



Menu

O'Mari

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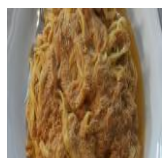
Most Ordered



Lasagne épinards Ricotta / Lasagna Spinach Ricotta

CA\$15.00

Layers of pasta, creamy ricotta cheese, and spinach, topped with a rich white sauce.



Linguine

CA\$7.40

400g.

Agneau, bouf et coriandre / Lamb, Beef and Coriander

CA\$16.50

350g.

Porc et nappa chinois mariné / Marinated Chinese Pork and Nappa

CA\$14.00

350g.

Poulet / Chicken

CA\$10.75

400g.

Raviolis fromage / Cheese Ravioli

CA\$7.65

Cheese ravioli typically includes a filling of mixed Italian cheeses, served in a classic marinara sauce, often garnished with grated Parmesan.

Raviolis viande / Meat Ravioli

CA\$7.75

Ravioli filled with meat, typically served with a marinara sauce, often garnished with parmesan cheese.

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Alfredo et vin blanc / Alfredo and White Wine

CA\$6.85

A creamy blend of alfredo sauce, enriched with white wine, typically includes butter, cream, and parmesan cheese, subtly infused with garlic.

Gnocchis patates douces / Gnocchi Sweet Potatoes

CA\$6.50

Sweet potato gnocchi typically includes a blend of mashed sweet potatoes and flour, formed into small dumplings. These are often served with a sauce that complements their sweet and tender nature.

Tortellinis viande / Tortellinis Meat

CA\$5.85

Tortellini filled with meat, typically served with a sauce that complements its rich filling.

Produits surgelés asiatiques / Asian Frozen Products

Sauce pour ravioles chinois "petit" / Sauce For Chinese Ravioli "Small"

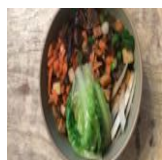
CA\$3.00

A small serving of sauce designed specifically for Chinese ravioli, typically includes a blend of soy sauce, sesame oil, and spices to complement the dumplings.

Sauce pour ravioles chinois "grand" / Sauce for Chinese Ravioli "Large"

CA\$4.25

A large serving of sauce, typically including a blend of ingredients to complement Chinese ravioli, drawing inspiration from traditional Italian flavors.



Ramen

Savory ramen with tender tofu, shiitake mushrooms, crisp carrots, fresh scallions, and a touch of napa cabbage.

CA\$5.00

Udon

Thick, chewy wheat noodles typically served in a savory broth with various toppings.

CA\$5.00

Produits surgelés italiens / Italian Frozen Products



Cannellonis fromage épinards / Cannelloni Cheese Spinach

Delicate pasta tubes filled with a blend of cheese and spinach, baked to a golden brown.

CA\$11.25

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Cannellonis viande / Cannellonis Meat

CA\$11.25

Cannelloni tubes filled with seasoned meat, typically includes a blend of cheeses and is baked in a savory tomato sauce.

Cannellonis poulet légumes / Cannelloni Chicken Vegetables

CA\$10.50

Cannelloni filled with a blend of chicken and vegetables, typically enveloped in a creamy sauce, then frozen for convenience.



Lasagne épinards Ricotta / Lasagna Spinach Ricotta

CA\$15.00

Layers of pasta, creamy ricotta cheese, and spinach, topped with a rich white sauce.

Lasagne bolognaise béchamel / Lasagna Bolognese Béchamel

CA\$15.00

Layers of pasta with a rich beef bolognese sauce and creamy béchamel, typically includes a blend of cheeses.

Raviolis fait à la main / Handmade Ravioli

Agneau, bouf et coriandre / Lamb, Beef and Coriander

CA\$16.50

350g.

Porc et nappa chinois mariné / Marinated Chinese Pork and Nappa

CA\$14.00

350g.

Porc coriandre et crevettes / Pork Coriander and Shrimp

CA\$15.00

350g.

Wontons "porc" / Wontons "Pork"

CA\$12.50

350g.

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Wontons "poulet et crevettes" / Wontons "Chicken and Shrimp"

CA\$15.00

350g.



Xiao Long Bao soup dumplings "porc" / Xiao Long Bao Soup Dumplings "Pork"

CA\$15.50

350g.

Porc et kimchi / Pork and Kimchi

CA\$14.00

350g.

