



# Menu

## Dinette Marcella

196 Rue Saint-Paul O, Montréal, QC H2Y 3P9, Canada | (438) 533-3708

### Most Ordered



#### Tortellini alla ricotta / Tortellini alla ricotta

CA\$28.00

Saucisse maison, sauce rosée, caciocavallo fumé fondu / Homemade sausage, rosée sauce, melted smoked caciocavallo



#### Focaccia / Focaccia

CA\$7.00

Focaccia / Focaccia



#### Spaghettini Pomodoro / Spaghettini Pomodoro

CA\$25.00

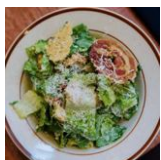
Sauce tomate San Marzano, huile d'olive extra vierge et parmesan. / San Marzano tomato sauce, extra virgin olive oil, and parmesan



#### Cavatelli alla pesto / Cavatelli alla pesto

CA\$27.00

Sauce pesto maison, tomates mi-sèches, noix de pin rôtis, herbes fraîches / Homemade pesto sauce, semi dry tomato, roasted pine nuts, fresh herb



#### Insalate Cesare / Insalate Cesare

CA\$21.00

Laitue romaine, chip de pancette, bacon frais, tuile de parmesan, vinaigrette César maison. / Romaine lettuce, pancetta chip, fresh bacon, crispy parmesan, and homemade Caesar dressing.



#### Tiramisu / Tiramisu

CA\$12.00

Tiramisu / Tiramisu



#### Polpette / Polpette

CA\$22.00

Boulettes de viande au bouf avec notre mélange d'épices maison, chip de parmesan, servies avec sauce tomate / Beef meatballs with our own blend of spices, parmesan chip, served with tomato sauce

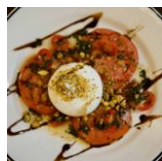
## Menu Dinette Marcella



### Parmigiana di Melanzane / Parmigiana di Melanzane

CA\$19.00

Aubergines légèrement frites, sauce tomate et gratiné de mozzarella. / Lightly fried eggplant, tomato sauce, and mozzarella melt cheese.



### Burrata / Burrata

CA\$28.00

BURRATA, tomates ancestrales grillées, tomates cerises rôties, confiture de tomates, huile d'olive, huile et vinaigre de balsamique / Grilled peaches, grilled heirloom tomatoes, roasted cherry tomatoes, tomato jam, olive oil, balsamic oil and vinegar



### Légumes Grillés / Grilled Vegetables

CA\$12.00

légumes du moment / Grilled Vegetables

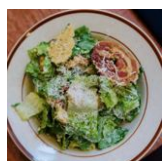
## Entrées / Appetizers



### Polpette / Polpette

CA\$22.00

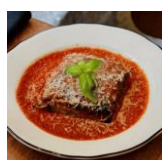
Boulettes de viande au bouf avec notre mélange d'épices maison, chip de parmesan, servies avec sauce tomate / Beef meatballs with our own blend of spices, parmesan chip, served with tomato sauce



### Insalate Cesare / Insalate Cesare

CA\$21.00

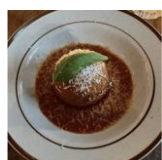
Laitue romaine, chip de pancette, bacon frais, tuile de parmesan, vinaigrette César maison. / Romaine lettuce, pancetta chip, fresh bacon, crispy parmesan, and homemade Caesar dressing.



### Parmigiana di Melanzane / Parmigiana di Melanzane

CA\$19.00

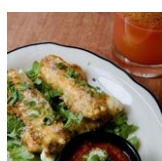
Aubergines légèrement frites, sauce tomate et gratiné de mozzarella. / Lightly fried eggplant, tomato sauce, and mozzarella melt cheese.



### Arancino / Arancino

CA\$20.00

Boulette de riz Italien au pesto farcie au gouda fumée et sauce tomate épicée. / Italian rice ball with pesto, stuffed with gouda cheese on a spicy tomato sauce.



