

To Start

HOMEMADE MARINATED OLIVES 8

FOCACCIA OF THE DAY 6

Olive oil, Modena balsamic vinaigrette

APPETIZERS

SOUP OF THE DAY 9

CAESAR SALAD 21

Romaine quarters, parmesan shavings,
fried capers, house dressing, pancetta

VEAL POLPETTE 22

Tomato sauce, parmesan,
basil chips

BEEF CARPACCIO 27

Parmesan, arugula, truffle mayonnaise,
pine nuts, caperberry

ANTIPASTO TO SHARE 32

Pesto bocconcini, marinated artichokes, mini
peppers with cheese, olives, "Pieux de Charlevoix"
dry sausage, prosciutto, bresaola, pancetta

PIZZA

12 inches

MARGHERITA 24

Olive oil, fior di latte, fresh basil

PROSCIUTTO E RUCOLA 28

Pesto, fior di latte, balsamic reduction

VERDURE GRIGLIATE 27

Grilled vegetable, goat cheese and fior di
latte, sicilian olives

QUATTRO FORMAGGI 27

Fior di Latte, mozzarella, blue cheese and
parmesan

CON SALSICCIA 28

Pieux de Charlevoix saucisson, banana
peppers, fior di latte

PASTA

LINGUINE AL POMODORO 30

Tomatoes, basil, olive oil, parmesan

ORECHIETTE AL RAGÙ 32

Braised beef with tomato juice,
roasted tomatoes, pecorino

GNOCCHI AI FUNGHI WITH BLACK GARLIC 32

Black garlic cream, sautéed seasonal mush-
rooms, truffle oil, caciocavallo

CAVATELLI AI GAMBERI 32

Shrimp, spianata calabra, shallots, garlic,
white wine, parsley

Trest of the day

Ask your server

GLUTEN-FREE PASTA AVAILABLE

Desserts

PANNA COTTA WITH RED FRUITS 9

CANNOLI 9

DULCE DE LECHE CHEESE CAKE 10

TIRAMISU 10

*Taxes and service not included. A royalty corresponding to 3% of the indicated price will be added to your invoice.
This royalty corresponds to the percentage of the contribution set by the Tremblant Resort Association.