

Most Ordered

**INSALATA CESARE****CA\$19.00**

Cours de romaine, vinaigrette crémeuse à l'ail rôti, croûtons aux herbes, câpres, Parmigiano Reggiano et bacon fumé / Romaine hearts, creamy roasted garlic dressing, herb croutons, capers, Parmigiano Reggiano and smoked bacon

**FONDENTE AL CIOCCOLATO****CA\$16.00**

Fondant au chocolat, crème Nutella, poires caramélisées, gelato à la vanille, tuile noisette-chocolat / Chocolate fondant, Nutella cream, caramelised pears, vanilla gelato, hazelnut-chocolate tuile

**PIZZA AMERICANA****CA\$32.00**

Tomates San Marzano, Fiore di latte, capicollo, genoa, pancetta, prosciutto cotto, basilic / Tomates San Marzano, Fiore di Latte, capicollo, genoa, bacon, cooked ham, basilic

**PIZZA MORETTINI****CA\$32.00**

Pomodoro San Marzano, pepperoni, 3 fromages / Pomodoro San Marzano, pepperoni, 3 cheeses

**TARTARE SALMONE****CA\$28.00**

Tartare de saumon, avocat, jus de citron frais, vinaigrette à la coriandre et poivrons rouges / Salmon tartare, avocado, fresh lemon juice, cilantro vinaigrette and red peppers

PIZZA MARGHERITA**CA\$24.00**

Pomodoro San Marzano, Fior di latte, basil / Pomodoro San Marzano Fior di latte, basilic

PIZZA BURRATA**CA\$31.00**

Tomates San Marzano, burrata, Prosciutto de Parma, olives noires, porcini, huile de truffe / San Marzano tomatoes, burrata, Prosciutto di Parma, black olives, porcini, truffle oil

Menu Pizzeria Sofia (Rosemère)

PIZZA SOFIA

CA\$32.00

Pomodoro San Marzano, 'Nduja, saucisse italienne, échalote française, origan, Parmigiano Reggiano / Pomodoro San Marzano, 'Nduja, Italian sausage, French shallot, oregano, Parmigiano Reggiano

MAC & CHEESE**

CA\$42.00

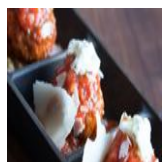
Maccaroni, Mimolette, Fontina, cheddar vieilli, Parmigiano Reggiano, truffe noire, pangrattato / Maccaroni, Mimolette, Fontina, aged cheddar, Parmigiano Reggiano, black truffle, pangrattato

FRITES TRUFFLE

CA\$12.00

Home cut fries with truffle

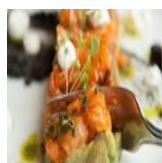
Antipasti



POLPETTE DI CARNE

CA\$24.00

Boulettes de porc et veau braisées en sauce tomate, Burrata, Parmigiano Reggiano, basilic / Pork and veal meatballs, tomato sauce, Burrata, Parmigiano Reggiano, basil



TARTARE SALMONE

CA\$28.00

Tartare de saumon, avocat, jus de citron frais, vinaigrette à la coriandre et poivrons rouges / Salmon tartare, avocado, fresh lemon juice, cilantro vinaigrette and red peppers



FRITTO MISTO

CA\$25.00

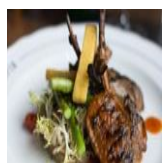
Calamars et crevettes frits, compote de tomate, mayonnaise épicée / Fried calamari and shrimps, tomato compote, spicy mayonnaise



POLIPO ALLA GRIGLIA

CA\$32.00

Pieuvre grillée, purée de pois chiche, tomates cerises et salsa d'olives noires / Grilled octopus, cherry tomatoes and black olives salsa

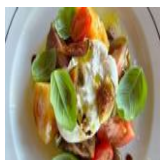


COSTOLETTE D'AGNELLO ALLA GRIGLIA

CA\$34.00

Côtelettes d'agneau grillées (3), salsa feta, olives noire et tomates séchées / Grilled lamb chops, feta salsa, black olives and sun-dried tomatoes, grilled tomato vinaigrette

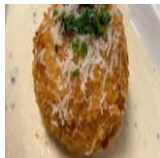
Menu Pizzeria Sofia (Rosemère)



CAPRESE BURRATA

CA\$29.00

La burrata est un fromage italien a base de mozzarella et de crème, produit avec du lait de vache italien frais ou parfois du lait de buffle. *frais d'Italie, selon disponibilité* / Burrata is an Italian cheese made from mozzarella and cream, produced with fresh Italian cow's milk or sometimes buffalo milk



ARANCINO CACIO PEPE

CA\$24.00

Arancino (3) Riz Arborio, Parmigiano Reggiano, poivre noir, crème de mascarpone, taleggio / Arborio rice, Parmigiano Reggiano, black pepper, mascarpone cream, taleggio

