

# Menu

## Café Mondello

7536 Rue St-Hubert, Montréal QC H2R 2N6, Canada | (438) 380-0998

### Most Ordered



#### Bomboloni Nutella

CA\$5.00

Fried Italian doughnuts, typically filled with sweet creams like lemon custard or chocolate-hazelnut, and rolled in sugar.



#### Vodka Pepperoni

CA\$8.00

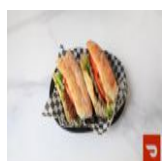
Sauce vodka . Pepperoni . Mozzarella . Miel épicé



#### Bombaloni ricotta cream

CA\$5.00

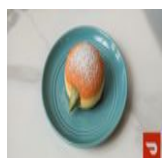
Soft, fluffy pastry filled with smooth ricotta cream, lightly dusted with powdered sugar.



#### Sandwich steak

CA\$17.00

Salade , tomates, aubergines mariné, poivrons , oignons, mayonnaise épicée



#### Bombaloni pistache

CA\$5.00

Soft, fluffy fried dough filled with creamy pistachio, rolled in sugar for a delightful treat.



#### Sandwich poulet

CA\$17.00

Salade , tomates, aubergines mariné, poivrons , oignons, mayonnaise épicée



#### Gâteau au fromage / Cheesecake

CA\$8.50

Creamy cheesecake with a rich, smooth consistency, typically featuring a classic graham cracker crust.

# Menu Café Mondello

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## Margherita

Sauce tomate . Mozzarella fraîche . Basilic

CA\$7.00

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## Latté / Latte

Espresso mixed with steamed milk, creating a smooth and creamy coffee experience with a touch of milk foam.

CA\$4.50

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## Mortadella

Pesto . Ricotta . Mozzarella . Pistache

CA\$8.00

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## Pizza 11

### Prosciutto

Thinly sliced prosciutto typically paired with arugula, parmesan, and a tomato base, creating a classic pizza experience.

CA\$19.00

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### Amateur de viande

A variety of meats such as pepperoni, ham, bacon, and beef, typically on a barbecue sauce base, topped with cheese.

CA\$20.00

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### Rose pepperoni

Tomato base, cheese, pepperoni, and rose pepper typically accent this personal-sized pizza.

CA\$17.00

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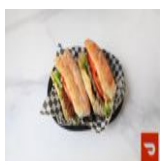
### Margherita

San Marzano tomato sauce, cheese, fresh tomatoes, olive oil, and basil on a classic pizza base.

CA\$16.00

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## Sandwich



### Sandwich steak

Salade , tomates, aubergines mariné, poivrons , oignons, mayonnaise épicée

CA\$17.00

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# Menu Café Mondello



## Sandwich mortadella

CA\$17.00

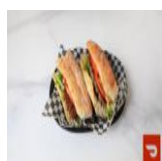
Arugula, ricotta , pesto , balsamic reduction.



