

Polina

PIZZERIA

Antipasto

- Zuppa di cipolle gratinata** \$8
French onion soup with crouton au gratin
- Bruschetta misti** \$10
Bruschettas three ways
- Carrè di parmigiano al vino di Frascati** \$10
Alla Frascati parmesan cheese square
- Arlesiana caprese** \$15
Tomato and fresh mozzarella topped with prosciutto and basil
- Calamari fritti** \$16
The best fried squids in town
- Fonduta di formaggio** \$16
Rich cheese fondue

Insalata

- | | APPETIZER | MEAL |
|--|-----------|------|
| Insalata Cesare
Classic Caesar salad with its homemade dressing | \$8 | \$15 |
| Insalata di rucola con Grana Padano
Arugula served with croutons and shaved Grana Padano cheese | \$8 | \$15 |
| Panzanella di classico
The chef's salad: lettuce, tomato, cucumber, red onion, black olives and feta cheese mixed with its homemade herb vinaigrette | \$8 | \$15 |

Pasta

- Maccheroni al formaggio** \$15
Our Mac n' Cheese topped with cherry tomatoes and pepperoni
- Spaghetti alla napoletana** \$15
Spaghetti with flavourful tomato and herb sauce
- Spaghetti al ragù bolognese** \$15
Spaghetti with a meaty Bolognese sauce
- Lasagne al ragù bolognese** \$17
A must have! The Bolognese lasagna
- Spaghetti alle vongole** \$19
Garlic butter white wine clam spaghetti

Capriccio del Capo

- Scaloppina di vitello alla parmigiana** \$23
Veal parmigiana
- Coscia d'anatra confit** \$25
Quebec confit duck leg



Pizza

- | | 8" | 10" | 12" |
|--|------|------|------|
| L'Ursulina
The basic: San Marzano tomato sauce and mozzarella cheese | \$12 | \$14 | \$16 |
| La Margarita
San Marzano tomato sauce and mozzarella cheese topped with cherry tomatoes, basil and bocconcini | \$14 | \$16 | \$18 |
| La Mac N' Cheese
Our own Mac n' Cheese served as a pizza, topped with cherry tomatoes and pepperoni | \$15 | \$17 | \$19 |
| La Polina
In honour of Polina: San Marzano tomato sauce, spicy salami, zucchini and mozzarella cheese | \$16 | \$18 | \$21 |
| La Bella Vista
San Marzano tomato sauce, pepperoni, red onion, mushrooms, red pepper and mozzarella cheese | \$18 | \$20 | \$23 |
| La Trapanese
San Marzano tomato sauce, artichokes, spinach, lemon zest, pine nuts, mozzarella cheese topped with bocconcini | \$20 | \$22 | \$24 |
| La Boscaiola
San Marzano tomato sauce, pancetta, grey shallot, sundried tomatoes, oyster mushrooms, mozzarella and taleggio cheese topped with arugula | \$21 | \$23 | \$25 |
| La Bolognese
Bolognese sauce, pepperoni, red onion, mushrooms, bell pepper, mozzarella and smoked pork breast | \$21 | \$23 | \$25 |
| La Bella Mare
Rich and creamy saffron sauce, scallops, shrimps, spinach and mozzarella cheese, topped with cherry tomatoes and fried squids | \$22 | \$28 | \$32 |

Accompagnamento

- Garlic bread \$5
- Homemade French fries \$5
- Onion rings \$6
- Grilled chicken \$6



- PIMENTOS PICCANTI DEL BENITO** \$3
DEL BENITO SPICY PEPPERS

Dolce

- Double-chocolate devil cake \$7
- Classic lemon pie \$7
- Crème brûlée \$7

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Red Wines

	GLASS	BOTTLE
Italy, Piedmont Raimonda <i>Barbera d'Alba</i>	\$8	\$31
France, Burgundy Domaine Champs Perdrix <i>Pinot Noir</i>	\$8	\$35
Italy, Veneto Allegrini <i>Valpolicella</i>	\$8	\$36
Italy, Emilia-Romagna Umberto Cesari love <i>Sangiovese/Merlot</i>	\$8	\$36
United States, Columbia Valley Columbia Crest Grand Estates <i>Cabernet Sauvignon</i>	\$8	\$37
Canada, Quebec Domaine St-Jacques <i>Maréchal Foch</i>	\$9	\$38
France, Bordeaux Château Saint-Antoine <i>Bordeaux supérieur</i>		\$39
Italy, Tuscany Carpineto Farnito <i>Cabernet Sauvignon</i>		\$60
		1/2 LITRE
Italy, Emilia-Romagna House wine Giacondi <i>Sangiovese/Merlot</i>		\$18

White Wines

	GLASS	BOTTLE
Chili, Valle Central Yali Wild Swan <i>Sauvignon Blanc</i>	\$8	\$31
Italy, Emilia-Romagna Nespolino * <i>Chardonnay/Trebbiano</i>	\$8	\$32
France, Southwest Domaine du Tariquet <i>Chardonnay</i>	\$8	\$34
Canada, Quebec Domaine St-Jacques <i>Seyval/Vidal</i>	\$9	\$35
Italy, Veneto Tommasi <i>Pinot Grigio</i>	\$8	\$37
Italy, Tuscany Carpineto Farnito <i>Chardonnay</i>		\$55
		1/2 LITRE
Italy, Emilia-Romagna House wine Giacondi <i>Trebbiano/Chardonnay</i>		\$18

Rosé Wine

France, Provence Château Sainte Roseline *	\$8	\$36
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Sparkling Wine

Prosecco		\$39
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* PRIVATE IMPORTATION

Beverages

VODKA Smirnoff		\$7
Grey Goose		\$9
GIN Bombay		\$7
RHUM Appleton		\$7
Bacardi Blanc		\$7
BOURBON Maker's Mark		\$9
SCOTCH Chivas Regal		\$8
COGNAC Gaston de Lagrange		\$8
Rémy Martin VSOP		\$15
TEQUILA Sauza		\$7
Patron		\$16
APERITIFS Campari		\$6
Martini Rosso		\$6
Martini Bianco		\$6
Kir		\$7
Kir Royal		\$8
Aperol Spritz		\$10
LIQUEURS Limoncello		\$6
Baileys		\$7
Frangelico		\$7
Kahlua		\$7
Amaretto		\$7
Sambuca		\$7
Grand Marnier		\$8
Cocktails Negroni		\$10
Cosmopolitan		\$10
Bloody Polina		\$10
Old Fashioned		\$10
Tom Collins		\$10
Amaretto Sour		\$10
Mojito		\$10

