



Menu

Restaurant Il Miglio Express

111 Blvd Robert-Bourassa, Montréal, QC H3C, Canada | (514) 750-3069

Most Ordered



Campanelle aux champignons / Mushrooms Campanelle

CA\$23.00

Campanelle (semoule de blé, oufs), jus de veau, ragoût de champignons, parmesan, huile de truffe. / Campanelle (wheat semolina, eggs), veal sauce, mushrooms ragout, parmesan, truffle oil.



Gnocchi all'arrabiata

CA\$19.50

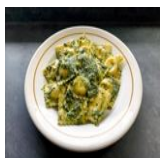
Végétarien. Gnocchi de pommes de terre (semoule de blé, farine de riz), sauce tomate, piment fort, basilic, ail, huile d'olive, parmesan. / Vegetarian. Potato gnocchi (wheat semolina, rice flour), tomato sauce, hot pepper, basil, garlic, olive oil, parmesan.



Polpette de veau / Veal Meatballs

CA\$13.00

3x boulettes de veau (veau haché, pain, lait, oufs, parmesan) mijotées dans une sauce tomate. / 3x veal meatballs (ground veal, bread, milk, eggs, parmesan) slowly cooked in tomato sauce.



Ravioli de fromage et pesto / Cheese ravioli & pesto

CA\$22.00

Ravioli farcis de ricotta (semoule de blé, oufs), pesto d'amande et de basilic, huile d'olive, parmesan. / Ravioli stuffed with ricotta cheese (wheat semolina, eggs), almond and basil pesto, parmesan, olive oil.



Tiramisu

CA\$8.00

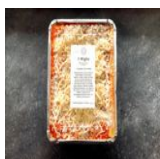
Crème mascarpone, armagnac, biscuit génoise, sirop de café, cacao (farine, oeufs). / Mascarpone cream, armagnac, biscuit genoise, coffee sirup, cocoa (flour, eggs).



Linguine pesto pistaches et crevettes / Pistachios Pesto Linguine and Shrimps

CA\$17.00

Linguine (semoule de blé), pesto de pistaches, crevettes nordiques, huile de citron, parmesan. / Linguine (wheat semolina), pistachios pesto, nordic shrimps, lemon oil, parmesan.

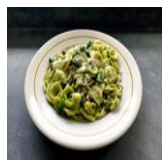


Lasagne pour 2 / Lasagna for 2

CA\$25.00

Surgelée, pâtes fraîches (semoule de blé, oufs), sauce bolognaise (bouf, veau & porc), béchamel, mozzarella. / Frozen, fresh pasta (wheat semolina, eggs), bolognese sauce (beef, veal & pork), bechamel, mozzarella.

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Orecchiette à la saucisse / Orecchiette & italian sausage

CA\$24.00

Pâte orechiette (blé, oufs), saucisse italienne (porc), crème de rapini, rapini rôtis, ail, huile d'olive, parmesan. / Orecchiette pasta (wheat, eggs), Italian sausages, rapini cream, roasted rapini, garlic, olive oil, parmesan.



Panini polpette de veau / Veal Meatballs Panini

CA\$20.00

Ciabatta, boulettes de veau (pain, oufs, parmesan), mayonnaise 'nduja épicée, mozzarella, sauce tomate. / Ciabatta, veal meatballs (bread, eggs, parmesan), 'nduja spicy mayo, mozzarella, tomato sauce.

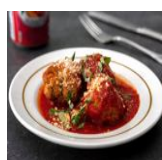


Mousse au caramel / Caramel Pudding

CA\$8.00

Mousse au caramel, biscuits brownie au chocolat et arachides (farine, oufs, beurre, crème). / Caramel pudding, brownie cookies and peanuts (flour, eggs, butter, cream).

Entrées / Appetizers



Polpette de veau / Veal Meatballs

CA\$13.00

3x boulettes de veau (veau haché, pain, lait, oufs, parmesan) mijotées dans une sauce tomate. / 3x veal meatballs (ground veal, bread, milk, eggs, parmesan) slowly cooked in tomato sauce.



Salade César / Caesar Salad

CA\$11.50

Laitues, vinaigrette (mayonnaise, câpres, anchois, citron) bacon, croûtons, parmesan. / Lettuce, vinaigrette (mayo, capers, anchovies, lemon) bacon, croutons, parmesan.



Salade de burrata / Burrata Salad

CA\$18.00

Végétarien. Burrata italienne, roquette, tomates, concombre, olives taggiasche, parmesan, vinaigrette balsamique. / Vegetarian. Italian burrata, arugula, tomatoes, cucumber, taggiasche olives, parmesan, balsamic vinaigrette.