### Bâtonnets de fromage / Cheese sticks

CA\$18.00

Servis avec sauce tomate et persil / Served with tomato sauce and pesto

## Menu Dinette Marcella

### SAUCISSE ITALIENNE

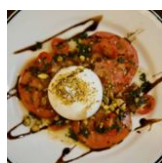
CA\$21.00

Servie avec légumes verts de saison à l'ail, salade de chou à l'aneth et fenouil, citron grillé | Served with garlic seasonal greens, dill and fennel slaw, grilled lemon

### SALADE MARCELLA / INSALATE MARCELLA

CA\$22.00

Endive, radicchio, chou frisé, fromage de chèvre, pastèque, vinaigrette à la pistache, noix de pécan confites | / Endive, radicchio, kale, goat cheese, watermelon, pistachio vinaigrette, candied pecan



#### Burrata / Burrata

CA\$28.00

BURRATA, tomates ancestrales grillées, tomates cerises rôties, confiture de tomates, huile d'olive, huile et vinaigre de balsamique / Grilled peaches, grilled heirloom tomatoes, roasted cherry tomatoes, tomato jam, olive oil, balsamic oil and vinegar



#### Calamari Fritti / Calamari Fritti

CA\$22.00

Sauce tomate légèrement épicée, citron frais et zeste de citron. / Lightly spiced tomato sauce, lemon wedge and zest.

## Pâtes et plats principaux / Pasta & Mains



#### Tortellini alla ricotta / Tortellini alla ricotta

CA\$28.00

Saucisse maison, sauce rosée, caciocavallo fumé fondu / Homemade sausage, rosée sauce, melted smoked caciocavallo

### GNOCCHI DI GAMBERI E ZAFFERANO / GNOCCHI DI GAMBERI E ZAFFERANO

CA\$46.00

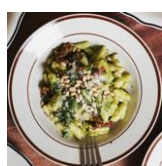
Sauce à la crème et au safran, crevettes, persil, gremolata, tomates cerises / Cream and saffron sauce, shrimps, parsley, gremolata, cherry tomatoes



#### Spaghettoni Pomodoro / Spaghettoni Pomodoro

CA\$25.00

Sauce tomate San Marzano, huile d'olive extra vierge et parmesan. / San Marzano tomato sauce, extra virgin olive oil, and parmesan



#### Cavatelli alla pesto / Cavatelli alla pesto

CA\$27.00

Sauce pesto maison, tomates mi-sèches, noix de pin rôtis, herbes fraîches / Homemade pesto sauce, semi dry tomato, roasted pine nuts, fresh herb

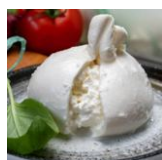
### À côtés et extras / Sides & Extras



#### Légumes Grillés / Grilled Vegetables

légumes du moment / Grilled Vegetables

CA\$12.00



#### Extra Burrata / Extra Burrata

Burrata / Burrata

CA\$12.00



#### Salade Verte / Green Salad

Salade Verte / Green Salad

CA\$10.00



#### Extra Polpetta / Extra Polpetta

Polpetta / Polpetta

CA\$8.00



#### Foccacia / Foccacia

Foccacia / Foccacia

CA\$7.00

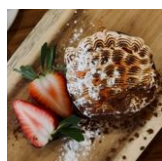


#### Focaccia à l'ail gratinée / Cheesy garlic focaccia bread

Focaccia à l'ail gratinée / Cheesy garlic focaccia bread

CA\$12.00

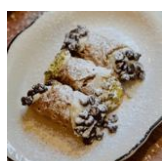
### Desserts / Desserts



#### Ciambelle al caramello / Ciambelle al caramello

Beignet farci au caramel, servi avec nutella fondu et couli de fraise. / Donut stuffed with caramel, served with melted nutella and strawberry couli.

CA\$10.00



#### Cannoli / Cannoli

Cannoli / Cannoli

CA\$12.00

## Menu Dinette Marcella



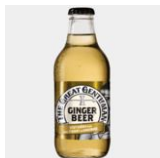
### Tiramisu / Tiramisu

CA\$12.00

Tiramisu / Tiramisu

---

## Brevages / Drinks



### Bière Gingembre / Ginger Beer

CA\$4.00

Bière Gingembre / Ginger Beer

---



### San Pelligrino Limonata / San Pelligrino Limonata

CA\$4.00

San Pelligrino Limonata / San Pelligrino Limonata

---



### Coca-Cola / Coca-Cola

CA\$3.50

Coca-Cola / Coca-Cola

---



### 7 up / 7 up

CA\$3.50

7 up / 7 up

---



### Ginger Ale / Ginger Ale

CA\$3.50

Ginger Ale / Ginger Ale

---



### Tonic Water / Tonic Water

CA\$3.50

Tonic Water / Tonic Water

---



### Club Soda / Club Soda

CA\$3.50

Club Soda / Club Soda

---

## Menu Dinette Marcella

---



### **San Pelligrino Orange / San Pelligrino Orange**

**CA\$4.00**

San Pelligrino Orange / San Pelligrino Orange

---



### **San Pelligrino orange sanguine / San Pelligrino Blood orange**

**CA\$4.00**

San Pelligrino orange sanguine / San Pelligrino Blood orange

---