



Menu

Bistro Certo

475 Grand Boulevard #10, L'Île-Perrot, QC J7V 4X4, Canada | (514) 453-0101

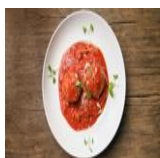
Most Ordered



Pain à l'ail gratiné / Garlic Bread au Gratin

CA\$12.00

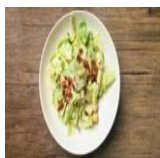
Pain d'ail au fromage. / Cheesy garlic bread.



Spaghetti alla bolognese

CA\$25.00

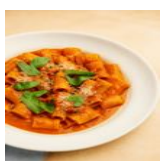
Sauce à la viande. / Meat sauce.



Insalata Ceasare di Certo

CA\$14.00

Croutons, pancetta, capers et parmesan. / Croutons, pancetta, capers and parmesan.



Rigatoni alla romanoff

CA\$29.00

Sauce rosée, vodka et champignons. / Pink sauce, vodka and mushrooms.



Lasagna tradizionale

CA\$27.00

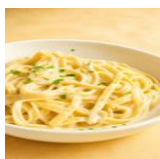
Lasagne fait maison et sauce bolognese. / Homemade lasagne with bolognese sauce.



Rigatoni au four / Baked Rigatoni

CA\$28.00

Rigatoni pasta baked with a blend of cheeses and a rich tomato sauce, typically includes a savory meat component.



Fettucine Alfredo

CA\$25.00

Sauce à la crème et fromage parmesan. / Cream sauce and parmesan cheese.

Menu Bistro Certo



Soupe du jour

Soupe du jour. / Soup of the Day.

CA\$8.00



Penne alla gigi

Sauce rosée, pancetta, champignons, vin blanc et parmesan. / Rosé sauce, pancetta, mushrooms, white wine and parmesan.

CA\$32.00

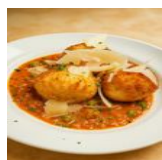


Champignons/Mushrooms

Champignons sautée / Sautéed mushrooms

CA\$12.00

Antipasti



Arancini

Boules de riz farcie avec mozzarella. / Rice balls stuffed with mozzarella.

CA\$12.00



Polpette Della Nonna

Boulettes de viande nonna's. / Nonna's meatballs.

CA\$15.00



Pain à l'ail gratiné / Garlic Bread au Gratin

Pain d'ail au fromage. / Cheesy garlic bread.

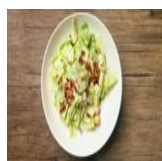
CA\$12.00



Cozze di Certo

Moules marinara ou au vin blanc. / Mussels marinara or white wine.

CA\$22.00



Insalata Ceasare di Certo

Croutons, pancetta, capers et parmesan. / Croutons, pancetta, capers and parmesan.

CA\$14.00

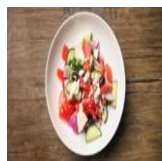
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Funghi

Champignons sautés. / Sautéed mushrooms.

CA\$12.00



Insalata Mediterranea

Tomates, concombre, oignons et feta. / Tomatoes, cucumber, onions and feta cheese.

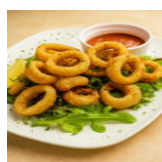
CA\$14.00



Soupe du jour

Soupe du jour. / Soup of the Day.

CA\$8.00



Calamari fritti / Fried Squid

Calmar frit et sauce marinara. / Fried squid and marinara sauce.

CA\$22.00

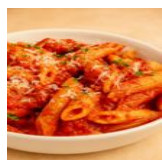
Pasta



Tortellini alla rosée

Farci au fromage et sauce rosée. / Stuffed with cheese and pink sauce.

CA\$29.00



Penne Arrabiata

Sauce épicée calabrese. / Calabrian spicy sauce.

CA\$26.00



Penne alla gigi

Sauce rosée, pancetta, champignons, vin blanc et parmesan. / Rosé sauce, pancetta, mushrooms, white wine and parmesan.

CA\$32.00



Rigatoni alla romanoff

Sauce rosée, vodka et champignons. / Pink sauce, vodka and mushrooms.

CA\$29.00

Menu Bistro Certo



Linguini pescatore

Sauce au tomates, vin blanc avec fruits de mer. / Tomato sauce, white wine with seafood.

CA\$42.00



Linguini alla certo

Sauce crémeuse au pesto avec crevettes géantes. / Creamy pesto sauce with jumbo shrimp.

CA\$36.00



Rigatoni Calabrese

Sauce rosée épicée. / Spicy pink sauce.

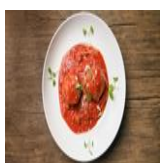
CA\$27.00



Linguini alle vongole

Sauce au vin blanc avec palourdes. / White wine sauce with clams.

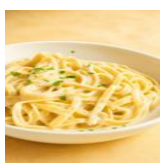
CA\$40.00



Spaghetti alla bolognese

Sauce à la viande. / Meat sauce.

CA\$25.00



Fettucine Alfredo

Sauce à la crème et fromage parmesan. / Cream sauce and parmesan cheese.