Insalate

INSALATA MORETTI

CA\$20.00

Radicchio, Romaine, endives, melon d'eau, Parmigiano, vinaigrette à la pistache / Radicchio, Romaine, endives, watermelon, Parmigiano, pistachio vinaigrette



INSALATA CESARE

CA\$19.00

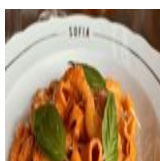
Cours de romaine, vinaigrette crémeuse à l'ail rôti, croûtons aux herbes, câpres, Parmigiano Reggiano et bacon fumé / Romaine hearts, creamy roasted garlic dressing, herb croutons, capers, Parmigiano Reggiano and smoked bacon

INSALATA RUCOLA

CA\$18.00

Roquette sauvage, kale, romaine, tomates cerises, champignons shiitake, pignons, vinaigrette balsamique vieillie/ Wild arugula, kale, romaine, cherry tomatoes, shiitake mushrooms, pine nuts, aged balsamic, vinaigrette

Pasta



RIGATONI VODKA ROSE

CA\$36.00

Rigatoni maison, chili, vodka, sauce tomate, creme Homemade Rigatoni, chili, vodka, tomato sauce, cream

MAC & CHEESE**

CA\$42.00

Maccaroni, Mimolette, Fontina, cheddar vieilli, Parmigiano Reggiano, truffe noire, pangrattato / Maccaroni, Mimolette, Fontina, aged cheddar, Parmigiano Reggiano, black truffle, pangrattato



RAVIOLI MASSAIA

CA\$38.00

Ravioli farcis au boeuf braisé, sauce aux champignons sauvages, fond de veau, crème, parmesan, basilic / Braised beef stuffed ravioli, wild mushroom, veal stock and cream sauce, parmesan, basil

Menu Pizzeria Sofia (Rosemère)

PAPPARDELLE TELEFONO

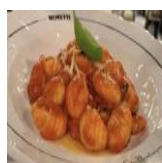
CA\$36.00

Saucisse italienne, sauce rosée, mozzarella fraîche, basilic / Italian sausage, rose sauce, fresh mozzarella, basil.

PENNE BOLOGNESE

CA\$37.00

Penne maison, ragoût de veau et de porc, basilic, Parmigiano/Homemade penne, veal and pork ragout, basil, Parmigiano.



GNOCCHI POMODORO

CA\$28.00

Gnocchi Maison, sauce Tomato San Marzano, basilique Homemade Gnocchi, San Marzano Tomato sauce, basil

GNOCCHI CACIO PEPE*

CA\$36.00

Gnocchi maison, Parmigiano Reggiano, poivre noir, beurre, pâte de truffe noire / Homemade gnocchi, Parmigiano Reggiano, black pepper, butter, black truffle paste



SPAGHETTI POLPETTE

CA\$36.00

Spaghetti avec boulettes de viande / Spaghetti with meat balls

SPAGHETTI FRUTTI DI MARE

CA\$44.00

Spaghetti aux fruits de mer / Homemade Spaghetti Seafood



FETTUCINE FUNGHI

CA\$36.00

Fettuccine maison, champignons, tomates cerises, roquette, burrata, truffes, demie-glace, crème / Fettuccine, seasonal mushrooms, cherry tomatoes, rucola, burrata, cream, truffle



CAVATELLI POMODORO

CA\$28.00

Cavatelli, sauce tomate San Marzano, basilic. Cavatelli, San Marzano tomato sauce and basil

Menu Pizzeria Sofia (Rosemère)

Pizza

PIZZA BURRATA

CA\$31.00

Tomates San Marzano, burrata, Prosciutto de Parma, olives noires, porcini, huile de truffle / San Marzano tomatoes, burrata, Prosciutto di Parma, black olives, porcini, truffle oil



PIZZA MORETTINI

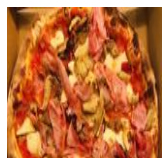
CA\$32.00

Pomodoro San Marzano, pepperoni, 3 fromages / Pomodoro San Marzano, pepperoni, 3 cheeses

PIZZA SOFIA

CA\$32.00

Pomodoro San Marzano, 'Nduja, saucisse italienne, échalote française, origan, Parmigiano Reggiano / Pomodoro San Marzano, 'Nduja, Italian sausage, French shallot, oregano, Parmigiano Reggiano



PIZZA CAPRICCIOSA

CA\$32.00

Pomodoro San Marzano, Fior di latte, prosciutto cotto, champignons, artichauts / Pomodoro San Marzano, Fior di latte, prosciutto cotto, mushrooms, artichokes



PIZZA 4 FORMAGGI

CA\$32.00

Fior di latte, Emmenthal, Parmigiano Reggiano, gorgonzola / Fior di latte, emmenthal, Parmigiano Reggiano, gorgonzola

PIZZA DIAVOLA

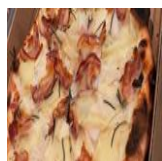
CA\$30.00

Tomates San Marzano, Fiore di latte, champignons de saison, saucisses, poivrons rôtis / Fior di latter, San Marzano tomato, mushrooms, sausages roasted peppers

