Presto Lun SPECIAL

Table d'Hôte Option +\$4.50 Add a soup, or a vegetable or tomato juice, a selected beverage and a Dolci. Soup and Salad Duo



Duetto Pizza Molti formaggi and Spaghetti Bolognese



11 am to 3 pm, Monday to Friday Included: all-you-can-eat Bread Bar

Penne Prosciutto Arugula



SPECIAL PRICES ONLY AT LUNCHTIME

Soup and Salad Duo \$9.50 V Your choice of soup and salad. Chicken cutlet + \$4.50

Croque-parmigiana \$12 Capicollo, prosciutto, arugula, melted Parmesan cheese served with soup or salad, or Parmigiana Fries.



Spaghetti Bolognese \$10 Italian meatball + \$3

Penne e Capicollo Rosé Sauce \$12.25

Whole Wheat Penne Primavera \$12.75 V Zucchini, asparagus, onion, tomatoes, broccoli, Napoletana sauce, pesto, wine, black olives, green onion.

Pizza molti formaggi duetto \$12.75 V Tomato sauce, basil, mozzarella fior di latte, ricotta and pizza mozzarella cheeses, with a choice of salad, or spaghetti Napoletana or Bolognese, or Parmigiana Fries.

Pizza Americana \$12.75

Tomato sauce, basil, pepperoni, mushrooms, green pepper, pizza mozzarella cheese.





Whole gluten-free pizza + \$2.50



Our products may have come in contact with allergenic products. Taxes are not included. Dish presentations are for illustrative purposes only.

11 am to 3 pm, Monday to Friday Included: all-you-can-eat Bread Bar

Presto Lunch SPECIAL

Croque-parmigiana



SPECIAL PRICES ONLY AT LUNCHTIME

Prosciutto and Arugula Pizza \$13.25 🚿 Tomato sauce, basil, pizza mozzarella

cheese, olive oil. Goat cheese or gorgonzola + \$2.50

Penne Prosciutto Arugula \$13.50 Green onion, tomatoes, wine, gorgonzola or goat cheese.

Italian Crusted Cod \$14.50

Oven-roasted cod, herb and roasted garlic crust, served over sun-dried tomato pesto linguine, tomatoes, green onion, basil, wine, Napoletana sauce, or with your choice of salad.

Linguine crema di pesto with Shrimp \$14

Alfredo sauce, pesto, Nordic shrimp, green onion, asparagus.

Lasagna Bolognese \$14 Oven-baked fresh pasta au gratin. A DISH FOR THE LOVE OF PEOPLE

PACINI

Order the Lasagna Bolognese and \$1 will be donated to the local community organization supported by this restaurant. (See in-store or at pacini.ca)

Linguine Alfredo with Grilled Chicken \$14.50 Cream, Parmesan and Asiago cheeses, green onion.



All of these dishes are smart choices. With the Italian salad accompaniment*, they contain less than 750 kcal, more than 4 grams of fibre and more than 15 grams of protein per serving, and as with all of our dishes, zero trans fat. *With chicken for the Soup and Salad Duo.

Replace any of our pastas with whole wheat penne. Your meal will contain 9 grams more fibre (36% of the recommended daily intake).

Linguine Alfredo with Grilled Chicken



Lasagna Bolognese



Bevande (Beverages)

Cocktails

Virgin Caesar, Virgin Mary \$3.50 Kir, Cinzano, Pineau des Charentes, Martini and St-Raphaël \$5.75 Venetian Spritz and Other Specialties \$8 Bloody Caesar, Bloody Mary \$7 Dry Martini \$7 Kir Royal (Prosecco and \$7.50 Cream of Blackcurrant)

Spirits

Rum, Vodka, Gin, Scotch, Brandy, Tequila \$6



Ungava Gin **\$8** Quartz Vodka **\$8** Chic Choc Spiced Rum **\$8**

Bottled Beer

Domestic \$5.75 Imported \$6.75

Draught Beer

Domestic 330 ml **\$5.50** 500 ml **\$7** Imported 330 ml **\$6.50** 500 ml **\$8.75** Classic Sangria Glass **\$7** Pitcher **\$27** Drinking water while consuming alcoholic beverages can help prevent dehydration. So, have a little water between sips of wine and you could be saying, "goodbye hangover!"