## Sandwich poulet

CA\$17.00

Salade , tomates, aubergines mariné, poivrons , oignons, mayonnaise épicée



## Saucisse sandwich

CA\$17.00

Salade , tomates, aubergines mariné, mayonnaise épicée, oignons, poivrons

## Pizza jumbo (18")

### Mortadella

CA\$42.00

Pesto . Ricotta . Mozzarella . Pistache

### Déjeuner pizza

CA\$42.00

Pomme de terre . Oignon . Oufs . Bacon . Caciocavallo fumé . Romarin

### Miel épicée pepperoni

CA\$40.00

Sauce vodka . Pepperoni . Mozzarella . Miel épicé

### Margherita

CA\$36.00

Sauce tomate . Mozzarella fraîche . Basilic

## Tranche de pizza / Pizza Slice

### Mortadella

CA\$8.00

Pesto . Ricotta . Mozzarella . Pistache

## Menu Café Mondello



### Déjeuner / Breakfast

Pomme de terre . Oignon . Oufs . Bacon . Caciocavallo fumé . Romarin

CA\$8.00



### Vodka Pepperoni

Sauce vodka . Pepperoni . Mozzarella . Miel épicé

CA\$8.00



### Margherita

Sauce tomate . Mozzarella fraîche . Basilic

CA\$7.00

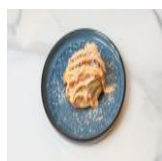
## Moulins à vent / Pinwheels



### Miel chaud / Hot Honey

Sauce tomate . Soppressata . Mozzarella . Poivrons . Miel épicé

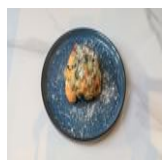
CA\$8.00



### Steak

Steak . Cheddar vieilli . Oignons . Poivrons

CA\$8.00



### Saucisse rapini / Sausage Rapini

Saucisse italienne . Rapini . Cheddar vieilli

CA\$8.00

## Salades / Salads



### Salade César / Caesar Salad

Chou frisé émincé . Vinaigrette César maison . Chips de prosciutto . Parmesan

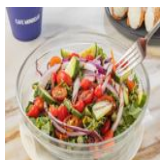
CA\$18.00

### + poulet grillée pour salade

CA\$6.00

Grilled chicken typically paired with lettuce, tomatoes, cucumbers, and balsamic vinaigrette for a refreshing salad experience.

# Menu Café Mondello



## Salade maison / House Salad

CA\$15.00

Tomates cerises . Concombre . Oignon rouge Aubergine . Piments cerises . balsamique



## Salade méditerranéenne / Mediterranean Salad

CA\$18.00

Fenouil . Orange sanguine . Oignon rouge . Olives . Vinaigrette aux agrumes

## Desserts



## Gâteau au fromage / Cheesecake

CA\$8.50

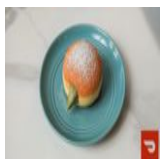
Creamy cheesecake with a rich, smooth consistency, typically featuring a classic graham cracker crust.



## Bomboloni Nutella

CA\$5.00

Fried Italian doughnuts, typically filled with sweet creams like lemon custard or chocolate-hazelnut, and rolled in sugar.



## Bombaloni pistache

CA\$5.00

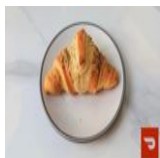
Soft, fluffy fried dough filled with creamy pistachio, rolled in sugar for a delightful treat.



## Bombaloni ricotta cream

CA\$5.00

Soft, fluffy pastry filled with smooth ricotta cream, lightly dusted with powdered sugar.



## Croissant Choco

CA\$5.00

A freshly baked croissant filled with rich chocolate cream, typically dusted with powdered sugar for a sweet finish.



## Croissant

CA\$4.00

Flaky, Butter-rich French Pastry with a Golden, Crisp Exterior

# Menu Café Mondello

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## Gâteau au chocolat / Chocolate Cake

CA\$8.00

Gâteau au chocolat, a layered chocolate cake typically filled and topped with rich chocolate ganache, offering a satisfying dessert experience.

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## Douzaine de cannoli / Dozen Cannoli

CA\$48.00

Crisp cannoli shells filled with sweet ricotta cream and chocolate chips, often dusted with powdered sugar.

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## Croissant pistache

CA\$4.50

A flaky croissant filled with pistachio paste, topped with pistachio crumbs, offering a nutty, buttery experience typical of French pastry.

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## Tartufo pistachio

CA\$9.00

Pistachio gelato with a raspberry jam center, encased in a chocolate shell.

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## Tartufo chocolate

CA\$9.00

Chocolate tartufo typically includes chocolate gelato with a cherry and almond center, encased in a chocolate shell.

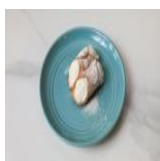
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## Tartufo citron

CA\$9.00

Lemon gelato with a citrus center, encased in a delicate chocolate shell, typically enjoyed as a refreshing dessert.

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## Cannoli

CA\$4.50

Flaky pastry filled with a delightful creamy filling, perfect for satisfying your sweet tooth.