Sandwichs / Sandwiches



Panini polpette de veau / Veal Meatballs Panini

CA\$20.00

Ciabatta, boulettes de veau (pain, oufs, parmesan), mayonnaise 'nduja épicée, mozzarella, sauce tomate. / Ciabatta, veal meatballs (bread, eggs, parmesan), 'nduja spicy mayo, mozzarella, tomato sauce.



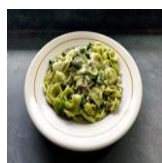
Panini à la burrata / Burrata Panini

CA\$22.50

Végétarien. Ciabatta, burrata italienne, pesto (amandes, basilic, ail), tomates, olives taggiasche, aubergines, parmesan, roquette. / Vegetarian. Ciabatta, Italian burrata, pesto (almond, basil, garlic) tomatoes, taggiasche olives, eggplants, parmesan, arugula.

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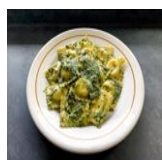
Plats de pâtes fraîches / Fresh Pasta Dishes



Orecchiette à la saucisse / Orecchiette & Italian sausage

CA\$24.00

Pâte orechiette (blé, oufs), saucisse italienne (porc), crème de rapini, rapini rôtis, ail, huile d'olive, parmesan. / Orecchiette pasta (wheat, eggs), Italian sausages, rapini cream, roasted rapini, garlic, olive oil, parmesan.



Ravioli de fromage et pesto / Cheese ravioli & pesto

CA\$22.00

Ravioli farcis de ricotta (semoule de blé, oufs), pesto d'amande et de basilic, huile d'olive, parmesan. / Ravioli stuffed with ricotta cheese (wheat semolina, eggs), almond and basil pesto, parmesan, olive oil.



Gnocchi all'arrabiata

CA\$19.50

Végétarien. Gnocchi de pommes de terre (semoule de blé, farine de riz), sauce tomate, piment fort, basilic, ail, huile d'olive, parmesan. / Vegetarian. Potato gnocchi (wheat semolina, rice flour), tomato sauce, hot pepper, basil, garlic, olive oil, parmesan.



Campanelle aux champignons / Mushrooms Campanelle

CA\$23.00

Campanelle (semoule de blé, oufs), jus de veau, ragoût de champignons, parmesan, huile de truffe. / Campanelle (wheat semolina, eggs), veal sauce, mushrooms ragout, parmesan, truffle oil.



Linguine pesto pistaches et crevettes / Pistachios Pesto Linguine and Shrimps

CA\$27.00

Linguine (semoule de blé), pesto de pistaches, crevettes nordiques, huile de citron, parmesan. / Linguine (wheat semolina), pistachios pesto, nordic shrimps, lemon oil, parmesan.

Extras

Extra polpetta de veau / Veal Meatball

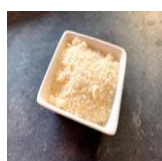
CA\$4.25

1x boulette de veau (veau, pain, lait, oufs, parmesan). / 1x veal meatball (veal, bread, milk, eggs, parmesan).

Extra Burrata

CA\$5.75

Demi-portion de burrata (50 gr). / Half portion of burrata (50 gr).

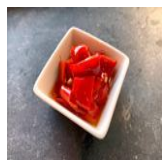


Extra Parmesan

CA\$2.00

Parmesan râpé. / Grated parmesan cheese.

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Extra piments forts / Hot Peppers

CA\$1.50

Piments forts tranchés et huile d'olive. / Sliced hot peppers and olive oil.

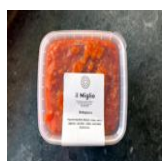
Épicerie / Grocery



Ravioli à la viande (500 gr) / Meat Ravioli (500 gr)

CA\$19.50

Surgelés, 3 à 4 portions, ravioli (semoule de blé, oufs), farcis de bouf, ricotta et parmesan. / Frozen 3 to 4 portions, ravioli (wheat semolina, eggs), stuffed with beef, ricotta and parmesan.



Sauce bolognaise (500 ml) / Bolognese Sauce (500 ml)

CA\$12.00

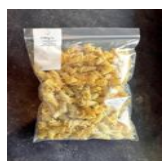
Frais, 3 à 4 portions, tomates italiennes, bouf, porc et veau, oignons, carottes, céleri et ail. / Fresh, 3 to 4 portions, Italian tomatoes, beef, porc and veal, onions, carrots, celery and garlic.



Sauce champignons (500 ml) / Mushroom Sauce (500 ml)

CA\$13.00

Frais, 3 à 4 portions, champignons (Paris, portobello, shiitake, cèpes), jus de veau, tomate, oignons et ail. / Fresh, 3 to 4 portions, mushrooms (button, portobello, shiitake, porcini), veal stock, tomato, onions and garlic.



