



Menu

Gastronomia Roberto

2221 Rue Bélanger, Montréal, Qc H2g 1c5, Canada, QC H2E | (514) 374-5653

Panini

Poulet grillé

CA\$23.00

All sandwiches come with fries and house aioli / Tous les sandwichs sont accompagnés de frites et d'ailoli maison Poulet grillé, poivrons rouges rôtis, provolone, mayonnaise épicée Grilled chicken, roasted red peppers, provlone, spicy mayo

Bosco

CA\$23.00

All sandwiches come with fries and house aioli / Tous les sandwichs sont accompagnés de frites et d'ailoli maison Champignon de mousse, saucisse de fenouil, caciocavallo fumé Moss mushrooms, fennel sausage, smoked caciocavallo

Salumi

CA\$22.00

All sandwiches come with fries and house aioli / Tous les sandwichs sont accompagnés de frites et d'ailoli maison Salami, Capicollo, Mortadella, muffuletta, provolone

Tonno

CA\$22.00

All sandwiches come with fries and house aioli / Tous les sandwichs sont accompagnés de frites et d'ailoli maison Salade de thon, onions rouges marinés, tranches d'avocat Tuna salad, pickled red onions, sliced avocado

Légumes grillés et mozzarella fraîche

CA\$23.00

All sandwiches come with fries and house aioli / Tous les sandwichs sont accompagnés de frites et d'ailoli maison Légumes grillés, mozzarella fraîche, roquette, tomates fraîches, crème balsamique Grilled vegetables, mozzarella fresca, arugula, fresh tomatos, balsamic glaze

Frites maison

CA\$8.50

Servi avec aioli maison Served with homemade aioli

Pizza al Taglio

Margherita

CA\$28.50

Sauce pizza, mozzarella fresca, et basilic Pizza sauce, mozzarella fresca, and basil 12"x17" en image / in photo Pizzas have a preparation time of minimum 25 minutes. Les pizzas ont un temps de préparation de minimum 25 minutes.

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Spinaci

CA\$28.50

Épinards, ricotta et oignons caramélisés Spinach, carmalised onions, and ricotta tranche individuelle montrée / Individual slice shown 8.5"x12" - 4 tranche 12"x17" - 8 tranche Pizzas have a preparation time of minimum 25 minutes. Les pizzas ont un temps de préparation de minimum 25 minutes.

La Vittoria

CA\$28.50

mozzarella, capicollo, poivrons rouges rôtis et ricotta Sauce pizza, mozzarella, capicollo, poivrons rouges rôtis et ricotta tranche individuelle montrée / Individual slice shown 8.5"x12" - 4 tranche 12"x17" - 8 tranche Pizzas have a preparation time of minimum 25 minutes (Les pizzas ont un temps de préparation de minimum 25 minutes).

Funguy et Saucisse

CA\$28.50

Champignons de Paris sautés, mozzarella et saucisse de fenouil Sauted button mushrooms, mozzarella, and fennel sausage tranche individuelle montrée / Individual slice shown 8.5"x12" - 4 tranche 12"x17" - 8 tranche Pizzas have a preparation time of minimum 25 minutes. Les pizzas ont un temps de préparation de minimum 25 minutes.

Pancetta et Oignon Caramélisé

CA\$28.50

Pancetta, oignon caramélisé, et mozzarella Pancetta, caramilised onions, and mozzarella tranche individuelle montrée / Individual slice shown 8.5"x12" - 4 tranche 12"x17" - 8 tranche Pizzas have a preparation time of minimum 25 minutes. Les pizzas ont un temps de préparation de minimum 25 minutes.

Drinks (Boisson)

Water Bottle (Bouteille D'eau)

CA\$3.25

San Pellegrino

CA\$5.00

7up

CA\$3.50

Coca Cola

CA\$3.50

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Coca Cola Diet

CA\$3.50

Dolce

Cannoli

CA\$5.75

Crisp, fried pastry shells filled with sweet ricotta cheese.

Gelato

Pistachio

CA\$16.75

Creamy gelato infused with the nutty flavour of pistachio.

Baci

CA\$16.75

Rich chocolate-hazelnut gelato with a smooth, creamy texture.

Nocciola

CA\$16.75

Rich hazelnut gelato with a smooth, creamy texture.

Giandua

CA\$16.75

Rich and creamy hazelnut gelato.

Granita

CA\$16.75

Semi-frozen Italian-style iced treat with a coarse, crystalline texture.

Fraise

CA\$16.75

Rich and creamy strawberry gelato.

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Vaniglia

CA\$16.75

Creamy and smooth Italian-style ice cream with a sweet vanilla flavour.

Pasta

Rigatoni Bolognese

CA\$22.00

Timeless classic made with the same TLC Nonna makes it with. Rigatoni tossed in our house bolognese sauce

Penne Romanoff

CA\$22.00

Full of flavor, creamy in texture, with bite size pennone. Easy choice.

Fettuccine Gigi

CA\$25.00

Crispy pancetta, sautéed mushrooms, creamy sauce, for a silky finish. Gigi sauce has got it all. Tossed in fettuccine made in house.

Elicoidali Boscaiolo

CA\$25.00

Italian fennel sausage, sautéed button mushrooms, sliced green onions, and a rich cream sauce.
