

Menu

Restaurant Amato

192 Boulevard Sainte-Rose, Laval, QC H7L 1L4 | (450) 624-1206

Articles en vedette

Rigatoni Sauce Montanara

30,00 \$

Tubular pasta in a rich Montanara sauce.

Salade César

17,00 \$

Crunchy romaine lettuce, croutons, and parmesan cheese come together in a classic salad.

Escalopes de Veau Prosciutto et Figs

44,00 \$

Tender veal escalopes topped with prosciutto and figs.

Pennette Romanoff

26,00 \$

Tender pasta in a rich and creamy sauce.

Penette Saumon Fumé et Poivres Verts

33,00 \$

Penette pasta tossed with smoked salmon and green peppercorns in a creamy sauce.

Spaghetti Sauce Bolognese

29,00 \$

Spaghetti with a hearty Bolognese meat sauce, topped with grated cheese.

Entrées

Salade César

17,00 \$

Crunchy romaine lettuce, croutons, and parmesan cheese come together in a classic salad.

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Salade Italienne

15,00 \$

Fresh mix of Italian-inspired ingredients.

Prosciutto et Melon

25,00 \$

Thin slices of prosciutto paired with fresh melon.

Saumon Fumé et Cour de Palmier

25,00 \$

Smoked salmon paired with heart of palmier.

Salade Tomate

17,00 \$

Oignons, basilic et mozzafina.

Pâtes

Rigatoni Sauce Montanara

30,00 \$

Tubular pasta in a rich Montanara sauce.

Penette Saumon Fumé et Poivres Verts

33,00 \$

Penette pasta tossed with smoked salmon and green peppercorns in a creamy sauce.

Spaghetti Sauce Bolognese

29,00 \$

Spaghetti with a hearty Bolognese meat sauce, topped with grated cheese.

Pennette Romanoff

26,00 \$

Tender pasta in a rich and creamy sauce.

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Fazzoletti Farcie with Ricotta et Épinard

30,00 \$

Ricotta and spinach filled pasta pockets.

Tortellini à la Gigi

30,00 \$

Cheese-filled pasta rings served in a rich and creamy sauce.

Cavatelli Sauce Gorgonzola et Crème

28,00 \$

Tender cavatelli pasta in a rich Gorgonzola and cream sauce.

Cavatelli Tomates Fraîches et Basilic

26,00 \$

Fresh tomatoes and basil in a delicate cavatelli pasta dish.

Veau

Escalopes de Veau Prosciutto et Figs

44,00 \$

Tender veal escalopes topped with prosciutto and figs.

Escalope de Veau Foie Gras with Porto et Poivre Noir

52,00 \$

Tender veal escalope served with rich foie gras, Porto, and black pepper.

Escalopes de Veau Asperges et Citron

39,00 \$

Tender veal escalopes served with asparagus and a hint of lemon.

Escalope de Veau Sauce Marsala

39,00 \$

Tender veal escalope served in a rich Marsala sauce.

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Escalope de Veau Ail Rôti et Romarin

39,00 \$

Tender veal scallopine with garlic and rosemary.

Fruits de Mer et Poisson

Linguine Taormina ,palourdes ,crevettes et pétoncles

52,00 \$

sauce marinara avec palourdes, crevettes et pétoncles

Filet De Saumon Poêlé

38,00 \$

Vin blanc, échalotes et sirop d'érable.

Desserts et à Boire

Gâteau au Chocolat

11,00 \$

Rich, decadent chocolate cake.

Gâteau Key Lime

11,00 \$

Tart and creamy key lime dessert.

Jus

4,50 \$

Fruit juice.

Boisson Gazeuse

4,50 \$

Fizzy drink.

Eau Minérale

4,50 \$

250 ml.