Beverages

Brio \$2.60

Iced Tea \$2.60

Juice \$2.20 / \$2.80

Soft Drinks (Pepsi, 7UP, etc.) \$2.60

Natural or Carbonated Spring Water (750 ml) \$4

Geneviève Nadeau, Nutritionist, Food and Nutrition Director





Photo credit: Vanessa Renaud

| Cai | rta dei vini (Wine Lis | t) | | |
|----------------------------------|--|----------------------------|---|------------------------|
| Spum | ante (Sparkling) | (165 ml) | (250 ml) | (750 ml) |
| FRUITY AND VIBRANT | Prosecco Cuvée 1821, Zonin, Italy | \$6.75 (120 ml) | | \$33 |
| AROMATIC AND MELLOW | Champagne Drappier Carte D'Or Brut, France | | | \$70 |
| | CASA (House wines) Il Guerrino bianco Trebbiano, Italy Il Guerrino rosso Montepulciano, Italy | \$6.50 \$6.50 | \$9.25 \$9.25 | \$27 \$27 |
| Bianco | 0 Fleur de Sauvignon, Bordeaux, France | | | \$31 |
| DELICATE AND LIGHT | Ruffino Lumina, Pinot Grigio, Venetia, Italy | \$8.25 | \$12.50 | \$31 \$34 |
| AROMATIC AND MELLOW | Clos du Bois, Chardonnay, California | \$9 | \$13.50 | \$38 |
| FRUITY AND VIBRANT | Kim Crawford, Sauvignon blanc, Marlborough, New Zealand | \$11 | \$16 | \$45 |
| 1 | Specialty Wines Il Giangio, Gambellara Classico, d.o.c., Italy | \$7.75 | 611.50 | \$32 |
| | **Ca'bolani, Pinot Grigio, Friuli Aquileia, d.o.c., Zonin, Italy | \$1.15 | \$11.50 | \$32 \$35 |
| Rosat | to | | | |
| FRUITY AND LIGHT | Carrelot des Amants, Merlot/Malbec/Cabernet Franc, France | \$7.75 | \$11.50 | \$31 |
| Rosso | | | | |
| FRUITY AND MEDIUM- BODIED | Riparosso Illuminati, Montepulciano d'Abruzzo, Italy Ruffino Chianti, Sangiovese, d.o.c.g., Tuscany, Italy | \$9.25 | \$13.25 | \$32 \$35 |
| BODIED | Castello del Poggio, Barbera d'Asti, d.o.c., Zonin, Piedmon | | \$15.25 | \$36 |
| | Velutto Veneto, Corvina/Merlot, i.g.t., Venetia, Zonin, Italy | \$9.50 | \$13.50 | \$37 |
| | OSO Castello d'Albola, Sangiovese/Merlot/Syrah, i.g.t., Z | Zonin, Tuscany, | Italy | \$39 |
| | Oyster Bay, Pinot Noir, Marlborough, New Zealand | | | \$44 |
| | Primo Amore, Sangiovese/Merlot, i.g.t., Zonin, Sicily, Italy | \$8 | \$12 | \$33 |
| AROMATIC AND SUPPLE | Le Focaie, Sangiovese/Cabernet-Sauvignon, i.g.t., Maremma, Zonin, Tuscany, Italy | \$9 | \$13 | \$34 |
| | EXP Syrah, R.H. Phillips, California | | | \$38 |
| AROMATIC AND ROBUST | Liberty School, Cabernet Sauvignon, California | | | \$41 |
| TN | Torres Grand Coronas Reserva, Cabernet-Sauvignon, Sp Benni Di Batasiolo, Baralo 2009, Piodmont Italy | bain | | \$42 |
| | Benni Di Batasiolo, Barolo 2009, Piedmont, Italy Osoyoos Larose, Le Grand Vin, Merlot/Cabernet Sauvignon/ Cabernet Franc/Malbec, Okanagan Valley, Canada | /Petit Verdot/ | | \$55 \$85 |
| | Specialty Wines | | | |
| | **URLO, Syrah/Cabernet/Merlot/Sangiovese, Alicante/Petit Verdot, i.g.t., Toscany, Italy | \$10 | \$14 | \$40 |
| | *Valpolicella Ripasso Superiore, d.o.c., Zonin, Venetia, I | | | \$45 |
| | **Ruffino Modus, i.g.t., Sangiovese/Merlot/Cabernet-Sauvigr | | ıly | \$60 |
| | *Amarone della Valpolicella, d.o.c., Zonin, Venetia, Italy | | | \$75 |
| | orts. Depending on availability. ** Depending on availability. | | | Constant of the second |
| LEGEND | | | | |
| FRUITY AND LIGHT LIGHTER - | ral FRUITY AND HEDION- BODIED Woody Plump HEDION- MORATIC AROMATIC AROMATIC AROMATIC MORATIC | dry AROMATIC AND MELLOW | full-bodied dry fruity-woody + FULL- BODIED SWEET | • fruity |