CA\$25.00

Pasta Di Specialità



Manicotti / Sleeve

Pâtes farcie avec ricotta et épinards, sauce tomate et mozzarella. / Pasta stuffed with ricotta and spinach, tomato sauce and mozzarella.

CA\$29.00



Rigatoni au four / Baked Rigatoni

Rigatoni pasta baked with a blend of cheeses and a rich tomato sauce, typically includes a savory meat component.

CA\$28.00

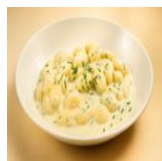
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Linguini al'amatriciana

CA\$35.00

Sauce rosée, pancetta, vin blanc & oignons verts. / Linguini in pink sauce, pancetta, white wine & green onions.



Gnocchi gorgonzola

CA\$38.00

Gnocchi maison et sauce fromage gorgonzola. / Homemade gnocchi with gorgonzola cheese sauce.



Spaghetti alla carbonara

CA\$32.00

Carbonara traditionnelle et jaune d'ouf. / Traditional carbonara and egg yolk.



Linguini alla vodka

CA\$32.00

Sauce rosée et vodka. / Pink sauce and vodka.



Lasagna tradizionale

CA\$27.00

Lasagne fait maison et sauce bolognese. / Homemade lasagne with bolognese sauce.



Cannelloni

CA\$29.00

Pâtes farcie avec veau, sauce tomate et mozzarella. / Pasta stuffed with veal, tomato sauce and mozzarella.

Piatti Principali - Pollo



Alla piccata

CA\$36.00

Scallopini sauté, sauce au citron et vin blanc. / Sautéed scallopini with lemon sauce and white wine.



Melanzane alla parmigiana

CA\$36.00

Aubergines légèrement panées, sauce tomate cuite au four et mozzarella. / Lightly breaded eggplant, baked tomato sauce and mozzarella.

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Alla panna

Cotelte sauté avec champignons frais dans une sauce au vin blanc & crème. / Cotelte sautéed with fresh mushrooms in a white wine sauce & cream.

CA\$35.00



Alla parmigiana

Scallopini pané, sauce tomate et mozzarella avec pâtes Penne Pomodoro/ Breaded scallopini with tomato sauce and mozzarella with Penne Pomodoro

CA\$36.00



Alla marsala

Scallopini poêlé, sauce champignons et vin marsala. / Pan-fried scallopini with mushroom sauce and marsala wine.

CA\$36.00

Pesce Di Specialità

Pappardelle certo

Sauce bisque d'homard avec crabe et crevettes géantes. / Lobster bisque sauce with crab and jumbo shrimp.

CA\$40.00



Linguini alle vongole

Palourdes et sauce au vin blanc. / Clams and white wine sauce.

CA\$40.00



Linguini pescatore

Sauce au tomates, vin blanc avec fruits de mer. / Tomato sauce, white wine with seafood.

CA\$42.00



Cozze di certo et Frites

Moules marinara ou au vin blanc servi avec frites. / Mussels marinara or white wine served with french fries.

CA\$35.00

Extras

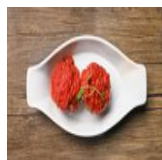


Frites parmesan / Parmesan Fries

Crispy french fries generously sprinkled with grated Parmesan cheese, often complemented by a hint of fresh herbs.

CA\$10.00

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Boulettes de viande / Meatballs

Boulettes de viande Nonna's/Nonna's FAMOUS meatballs

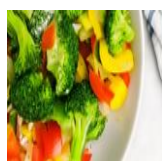
CA\$15.00



Champignons/Mushrooms

Champignons sautée / Sautéed mushrooms

CA\$12.00



Légumes grillés / Grilled Vegetables

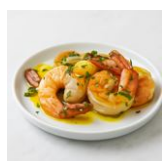
A medley of freshly grilled vegetables, typically including zucchini, eggplant, and bell peppers, lightly seasoned and drizzled with extra virgin olive oil.

CA\$15.00

Poulet / Chicken

Chicken typically prepared with a selection of vegetables such as mushrooms and onions.

CA\$9.00

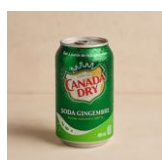


Crevettes / Shrimps

Shrimp, typically sautéed with olive oil and rosemary, offering a simple yet classic flavor profile.

CA\$12.00

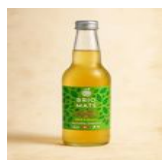
Breuvages / Beverages



Gingerale

Refreshing, crisp ginger-flavored carbonated soft drink.

CA\$5.00



Brio en bouteille

Brio en bouteille is a Canadian variation of the sweet-bitter Chinotto soda, typically served in a bottle.

CA\$7.00



Sprite

Crisp, Refreshing Lemon-Lime Carbonated Drink

CA\$5.00

Menu Bistro Certo



Ice Tea

Refreshing chilled tea, perfectly brewed for a revitalizing experience.

CA\$5.00



Coke

Classic, refreshing carbonated beverage.

CA\$5.00



Coke Diet

Crisp and refreshing soda with zero calories.

CA\$5.00
