MORETTI
Griffintown

ANTIPASTI

COSTOLETTE D'AGNELLO ALLA GRIGLIA (3) | 34
Grilled lamb chops (3), sundried tomatoes, crème fraîche, black olives

FRITTO MISTO | 26
Fried calamari, shrimps and white fish, lemon-black pepper aioli, tomato marmalade

CAPRESE DI BURRATA | 28
Heirloom tomatoes, Burrata, roasted peppers, calabrian olives, figs, balsamic, basil

POLPETTE DI CARNE | 24
Veal and pork meatballs, Pomodoro San Marzano, Parmigiano Reggiano, basil

POLIPO AI FERRI | 32
Grilled octopus, roasted peppers, chickpeas, oregano

ARANCINO CACIO E PEPE (3) | 24
Arancini, Parmigiano Reggiano, black pepper, butter, mascarpone cream

CARPACCIO DI MANZO | 28
Beef carpaccio, truffle dwarf peaches, Parmigiano, homemade potato chips, truffle-lemon aioli, arugula

INSALATE

INSALATA CESARE | 18
Romaine hearts, Parmigiano Reggiano, roasted garlic vinaigrette, herb croutons, smoked bacon

INSALATA MORETTI | 19
Romaine hearts, radicchio, arugula, Parmigiano, cabernet vinaigrette, candied pecans

INSALATA LOLAROSA | 18
Baby gem, lolarosa lettuce, watermelon, creamy feta, pistachio vinaigrette

CARNE

POLLO ALLA PARMIGIANA | 38
Lightly fried chicken breast, Pomodoro San Marzano, fresh mozzarella, italian breadcrumbs, lumache rosé

BISTECCA AMERICANA (14OZ) | 75
Grilled rib eye (14oz), homemade fries, Brussel Sprouts, red wine sauce, Montreal steak spice

FILETTO DI MANZO | 72
Filet mignon, creamy polenta, sautéed rapini, roasted mushrooms, peppercorn sauce

CRUDO

TARTARE DI SALMONE | 26
Atlantic salmon tartare, avocado, smoked chili, lime juice

TARTARE DI TONNO | 28
Tuna tartare, cucumber, sambal-soy vinaigrette, sesame, crispy taro

OSTRICHE (6) | 28
Oysters, homemade mignonette

GALETTE DI RISO CON TONNO (6) | 32
Tuna rice cakes (6), crushed avocado, fried rice cake, coriander, sesame seeds

PASTA

CAVATELLI POMODORO | 26
Homemade cavatelli with Pomodoro San Marzano, basil and Parmigiano Reggiano

MAC & CHEESE | 36
Mimolette, Fontina, aged cheddar, Parmigiano Reggiano, black truffle paste, pangrattato

GNOCCHI CACIO E PEPE | 36
Homemade gnocchi, Parmigiano Reggiano, black pepper, butter, black truffle paste

LASAGNA | 34
Bolognese sauce, béchamel, fior di latte

PENNE ALLA VODKA | 34
Vodka, Pomodoro San Marzano, cream, basil, chilli flakes, burrata

SPAGHETTI FRUTTI DI MARE | 39
Homemade spaghetti, black tiger shrimps, mussels, clams white wine, Pomodoro San Marzano

FETTUCCINE AI FUNGHI | 36
Fettuccine, burrata, wild mushrooms, truffle sauce

LUMACHE RAPINI E SALSICCIA | 28
Homemade lumache, Italian sausage, parmigiano crema, rapini, stracciatella

CAPPELLETTI | 34
Homemade cappelletti, 3 cheeses, prosciutto di Parma, rosé sauce, cacio e pepe crema

VIEW OUR MENU ON YOUR PHONE!

PIZZA

MARGHERITA | 22
Pomodoro San Marzano, fior di latte, basil

PARMA | 28
Pomodoro San Marzano, fior di latte, Prosciutto di Parma, arugula, Parmigiano Reggiano

BURRATA | 32
Pomodoro San Marzano, wild mushrooms, burrata, black truffle

AMERICANA | 28
Pomodoro San Marzano, 3 cheeses, Genoa salami, green peppers, cremini mushrooms

DIAVOLA | 28
Pomodoro San Marzano, fior di latte, spicy salami, seasonal mushrooms, black olives

GRIFFINTOWN | 28
Pomodoro San Marzano, 3 cheeses, pancetta, seasonal mushrooms, spicy Italian sausage

MORETTINI | 29
Pomodoro san marzano, 3 cheeses, pepperoni

CAPICOLLO | 26
Pomodoro San Marzano, fior di latte, marinated olives, capicollo, roasted red peppers

BIANCA

PATATE E CIPOLLE | 26
Fior di latte, yukon potatoes, shallots, gorgonzola, Italian pancetta, rosemary

MORETTI | 29
Black tiger shrimp, 3 cheeses, garlic, parsley, chili flakes

PESCE

SALMONE ALLA GRIGLIA | 38
Atlantic salmon, grilled seasonal vegetables, lemon, thyme

PESCE DEL GIORNO | MP
Fish of the day

GAMBERONI ALLA GRIGLIA | 39
Grilled jumbo shrimps, lemon, butter, garlic, sautéed kale, herb mashed potatoes

CONTORNI

LEGUMI ALLA GRIGLIA | 12
Grilled seasonal vegetables, oregano , garlic, olive oil, herbs

PATATINE FRITTE TARTUFATE | 10
Homemade truffle fries with Parmigiano

ANTIPASTO MORETTI | 15
Fresh mozzarella, prosciutto di parma, homemade rosemary foccacia

SHISITO PEPPERS | 10
Shishito peppers, maple soy, sesame, lime zest