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## 1/2 douzaine de cannoli / 1/2 Dozen Cannoli

CA\$25.00

Crisp cannoli shells filled with sweet ricotta cream and chocolate chips, lightly dusted with powdered sugar.

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# Menu Café Mondello

## Café / Coffee

### Latte pistachio froid

CA\$8.00

Espresso combined with milk and pistachio flavor, served cold.

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### Pistachio latte

CA\$8.00

Espresso with steamed milk, typically infused with pistachio flavor, and topped with delicate foam.

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### Latté Oreo / Oreo Latte

CA\$8.00

Espresso blended with steamed milk and a hint of Oreo flavor, creating a creamy coffee experience.

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### Latte cannoli froid

CA\$8.00

Espresso with milk, served cold, typically featuring a crispy pastry shell filled with sweetened ricotta cheese.

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### Café régulier / Regular Coffee

CA\$3.00

Drip-brewed coffee typically featuring filtered water passing through ground coffee beans, offering a classic and straightforward coffee experience.

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### Latté au biscuit sucré / Sugar Cookie Latte

CA\$8.00

Espresso blended with steamed milk and a hint of sugar cookie essence, creating a smooth and subtly sweet coffee experience.



### Latte biscuit S froid

CA\$8.00

Creamy coffee blend topped with whipped cream and crumbled biscuit.

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### Cappuccino

CA\$4.50

Classic espresso with steamed milk, topped with a layer of frothy foam.

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# Menu Café Mondello

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## Cortado

CA\$4.00

Espresso and steamed milk blend in equal measure for a smooth finish.

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## Chocolat chaud / Hot Chocolate

CA\$4.00

Steamed milk blended with cocoa, typically garnished with marshmallows and whipped cream, offering a classic hot chocolate experience.

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## Double Espresso

CA\$5.00

Rich, bold double shot espresso, perfectly concentrated for a robust coffee experience.

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## Américano / Americano

CA\$3.50

Espresso combined with hot water, creating a smooth and robust coffee experience.

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## Nutella latte

CA\$8.00

Espresso blended with steamed milk and Nutella, creating a rich and creamy coffee experience.

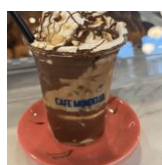
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## Latte froid

CA\$4.50

Espresso combined with cold milk, served over ice.

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## Latte Nutella froid

CA\$8.00

Rich blend of espresso and milk with Nutella, topped with whipped cream and drizzled chocolate, garnished with chopped nuts.

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## Latte Oreo froid

CA\$8.00

Espresso with cold milk and a touch of Oreo foam, creating a creamy blend of coffee and chocolate cookie flavors.

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## Cannoli latte

CA\$8.00

Espresso with steamed milk, typically enhanced with the sweet, creamy flavors of cannoli, and finished with a touch of foam.

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# Menu Café Mondello

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## Latté / Latte

CA\$4.50

Espresso mixed with steamed milk, creating a smooth and creamy coffee experience with a touch of milk foam.

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## Espresso

CA\$3.00

Rich, flavorful cup of espresso brewed to perfection.

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## Boissons / Drinks

### Limonada

CA\$4.00

Refreshing classic lemonade, perfectly tart and sweet.

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### Aranciata

CA\$4.00

Sparkling orange beverage typically featuring the vibrant flavor of sun-ripened oranges, offering a refreshing citrus taste.

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### Jus de poire / Pear Juice

CA\$3.00

Pear juice, a refreshing beverage typically made from ripe pears, offering a naturally sweet and fruity taste.

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### Eau pétillante (grande) / Sparkling Water (Big)

CA\$7.00

Sparkling mineral water, typically imported from Italy, known for its natural carbonation and crisp taste.

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### Red Bitter

CA\$3.00

A classic Italian aperitif featuring a bitter red herbal infusion, typically accompanied by hints of citrus and aromatic herbs.

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### Eau pétillante / Sparkling Water

CA\$4.00

Effervescent sparkling water, typically unflavored, offering a refreshing carbonated experience.

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