



Menu

Mista

Mista, 955 Rue Laurier, Beloeil, QC J3G 4K9, Canada | (450) 464-5667

Most Ordered



CARBONARA

CA\$29.00

Pappardelles, sauce crème, pancetta, parmesan et jaune d'oeuf. / Pappardelles, cream sauce, pancetta, parmesan and egg yolk.



LISCIO

CA\$27.00

Rigatonis, sauce rosée, tomates marinées, pancetta, champignons, ricotta, ail rôti. / Rigatonis, rosé sauce, marinated tomatoes, pancetta, mushrooms, Ricotta, roasted garlic.



PIZZA CLASSIQUE

CA\$19.00

Mozzarella fior di latte, basilic frais / Mozzarella fior di latte, fresh basil.



PIZZA CARNIVORE

CA\$29.00

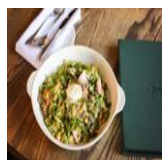
Pepperoni, pancetta, salami calabrese, saucisses, mozzarella fior di latte, sauce tomate, basilic



PIZZA CALABRESE

CA\$33.00

Salami Calabrese, tomates confites, roquette, burrata 100g, fleur de sel



CARNI

CA\$32.00

Pappardelles, émincé de mignon de Bouf, jus de veau au poivre de madagascar, oignons verts, portabella. / Pappardelle, minced beef mignon, veal juice with madagascar pepper, green onions, portabella.



SALSICCIA

CA\$29.00

orecchiette, saucisse italienne, huile de tomate épicé, broccolini, parmigiano Romano

Menu Mista



ARANCINI

Croquette de risotto au fromage frais, fondue de fromage à l'ail noir, salade de menthe, tomate cerise, bocconcini et citron confit.

CA\$18.00

SALADE CÉSAR

Laitue romaine, lardons, parmesan, croûtons de feta. / Romaine lettuce, bacon, parmesan, feta croutons.

CA\$17.00

PIZZA PROSCIUTTO

Prosciutto, poires, balsamique blanc, Roquette / Prosciutto, pears, white balsamic, Arugula.

CA\$27.00

ENTRÉES



CHARCUTERIES & BURRATA

Burrata entière, foccacia maison, cinq tranches de chacune des charcuteries : chorizo, prosciutto, pancetta, calabrese, ainsi qu'une variété de 3 de nos marinades importées d'italie. / Five slices of each cold cuts: chorizo, prosciutto, pancetta, chorizo. Variety of 3 of our marinades imported from Italy. Burrata

CA\$34.00



ORANGINA

4 bâtonnets de fromage et prosciutto, enroulé de graines de sésame

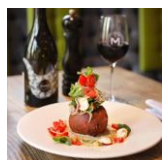
CA\$18.00



CALMARS

8oz de calmars frits, parmesan, citron & condiments du moments

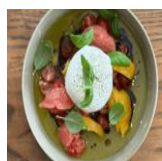
CA\$23.00



ARANCINI

Croquette de risotto au fromage frais, fondue de fromage à l'ail noir, salade de menthe, tomate cerise, bocconcini et citron confit.

CA\$18.00



BURRATA (100G)

Tomates marinées, confites, fraîches, focaccia rôtie, agrumes et basilic. / Marinated, candied, fresh tomatoes, roasted focaccia, citrus fruits and basil.

CA\$23.00

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PROSCUITTO MELON

CA\$19.00

melon gaya, proscuitto, noisette, caccio & peppe, huile d'olive au romarin



ARTICHAUTS

CA\$19.00

Cour d'artichauts fondants farcis de fromage de chèvre, rôtis au four, noix de pin, mâche, raisins secs et balsamique blanc. / Oven roasted artichokes stuffed with goat cheese, pine nuts, mash, grapes and white balsamic.

FRITE PARMESAN TRUFFE

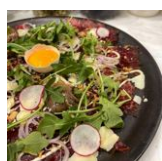
CA\$10.00

French fries typically seasoned with truffle oil and topped with shaved parmesan cheese.

EXTRA (PROSCUITTO)

CA\$4.00

Prosciutto di Parma, typically served with a selection of cured meats, cheeses, and marinated vegetables.



CARPACCIO DE BOEUF

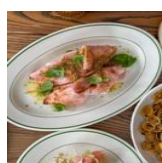
CA\$24.00

Fines tranches de filet mignon, ouf cru, huile de truffe, oignons frits, champignons, parmesan, rémoulade. / Thin slices of filet mignon, raw egg, truffle oil, fried onions, mushrooms, Parmesan cheese, remoulade.

SALADE CÉSAR

CA\$17.00

Laitue romaine, lardons, parmesan, croûtons de feta. / Romaine lettuce, bacon, parmesan, feta croutons.

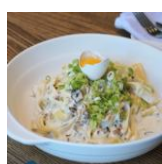


CROSTONE MORTADELLA

CA\$17.00

stratciatella, mortadella, pistache, miel épicé, croûtons de foccacia, basilic

PATES



CARBONARA

CA\$29.00

Pappardelles, sauce crème, pancetta, parmesan et jaune d'oeuf. / Pappardelles, cream sauce, pancetta, parmesan and egg yolk.

