



Menu

Pasta Ragù - Le Central

1200 Boul St-Laurent, Montréal QC H2X 2S5, Canada | (514) 802-7627

Most Ordered



Tiramisù

Produit artisanalement par la boulangerie pâtisserie Arte & farina.

2 for CA\$6.50



Tagliatelle traditionnelle à la sauce bolognaise

Le classique de Bologne - Tagliatelle al ragù - Pâtes fraîches aux oeufs, sauce à la viande (veau, boeuf, porc) et parmesan.

CA\$21.85



Carbonara traditionnelle

La recette classique de Rome faite de pâtes fraîches fromage pecorino, jaune d'oeuf, Guanciale (joue de porc) et poivre noir.

CA\$23.00



Gnocchi de burrata tomate & basilic

Gnocchi de burrata, sauce à la tomate ancestrale, ail, basilic & huile d'olive extra vierge.

CA\$24.15



Tagliatelle tomate ancestrale & basilic

Pâtes fraîches aux oeufs, sauce à la tomate ancestrale & basilic.

CA\$18.40



Cedrata Cortese

Sparkling beverage made from the extract of citron fruit, offering a uniquely refreshing and slightly tart taste profile.

CA\$5.40

Focaccia tomate et burrata

Focaccia bread topped with sliced tomatoes and creamy burrata, finished with a drizzle of olive oil and fresh basil.

CA\$10.60

Menu Pasta Ragù - Le Central

Limonata Lurisia

CA\$5.40

Sparkling beverage crafted with the essence of lemons, offering a refreshing and lightly carbonated experience.

Chinotto Lurisia

CA\$5.40

A carbonated Italian beverage crafted from the distinctive chinotto fruit, offering a unique bittersweet taste.

Focacce & Co.

Focaccia tomate et burrata

CA\$10.60

Focaccia bread topped with sliced tomatoes and creamy burrata, finished with a drizzle of olive oil and fresh basil.

Pâtes fraîches Italienne



Gnocchi de burrata tomate & basilic

CA\$24.15

Gnocchi de burrata, sauce à la tomate ancestrale, ail, basilic & huile d'olive extra vierge.



Carbonara traditionnelle

CA\$23.00

La recette classique de Rome faite de pâtes fraîches fromage pecorino, jaune d'oeuf, Guanciale (joue de porc) et poivre noir.



Tagliatelle traditionnelle à la sauce bolognaise

CA\$21.85

Le classique de Bologne - Tagliatelle al ragù - Pâtes fraîches aux oeufs, sauce à la viande (veau, boeuf, porc) et parmesan.



Tagliatelle tomate ancestrale & basilic

CA\$18.40

Pâtes fraîches aux oeufs, sauce à la tomate ancestrale & basilic.

Bières



Fanelli Blonde

CA\$8.00

A light, crisp blonde beer with a 4.9% alcohol content, offering a refreshing taste and smooth finish.

Menu Pasta Ragù - Le Central

Boissons / Drinks

Limonata Lurisia

CA\$5.40

Sparkling beverage crafted with the essence of lemons, offering a refreshing and lightly carbonated experience.



Cedrata Cortese

CA\$5.40

Sparkling beverage made from the extract of citron fruit, offering a uniquely refreshing and slightly tart taste profile.

Chinotto Lurisia

CA\$5.40

A carbonated Italian beverage crafted from the distinctive chinotto fruit, offering a unique bittersweet taste.



Eau de source naturelle

CA\$3.50

Natural spring water.



Eau pétillante

CA\$3.50

Effervescent sparkling water for a refreshing and crisp hydration experience.

Dessert



Tiramisù

2 for CA\$6.50

Produit artisanalement par la boulangerie pâtisserie Arte & farina.