

Layers of fresh lasagna baked in the oven with our braised meat tomato ragù sauce and melted Parmesan.

**Every time you order our Lasagna tradizionale, \$1 is donated to the local community organization supported by this restaurant.**



- Linguine Alfredo** ● \$23  
Cream, parmesan, Asiago and green onion. Grilled chicken breast + \$8 Italian sausage + \$4
- Penne primavera** ● \$23  
Zucchini, Kalamata olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.
- Ravioli salsa rosa** \$25  
Cheese-filled raviolis, cream, parmesan, tomatoes, basil. Shrimps (10) + \$9
- Penne calabrese piccante** ● \$26  
Spicy Italian sausage, onion, Kalamata olives, arrabbiata sauce.
- Penne Prosciutto Arugula** ● \$26  
Green onion, tomatoes, wine, Asiago or goat cheese.
- Carbonara** ● \$28  
Mafaldina pasta, cream, parmesan, bacon, green onion, egg yolk.  
There may be health risks associated when consuming raw animal protein products such as shellfish. If you suffer from chronic illness of the liver, heart or blood, or if you are pregnant or if you have other immune disorders, you should eat these products fully cooked.

Gluten-friendly penne option. + \$4 Vegan

- Roasted Tomato, Nuts and Shiitake Mille-Feuilles Lasagna** \$24  
Fresh pasta and a creamy cheese sauce. Accompanied by our Shiitake sauce, roasted tomatoes and nuts, arugula and Asiago cheese.
- Mille-Feuilles Lasagna with Shrimp** \$29  
Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with rosé sauce shrimp, arugula and Asiago cheese.
- Lasagna grandiosa** \$33  
Layers of fresh pasta, covered in parmesan breadcrumbs, and served with our three delicious sauces: Napoletana, braised meat tomato ragù, and Alfredo. Vegetarian option: replace the braised meat tomato ragù sauce with our roasted tomato, nuts and shiitake sauce.

## CARNI E PESCI

### Italian Feast for Two \$70

Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, grilled vegetables, Parmigiana Fries.



### Chicken Parmigiana \$30

Napoletana sauce au gratin, grilled vegetables, a choice of spaghetti of Bologna or Caesar or Italian salad.

### Grilled Chicken Rosmarino \$30

Roasted garlic sauce, grilled vegetables, and a choice of linguine and sautéed zucchini, or Parmigiana Fries, or sautéed vegetables alla Pacini.

### Salmone alla griglia (5 oz) \$34

Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguine and grilled vegetables.

### Grain-fed Veal Scaloppini di Parma \$40

Veal scallopini, roasted garlic sauce, prosciutto, mushrooms, green onion, grilled vegetables with choice of Parmigiana Fries or linguine Napoletana.

### Grain-fed Veal with Truffles and Mushrooms \$42

Veal scallopini truffle sauce, black truffle slices, wine, Paris and Portobello mushrooms, green onion, grilled vegetables, Parmigiana Fries.

### Steak with Sea Salt from Sicily (9 oz) \$41

Certified Angus Beef® on arugula, with Parmigiana Fries and grilled vegetables.



### NY Strip Cut Steak (10 oz) \$46

Grilled lemon, arugula, with our Parmigiana Fries and grilled vegetables.



### Prefer gluten-friendly?

To accompany these grilled dishes (except the Italian Feast for Two), in addition to grilled vegetables, replace the fries or linguine with crouton-free Caesar salad or kale al limone salad, or balsamic vinegar glazed vegetables.

Menu prices and menu items are subject to change without notice.



Italian Feast for Two



Grain-fed Veal Scaloppini with Mushrooms and Truffle Sauce

## SUPPLEMENTI

Bread Bar® (with entrée)	+\$4
Goat cheese	+\$2 <sup>50</sup>
Au gratin	+\$4
Half Italian sausage	+\$4
Veal meatballs (7)	+\$7
Grilled chicken breast	+\$8
5 oz Italian crusted cod	+\$9
Shrimp (10)	+\$9
Grilled salmon filet	+\$10



### Gluten-friendly

All our gluten-friendly dishes are made with gluten-friendly ingredients. However, due to possible cross-contamination, they may contain traces. These dishes are primarily meant for People wishing to avoid gluten, not for those who are severely allergic or intolerant.