Pâtes courtes (500 gr) / Short Pasta (500 gr)

CA\$6.50

Surgelées, 3 à 4 portions, (semoule de blé, oufs), choix du chef Campanelle ou Rigatoni / Frozen, 3 to 4 portions, (wheat semolina, eggs), Chef choice Campanelle or Rigatoni



Pâtes longues (450gr) / Long Pasta (450gr)

CA\$7.50

Surgelées, Linguini, 3 portions, (semoule de blé). / Frozen, Linguini, 3 portions (wheat semolina).



Ravioli au fromage (500 gr) / Cheese Ravioli (500 gr)

CA\$15.00

Surgelés, 3 à 4 portions, ravioli (semoule de blé, oufs) farcis de fromages ricotta et parmesan. / Frozen, 3 to 4 portions, ravioli (wheat semolina, eggs) stuffed with ricotta and parmesan.

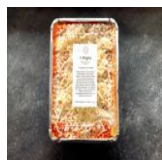


Sauce tomate (500 ml) / Tomato Sauce (500 ml)

CA\$10.25

Frais, 3 à 4 portions, tomates italiennes, oignons et ail. / Fresh, 3 to 4 portions, Italian tomatoes, onions and garlic.

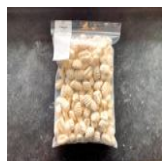
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Lasagne pour 2 / Lasagna for 2

CA\$25.00

Surgelée, pâtes fraîches (semoule de blé, oufs), sauce bolognaise (bouf, veau & porc), béchamel, mozzarella. / Frozen, fresh pasta (wheat semolina, eggs), bolognese sauce (beef, veal & pork), bechamel, mozzarella.



Gnocchi (1 kg)

CA\$13.00

Surgelés, gnocchi de pommes de terre, 4 portions, (semoule de blé, farine de riz). / Frozen, potato gnocchi, 4 portions (wheat semolina, rice flour).

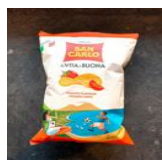
Chips et chocolat / Chocolate and Chips



Chips San Carlo Paprika

CA\$3.00

Sac de 50 gr. / Bag of 50 gr



Chips San Carlo tomate / Chips San Carlo Tomato

CA\$3.00

Sac de 50 gr. / Bag of 50 gr

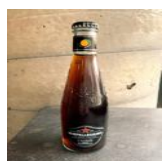


Chips San Carlo Classic

CA\$3.00

Sac de 50 gr. / Bag of 50 gr.

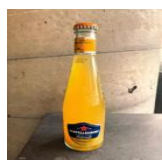
Breuvages / Beverages



Chino San Pellegrino

CA\$3.00

200 ml.



Aranciata San Pellegrino

CA\$3.00

200 ml.

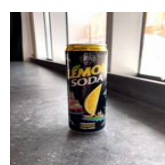


EstaThé Pesca

CA\$3.50

250 ml.

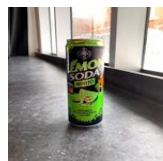
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Lemon Soda

330 ml.

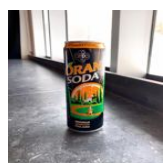
CA\$3.50



Lemon Soda Mojito

330 ml.

CA\$3.50



Oran Soda

330 ml.

CA\$3.50



EstaThé Limone

250 ml.

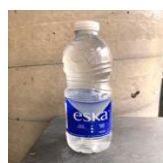
CA\$3.50



Eau gazéifiée Margherita / Margherita Carbonated Water

440 ml.

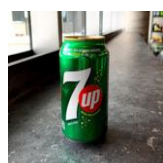
CA\$3.50



Eau plate Eska / Eska Still Water

500 ml.

CA\$2.75



7 Up

355 ml.

CA\$3.00



Coca-Cola

355 ml.

CA\$3.00



Coke diète / Diet Coke

355 ml.

CA\$3.00

Desserts maison / Homemade Desserts



Mousse au caramel / Caramel Pudding

CA\$8.00

Mousse au caramel, biscuits brownie au chocolat et arachides (farine, oufs, beurre, crème). / Caramel pudding, brownie cookies and peanuts (flour, eggs, butter, cream).



Tiramisu

CA\$8.00

Crème mascarpone, armagnac, biscuit génoise, sirop de café, cacao (farine, oeufs). / Mascarpone cream, armagnac, biscuit genoise, coffee sirup, cocoa (flour, eggs).



Biscuits sablés noisettes / Sablé cookies hazelnut

CA\$6.50

2 biscuits sablés aux noisettes caramélisés et noix de coco (farine, oufs, beurre). / 2 sablé cookies made with caramelized hazelnuts and coconut (flour, eggs, butter).



Gâteau aux carottes / Carrot Cake

CA\$6.75

Avec glaçage au fromage à la crème, noix et raisins (farine, oufs, beurre, crème). / With cream cheese icing, nuts and raisin (flour, eggs, butter, cream).