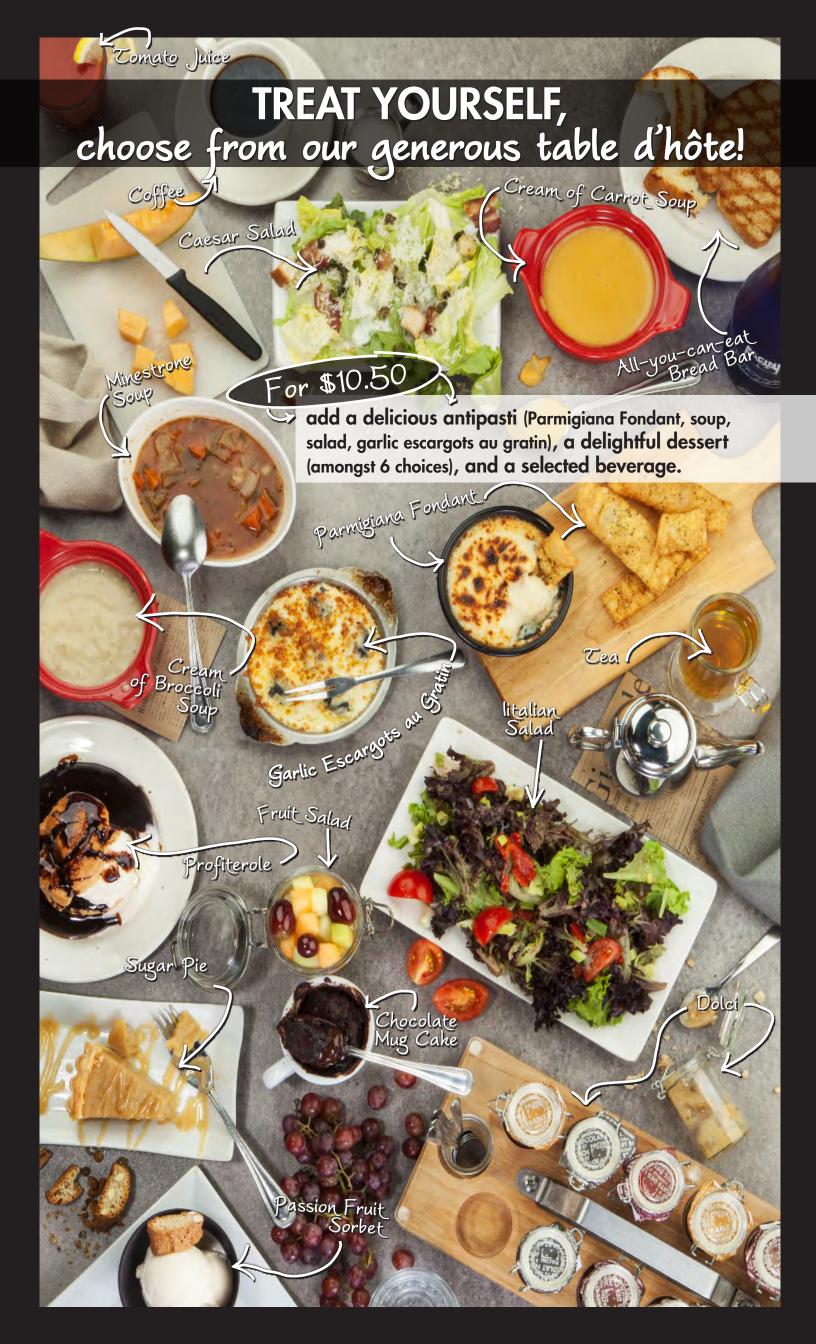


Table d'Hôte Option +\$10.50

Antipasti

Add a choice of Parmigiana Fondant or soup or salad, or garlic escargots au gratin, a selected beverage and a selected dessert.