PIZZA AI FUNGHI

CA\$29.00

Pomodoro San Marzano, trois fromages, champignons, pancetta, échalottes Pomodoro San Marzano, three cheeses, mushrooms, pancetta, shallots



PIZZA PATATE E CIPOLLA

CA\$31.00

Fior di latte, pommes de terre Yukon, échalotes françaises, pancetta gorgonzola et romarin / Fior di latte, Yukon potatoes, shallots, pancetta, gorgonzola and rosemary

Menu Pizzeria Sofia (Rosemère)

PIZZA MARGHERITA

CA\$24.00

Pomodoro San Marzano, Fior di latte, basil / Pomodoro San Marzano Fior di latte, basilic



PIZZA ALLA NUTELLA

CA\$22.00

Pizza avec Nutella et Fraises / Nutella pizza with strawberries.



PIZZA AMERICANA

CA\$32.00

Tomates San Marzano, Fiore di latte, capicollo, genoa, pancetta, prosciutto cotto, basilic / Tomates San Marzano, Fiore di Latte, capicollo, genoa, bacon, cooked ham, basilic

PIZZA ALL DRESSED

CA\$32.00

Pomodoro San Marzano, Fior di latte, Genoa salami, green peppers, cremini mushrooms/Pomodoro San Marzano, fior di latte, salami génois, poivrons verts, champignons cremini

Carne

SCALOPPINE FUNGHI *

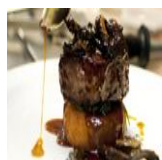
CA\$42.00

Escalope de veau, sauce aux champignons sauvages, purée de pommes de terre au romarin, rapini sautés à l'ail / Veal scaloppine, rosemary mashed potatoes, rapini

POLLO ALLA PARMIGIANA

CA\$42.00

Poitrine de poulet légèrement frite, Pomodoro San Marzano, mozzarella di bufala, gnocchi rosée / Lightly fried chicken breast, Pomodoro San Marzano, mozzarella di Bufala, gnocchi rosée.



FILETTO DI MANZO

CA\$75.00

Filet mignon grillé, pomme de terre rattes rôties aux herbes, sauce vin rouge aux champignons, échalotes frites / Grilled filet mignon, roasted potatoes with herbs, red wine sauce with mushrooms, fried shallots



BISTECCA AMERICANA

CA\$85.00

Entrecôte grillée, frites, choux de Bruxelles, sauce au vin rouge, épices à steak de Montréal / Grilled ribeye steak, fries, Brussel sprouts, red wine sauce, Montreal steak spice

Menu Pizzeria Sofia (Rosemère)

Pesce

SALMONE ALLA GRIGLIA

CA\$42.00

Saumon grillé, sauce vierge câpres, tomates cerises, citron, thym, champignons, asperges et oignons rouge grillés, lentilles / Grilled salmon, capers, cherry tomatoes, lemon and thyme sauce vierge, grilled mushrooms, asparagus and red onion, lentils

Les A cotes

FRITES

CA\$10.00

Home cut Fries

FRITES TRUFFLE

CA\$12.00

Home cut fries with truffle

LEGUMES GRILEES

CA\$15.00

Legumes de Saison grillés / Grilled seasonal Vegetable

PUREE POMME DE TERRE

CA\$14.00

BROCCOLINI GRILLES

CA\$15.00

CHOUX DE BRUXELLES

CA\$15.00

Dolce



TIRAMISU

CA\$16.00

Croquant au café, sabayon à l'amaretto et mascarpone / Coffee crumble, amaretto and mascarpone sabayon

Menu Pizzeria Sofia (Rosemère)

TORTA MASCARPONE

CA\$16.00

Cheesecake aux framboises et chocolat blanc, compote de framboises, crème anglaise, tuile aux amandes / Raspberry and white chocolate cheesecake, raspberry compote, English cream, almond tuile



PIZZA ALLA NUTELLA

CA\$22.00

Pizza avec Nutella et Fraises / Nutella pizza with strawberries.



FONDENTE AL CIOCCOLATO

CA\$16.00

Fondant au chocolat, crème Nutella, poires caramélisées, gelato à la vanille, tuile noisette-chocolat /Chocolate fondant, Nutella cream, caramelised pears, vanilla gelato, hazelnut-chocolate tuile

Boissons / Beverages



DIET COKE

CA\$4.50

SEVEN UP (355 ml)

CA\$4.50



RED BULL

CA\$6.00

Fever Tree Club Soda

CA\$6.50



FEVER TREE TONIC

CA\$6.00

Menu Pizzeria Sofia (Rosemère)



SAN PELLEGRINO (750ml)

San Pellegrino Italian Sparkling Water

CA\$7.50



COCA COLA (355 ml)

COCA COLA (355 ml)

CA\$4.50