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SALSICCIA

orecchiette, saucisse italienne, huile de tomate épicé, brocolini, parmigiano Romano

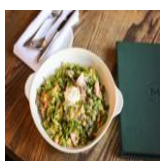
CA\$29.00



RAVIOLI DE RICOTTA

Ravioli de ricotta et truffe / Ricotta and Truffle Ravioli raviolis, jus de veau, champignons, bouf braisé, huile de truffe

CA\$32.00



CARNI

Pappardelles, émincé de mignon de Bouf, jus de veau au poivre de madagascar, oignons verts, portabella. / Pappardelle, minced beef mignon, veal juice with madagascar pepper, green onions, portabella.

CA\$32.00



CALAMARATA VERDE

Pâtes calamarata, pesto de roquette et kale, pangrattato de pistaches, ail rôti, burratina // Calamarata pasta, arugula and kale pesto, pistachio breadcrumbs, roasted garlic, burratina

CA\$30.00



LISCIO

Rigatonis, sauce rosée, tomates marinées, pancetta, champignons, ricotta, ail rôti. / Rigatonis, rosé sauce, marinated tomatoes, pancetta, mushrooms, Ricotta, roasted garlic.

CA\$27.00



RICCO

Pappardelles, bruschetta, poireaux, olives, bocconcini, huile d'olive extra vierge

CA\$25.00

PIZZAS



PIZZA CARNIVORE

Pepperoni, pancetta, salami calabrese, saucisses, mozzarella fior di latte, sauce tomate, basilic

CA\$29.00

PIZZA PROSCIUTTO

Prosciutto, poires, balsamique blanc, Roquette / Prosciutto, pears, white balsamic, Arugula.

CA\$27.00

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PIZZA SAUCISSES

saucisse italiennes, caccio & peppe, pesto d'artichauts, mozzarella fior di latte

CA\$26.00



PIZZA CHORIZO

Chorizo, fromage de chèvre, roquette, Tomates confites. / Chorizo, goat cheese, arugula, candied tomatoes.

CA\$26.00



PIZZA CALABRESE

Salami Calabrese, tomates confites, roquette, burrata 100g, fleur de sel

CA\$33.00



PIZZA MORTADELLA

mortadelle, stratciatella, pistache, roquette, pesto de roquette, mozzarella fior di latte

CA\$28.00



PIZZA VÉGÉTARIENNE

Artichauts, kalamata, tomates, aubergines marinées, pesto de basilic, ricotta. // Artichokes, kalamata, tomatoes, marinated eggplants, basil pesto, Ricotta.

CA\$24.00



PIZZA CLASSIQUE

Mozzarella fior di latte, basilic frais / Mozzarella fior di latte, fresh basil.

CA\$19.00

PIZZA PEPPERONI

Pepperoni et fior di latte / Pepperoni and fior di latte.

CA\$22.00

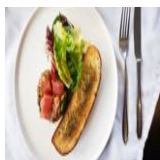
TARTARES & SALADES

SALADE DE CANARD

Canard cuisiné de deux manières ; le magret en « spiedini » et en Jambon fumé, salade de kale, pistaches, canneberges, citron, érable. / Low in gluten. Duck cooked in two ways; duck breast in "spiedini" and smoked ham, kale salad, pistachios, cranberries, lemon, maple.

CA\$31.00

Menu Mista



TARTARE DE THON

CA\$30.00

Tartare de thon rouge à l'avocat, rémoulade de citron, persil italien, croûtons de focaccia, salade de roquette au citron, frites au parmesan



TARTARE DE BOEUF

CA\$30.00

Tartare de boeuf, cornichons, pesto de tomates semi-sèches, croûtons de focaccia, salade de roquette au citron, frites au parmesan

DESSERTS



CANNOLIS

CA\$10.00

(4) farçis de ricotta. / (4) stuffed with ricotta

FONDANT AU CHOCOLAT

CA\$13.00

Mi-cuit de chocolat, cuisson 10 min. / Chocolate half-baked, baking time 10 min.



POUTINE DESSERT

CA\$13.00

Churros, gâteau au fromage, caramel et cerises noires. / Churros, cheesecake, caramel and black cherries.

BREUVAGES



SANPELLEGRINO LIMONATA

CA\$3.75

Italian lemon soda with natural lemon juice, offering a refreshing and tangy citrus flavor.



GINGER ALE

CA\$3.50

Made from real ginger with 100% natural flavors, caffeine-free.



SANPELLEGRINO ORANGE

CA\$3.75

Infused with the essence of Italian oranges, this sparkling water offers a refreshing citrus flavor.

Menu Mista



PELLEGRINO 750ML

Natural mineral sparkling water, 750ml.

CA\$8.00



RED BULL

Provides a boost of energy with a blend of caffeine, taurine, and B-vitamins.

CA\$5.00



COKE ZERO

Sugar-free cola with a classic taste, available in a 330ml can.

CA\$3.50



ACQUA PANNA

Eau plate

CA\$6.00