Minestrone or Cream Soup of the Day \$5.50 \vee

Parmigiana Fondant \$6 V Parmesan fondue with pasta chips.

Italian Salad \$6 (Solution V) Balsamic and roasted garlic vinaigrette, fresh vegetables.

Caesar Salad \$7.50 ()* Bacon, fried capers, Asiago cheese, croutons.

Garlic Escargots au Gratin \$7 🛞

Salsicce piccanti \$8.75 Grilled spicy sausage and accompaniments.

Italian Meatball \$5.75 Tomato sauce and ricotta.

Parmigiana Fries \$7.25 V Matchstick fries, julienned zucchini and fried onion, Parmesan, fine herbs.

Nuova bruschetta \$7.75 V Tomatoes, pestos, focaccia-style bread.

Shrimp arancini \$11.75 Fried risotto balls with shrimp, pesto mayonnaise.

Calamari fritti \$14.75 And accompaniments.

Mozzarella pomodoro \$12.75 Mozzarella fior di latte, tomato bruschetta, focaccia-style bread.

Piatto di salumi \$19.50 Variety of deli meats and accompaniments.

Insalate (meal)

Caesar Salad \$13.50 (*)* Bacon, fried capers, Asiago cheese, croutons. Chicken cutlet + \$4.50

Duck Confit Salad and Goat Cheese \$18.75 Onion, asparagus, balsamic vinaigrette, roasted garlic.



Winning recipe in the 2012 Maestro della cucina Pacini contest by Evelyne Robin. Every year, many Pacini cooks are trained in Italy! Parmigiana Fondant







Piatto di salumi













2 amazing pizzas for the price of 1 amazing pizza!

Offer valid every night after 9 pm.

CRUNCHI



CRUNCH!

Gluten-free Crust + \$2.50

ofter9pm

All our gluten-free dishes are made with gluten-free ingredients. However, due to possible cross-contamination, they may contain traces. These dishes are primarily meant for people wishing to avoid gluten, not for those who are severely allergic or intolerant.



We serve Italy's favourite cheese brand, fresh mozzarella fior di latte by Galbani.

Margherita \$13.50 🛞 V Tomato sauce, basil, pizza mozzarella cheese.

Mushrooms and Truffle Oil \$17.50 V Mushroom sauce with black truffle oil, Paris and portobello mushrooms, pizza mozzarella cheese.

Primavera alla Guerrino \$15.75 🛞 🌾

Tomato sauce, basil, asparagus, onion, broccoli, zucchini, tomatoes, pizza mozzarella cheese.

Americana \$15.50

Tomato sauce, basil, pepperoni, mushrooms, green pepper, pizza mozzarella cheese.

Molti formaggi \$16.50 (%) Tomato sauce, basil, mozzarella fior di latte, ricotta and pizza mozzarella cheeses.

Mozzarella fior di latte \$17.75 🕉 V

Mozzarella fior di latte is a no-crust, semi-soft cheese. It offers a deliciously mild taste, a cream white colour plus a firm and elastic texture.

Salsiccia e portobellos \$17.50

Tomato sauce, basil, spicy Italian sausage, portobello mushrooms, onion, rosemary, pizza mozzarella cheese.

Prosciutto and Arugula \$17.50 🛞

Tomato sauce, basil, pizza mozzarella cheese, olive oil. Goat cheese or gorgonzola + \$2.50

Pesto and Goat Cheese \$16.50 🛞 🗸

Tomato sauce, basil, onion, black olives, tomatoes, roasted red peppers, pesto, crumbled goat cheese and pizza mozzarella cheese.

Meat Lover's \$18.75 Tomato sauce, basil, Italian meatball, capicollo, bacon, onion, pizza mozzarella cheese.

Table d'Hôte Option + \$10.50

Add a choice of Parmigiana Fondant or soup or salad, or garlic escargots au gratin, a selected beverage and a selected dessert.