Porc et chou nappa / Pork and Nappa Cabbage

CA\$13.00

350g.

Raviolis chinois fait à la machine / Machine-made Chinese Ravioli

Tempeh

CA\$10.75

400g.

Poulet / Chicken

CA\$10.75

400g.

Kimchi et porc / Kimchi and Pork

CA\$10.75

400g.

Pâtes / Pastas

Raviolis viande / Meat Ravioli

CA\$7.75

Ravioli filled with meat, typically served with a marinara sauce, often garnished with parmesan cheese.

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Raviolis fromage / Cheese Ravioli

CA\$7.65

Cheese ravioli typically includes a filling of mixed Italian cheeses, served in a classic marinara sauce, often garnished with grated Parmesan.

Tortellinis viande / Tortellinis Meat

CA\$5.85

Tortellini filled with meat, typically served with a sauce that complements its rich filling.

Raviolis cource amande / Almond Squash Ravioli

CA\$7.85

Almond squash ravioli typically includes a filling of squash and almonds, enveloped in pasta, possibly served with a complementary sauce.

Raviolis pois et menthe / Pea and Mint Ravioli

CA\$7.65

Pea and mint stuffed ravioli, typically served with a light, complementary sauce.

Tortellinis fromage / Tortellinis Cheese

CA\$5.85

Cheese tortellini typically includes pasta filled with a blend of cheeses, often served with a sauce that complements the rich cheese filling.

Gnocchis patates douces / Gnocchi Sweet Potatoes

CA\$6.50

Sweet potato gnocchi typically includes a blend of mashed sweet potatoes and flour, formed into small dumplings. These are often served with a sauce that complements their sweet and tender nature.



Gnocchis naturels / Natural Gnocchi

CA\$6.25

Soft potato dumplings topped with rich tomato sauce, garnished with fresh parsley.

Pâtes fraîches coupées / Fresh Cut Pastas



Linguine

400g.

CA\$7.40

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Spaghetti

400g.

CA\$7.40

Spagetthini

400g.

CA\$7.40

Pappardelles

400g.

CA\$7.40



Fettuccinis

400g.

CA\$7.40

Pestos

Pesto pipet tomates séchées / Pesto Pipet Dried Tomatoes

CA\$5.59

This dish combines dried tomatoes with a pesto base, typically featuring a blend of basil, garlic, olive oil, and possibly nuts or cheese.

Pesto 4 noix et fromage / Pesto 4 Nuts and Cheese

CA\$5.69

A blend of four types of nuts and cheese, typically combined with basil, garlic, and olive oil to create a rich and textured pesto.

Pesto tomates séchées / Pesto Dried Tomatoes

CA\$5.59

A blend of sun-dried tomatoes and traditional pesto ingredients, typically includes garlic, parmesan, and a base of olive oil.

Sauces

Alfredo et vin blanc / Alfredo and White Wine

CA\$6.85

A creamy blend of alfredo sauce, enriched with white wine, typically includes butter, cream, and parmesan cheese, subtly infused with garlic.

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Napolitaine / Neapolitan

CA\$4.50

A traditional Italian sauce made with tomatoes, typically includes basil, garlic, and occasionally onions, simmered to enhance the flavors.

Arrabiata

CA\$5.50

A spicy sauce made with tomatoes, garlic, and red chili peppers, often enriched with parsley.

Champignons / Mushrooms

CA\$7.50

Mushrooms prepared in a style that typically includes garlic, olive oil, and a variety of herbs, creating a rich and versatile sauce.

Ail basilic / Garlic Basil

CA\$6.00

A harmonious blend of fresh garlic and basil, typically infused with olive oil to create a versatile sauce.

Puttanesca

CA\$7.00

Puttanesca sauce traditionally combines tomatoes, anchovies, olives, capers, and garlic, often enhanced with a hint of chili for a slightly spicy finish.

Viande et vin rouge / Meat and Red Wine

CA\$9.00

A rich sauce combining tender cuts of meat simmered with red wine, typically includes a base of tomatoes and a blend of Italian herbs.

Rosée / Dew

CA\$6.85

A harmonious blend of tomato sauce and cream, often enriched with a touch of garlic and herbs.

Sauce gigi / Gigi Sauce

CA\$9.00

Gigi sauce is a tomato-based sauce enriched with cream, prosciutto, mushrooms, and basil, offering a rich and complex flavor profile.
