

ANTIPASTI / STARTERS

ARANCINI

Risotto croquettes stuffed with cheese served with a velouté tomato sauce

13 \$

FRIED CALAMARI

Homemade breaded calamari served with spicy mayonnaise of grilled pepper

14 \$

GRILLED OCTOPUS

Octopus marinated with garlic, herbs and lemon

19 \$

SALMON TARTARE

Salmon tartare flavored with dried tomatoes, fennel, gray shallots, grain mustard, capers, parsley, olive oil, Worcestershire sauce, basil pesto, arugula and lemon

14 \$

DUCK TARTARE

Duck tartare flavored with dried tomatoes, fennel, gray shallots, grain mustard, capers, parsley, olive oil, Worcestershire sauce, balsamic and pickles reduction

16 \$

ESCARGOTS À LA SQUADRA

Crushed tomatoes, fennel, garlic, bacon, onions, white wine, herbs, capers served with croutons

13 \$

MARINARA MUSSELS

Fresh mussels served with tomato sauce, green onions, white wine and garlic butter

13 \$

ITALIAN SAUSAGE

Italian sausages sautéed with onions and red peppers

13 \$

BEEF CARPACCIO

Fried capers, arugula, parmesan slivers, olive oil, fleur de sel and balsamic reduction

19 \$

BRUSCHETTA

Crostini topped with a mix of tomatoes, peppers, herbs, onions, parmesan cheese and olive oil

12 \$

ZUPPE / SOUPS

STRACCIATELLA ALLA FLORENTINA

Poultry stock, egg mixture, spinach, parmesan cheese and Italian parsley

7 \$

MINISTRONE

Chopped vegetables and legumes

7 \$

INSALATE / SALADS

CLASSIC CAESAR SALAD

Romaine lettuce, homemade creamy dressing, croutons, parmesan, lardons

12 \$

HOMEMADE GREEN SALAD

Mesclun lettuce, juliennes vegetables and homemade vinaigrette

7 \$

CAPRESE SALAD

Arugula, basil, fresh mozzarella cheese, tomatoes, olive oil and balsamic reduction

14 \$

ARUGULA SALAD - À LA SQUADRA

Roasted beets, candied walnuts, olive oil and citrus vinaigrette, parmesan shavings and goat cheese

16 \$

PASTA

LASAGNA À LA SQUADRA

Bolognese stew, mozzarella and béchamel

23 \$

BRAISED BEEF RAVIOLI

Braised beef ravioli in a tomato velouté

23 \$

CHICKEN PENNE

Creamy pesto sauce, peppers, dried tomatoes, white wine, green onions and herbs

23 \$

PENNE AL BOSCO

Duck fillet, onions, wild mushrooms, marsala, demi-glace and cream

25 \$

PENNE À LA CALABRESE

Italian sausages, peppers, onions, olives tomato sauce, garlic and white wine

23 \$

SPAGHETTI VONGOLE

Clams, olive oil, Italian parsley, white wine and garlic

22 \$

SPAGHETTI CARBONARA

Pork belly, egg yolk, white wine, poultry stock, cream and parmesan

22 \$

LINGUINE LOUSIANA

6 shrimps 21/25, green onions, rosée sauce, white wine and garlic butter

25 \$

SEAFOOD LINGUINE (CREAM SAUCE OR TOMATO SAUCE)

Shrimps, mussels, clams, green onions, tomato sauce, garlic, white wine and garlic butter

28 \$

LINGUINE PRIMAVERA

Onions, peppers, mushrooms, broccoli, zucchinis, carrots, fennel, cherry tomatoes, spinach, parmesan, olive oil, poultry stock and white wine

21 \$

WILD MUSHROOMS TAGLIATELLES

Tagliatelle served with a mixture of wild mushrooms, parmesan, scented with white truffle oil and poultry broth

23 \$

SPAGHETTI MEATBALLS

Spaghetti, tomato sauce served with meatballs

22 \$

CARNES / MEATS

SCALOPPINA AL PARMIGIANA

Breaded veal cutlets topped with tomato sauce and gratinated, served with spaghetti with tomato sauce

28 \$

SCALOPPINA AL MARSALA

Veal cutlets, marsala wine, mushrooms and green onions, demi-glace, served with vegetables and olive oil spaghetti

28 \$

PICCATA AL LIMONE

Veal cutlets, white wine sauce, capers and lemon, served with vegetables and olive oil Spaghetti

27 \$

RABBIT À LA CACCIATORE

Rabbit leg, tomatoes, olives, herbs, mushrooms, white wine, garlic, served with egg tagliatelle

30 \$

STUFFED QUAIL

Quail stuffed with wild mushrooms flavored with truffle oil and served with a parmesan risotto

30 \$

RACK OF LAMB

Rack of lamb with herbs and demi-glace with roasted garlic, served with tagliatelle of vegetables and hash browns

45 \$

BRAISED OSSO BUCCO

Braised veal shank, carrots, tomatoes, celery, onions, white wine, veal stock and gremolata served on a bed of tagliatelle with eggs

35 \$

HOMEMADE PORCHETTA

Pork side rolled and marinated with citrus, herbs, fennel seeds, accompanied by arugula salad, fennel, red peppers and roasted potatoes

28 \$

PESCE / FISH

SALMON WITH GOAT SAUCE

Roasted salmon filet, creamy goat cheese sauce, dried tomato, spinach on a bed of orzo with fine herbs, olive oil and Parmesan cheese.

28 \$

COATED COD

Cod loin wrapped in prosciutto served on a vegetable tagliatelle and with a lemon velouté

28 \$

SHRIMP RISOTTO

6 Shrimps 21/25, arborio rice with basil, lemon and Parmesan cheese

26 \$

SEAFOOD FIRE POT

Saffron and roasted garlic pepper paste court-bouillon garnished with shrimp, mussels, scallops, clams, fish, Italian sausages and potatoes

29 \$

EXTRAS

SHRIMP

2.25 \$ each

SAUSAGE

5 \$

CHEESE

3 \$

VEGETABLES

4 \$

CHICKEN

6 \$

GLUTEN FREE

3 \$

SALMON 3 OZ

6 \$

LA *Squadra*
CUISINE ITALIENNE