Duetto Pizza Molti formaggi and Spaghetti Bolognese



Meat Lover's



Duettos

For the price of a regular pizza, enjoy half a pizza and spaghetti with your choice of Bolognese or Napoletana sauce, or linguine Alfredo, or a choice of salad, or Parmigiana Fries.

Carni e P esci



Italian Feast for Two



Grilled Chicken Rosmarino





Prefer gluten-free?

To accompany these grilled dishes, replace the fries, linguine, or risotto with crouton-free Caesar salad or Italian

salad, or balsamic vinegar glazed vegetables.

Italian Feast for Two \$53

Certified Angus Beef® steak grilled with Sicilian sea salt, spicy Italian sausages, shrimp brochettes, asparagus wrapped in prosciutto, Parmigiana Fries.

Grilled Chicken Rosmarino \$21.50

Roasted garlic sauce, with linguine with tomatoes and zucchini, or Parmigiana Fries, and asparagus wrapped in prosciutto.

Salmone alla griglia \$25 🛞

Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with linguine or risotto with pesto, and asparagus wrapped in prosciutto.

Grain-fed Veal

Scaloppini di Parma \$29.50 📡

Grilled scaloppini cutlets, roasted garlic sauce, prosciutto, mushrooms, green onion, with linguine with tomatoes and zucchini, or Parmigiana Fries.

Grain-fed Veal Scallopini in a Mushroom Duo Sauce \$29.50 🛞

Grilled scaloppini cutlets, cream Griffied Scaloppini Control mushrooms, with linguine with tomatoes and zucchini, or Parmigiana Fries.

Steak with Sea Salt from Sicily \$34 🧐 Certified Angus Beef® on arugula, with Parmigiana Fries.

Table d'Hôte Option + \$10.50 Add a choice of Parmigiana Fondant or soup or salad, or garlic escargots au gratin, a selected beverage and a selected dessert.

Grain-fed Veal Scallopini in a Mushroom Duo Sauce





Gorgonzola + \$2.50





Grain-fed Veal Scaloppini di Parma



Side Dishes 👹

| Gratiné | \$3 |
|---|-----|
| Italian meatball* | \$4 |
| Garlic mushrooms | \$4 |
| Nordic shrimp | \$4 |
| Garlic shrimp | \$5 |
| Asparagus wrapped in prosciutto \$3 | .50 |
| Brochettes of mozzarella fior di latte and prosciutto | \$4 |
| Shared main meal \$3 | .50 |
| * Contains gluten. | |



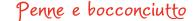
Mafalda with Mushrooms and Truffle Oil





Linguine Carbonara







Spaghetti Napoletana \$13.50 V

Mafalda with Mushrooms and Truffle Oil \$18 V Mafalda pasta, mushroom sauce with black truffle oil, arugula, Paris and portobello mushrooms.

Italian Crusted Cod \$20

Oven-roasted cod, herb and roasted garlic crust, served over sun-dried tomato pesto linguine, tomatoes, green onion, basil, wine, Napoletana sauce, or over your choice of salad.

Penne Arrabbiata \$14 V

Spaghetti Bolognese \$14.50 Italian meatball + \$4

Whole Wheat Penne Primavera \$16 Zucchini, asparagus, onion, tomatoes, broccoli, Napoletana sauce, pesto, wine, black olives, green onion.

Tortellini with Rosé Sauce \$17 V Stuffed with cheese, tomato cream sauce.

Linguine Carbonara \$18.25 Cream, Parmesan, green onion, bacon, egg yolk.

Penne with Duck Confit \$25 Asparagus, green onion, goat cheese.

Linguine with Shrimp \$23 Roasted red peppers, Napoletana sauce, tomatoes, black olives, garlic, green onion.

Penne calabrese piccante \$18 Spicy Italian sausage, onion, olives, arrabbiata sauce.

Penne Prosciutto Arugula \$19 Green onion, tomatoes, wine, gorgonzola or goat cheese.

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Linguine Alfredo \$16 Y Cream, Parmesan.





Penne e bocconciutto \$21 Napoletana sauce, onion, roasted red pepper, pesto, mozzarella fior di latte brochettes wrapped in prosciutto.

Linguine Alfredo with Grilled Chicken \$20 Cream, Parmesan, Asiago cheese, green onion.

Seafood Linguine \$25 Shrimp, mussels, clams, scallops, green onion, Napoletana sauce, cream, Parmesan, wine.

Cannelloni fiorentina \$19 V Oven-baked fresh pasta stuffed with ricotta cheese, spinach and onion, Napoletana sauce, au gratin.

Lasagna Bolognese \$19.50 Oven-baked fresh pasta au gratin.

Order the Lasagna Bolognese and \$1 will be donated to the local community organization supported by this restaurant. (See in-store or at pacini.ca)

Shrimp and Asparagus Risotto \$23 Asiago cheese, green onion.

Duck Confit Risotto \$24 Asiago cheese, green onion.

MAESTRO DELLA CUCINA

Winning recipe in the 2013 Maestro della cucina Pacini contest by Habib Nimaga.

Every year, many Pacini cooks are trained in Italy!

Table d'Hôte Option + \$10.50

Add a choice of Parmigiana Fondant or soup or salad, or garlic escargots au gratin, a selected beverage and a selected dessert.

Duck Confit Risotto



Linguine Alfredo with Grilled Chicken

Pacini is Taking Good Care of You

A DISH FOR THE LOVE OF

FOPLE

PACINI

Whole Wheat Penne

All our pastas can be substituted with whole wheat penne. Each dish prepared with whole wheat penne contains 9 grams of additional fibre (36% of the recommended daily intake).

Gluten-free Penne 🛞

Rice and corn flour penne in your choice of sauce. Napoletana, Arrabbiata \$15.50 Rosée ou Alfredo \$17.50 Bolognese (without meatball) \$17.50

Allergen-free Penne

Specifically for people with allergies to nuts, eggs, peanut, milk, mustard, fish, seafood or sesame. Contains gluten.

Heated in a sealed container in a microwave. Smaller serving. Penne in a tomato sauce emulsified in olive oil. \$11.50

Free sorbetto with the purchase of the allergen-free penne for kids under 12.

Les Aliments Ange-Gardien prepares their products in a specialized and dedicated factory, where no trace of any of the four indicated allergens can be found. Pacini also takes maximum precautions to reduce the risk of cross contamination. However, despite all of these measures, zero risk does not exist. We cannot be held responsible for any incident related to the consumption of these products.



Vegetarian

A DISH FOR THE LOVE OF PEOPLE PACINI

VARATER STREET, S

A program that reflects our commitment to giving human beings the highest priority. For every Lasagna Bolognese ordered, \$1 will be donated to the local community organization supported by this restaurant.

Thanks to you, since implementing this program, we have raised raised nearly \$150,000 for 28 organizations across the country.



Pacini is taking good care of you

More fibre, less salt

Pacini is proud to be the first restaurant chain committed to the Melior program, which aims to improve the foods served in Quebec.



Allergen-free dishes

Produced and packaged at the Aliments Ange-Gardien plant to minimize the risks of cross-contamination, our dishes that do not contain nuts, peanuts, eggs, milk, mustard, sesame, fish or seafood are served in individual sealed containers for even more safety. Contains gluten.

Gluten-free menu

Ange

Gardien

A variety of more than 15 main dishes.



Trans fats

The first restaurant chain in Canada to have eliminated all artificial trans fats from its menus.

Quality ingredients

We care about the quality and origin of our foods. Authenticity, rich flavours, healthier choices and more respect for the environment guide our purchases.



Each of our restaurants now maintains an EpiPen[™] on site, which could save a life in the case of a severe allergic reaction.

Filtered water

All our restaurants offer free regular or carbonated filtered water served in reusable bottles.

A choice of over 20 vegetarian appetizers and main dishes.





Vegetarian options

Pacini doesn't pretend to be a health restaurant. We aim to help you discover foods with exhilarating flavours and textures. We love good Italian food, so we want to share our love of good food with you. But we take your arteries and blood sugar to heart!

Whether you are diabetic, hypertensive, allergic to nuts or gluten sensitive, we are committed to continually improving your choices to suit your needs. Because everyone deserves to take a break from cooking and travel to Italy for a gourmet meal in our restaurant!

At Pacini, love is growing

New Pacini restaurants are opening every year, each creating more than 75 jobs, boosting the economy of the cities where they are located, and committing to help local communities with love and generosity. That's why we're always looking for candidates who would like to join our family. If you're interested in becoming a Pacini franchisee, contact Lafleche Francoeur at (450) 444-4749.

