

BEVANDE

Soft drinks			3.95
Mineral Water	Small	2.95	Large 6.95
Tomato Juice			3.25
Orange Juice			3.25
Milk			2.95
Coffee			2.95
Tea			2.95
Espresso			3.50
Cappuccino			5.95
Café Latté			5.95

VINO

Ask Your Server About Other Selections

Fontella Chianti	45.00
Pasqua Passimento	43.00
Valpolicella	43.00
Chianti Ruffino	47.00
Masi Campofiorin	54.00
Villa Annaberta Valpolicella Ripasso	55.00
Nipozzano Chianti Riserva	60.00
Liano Sangiovese Cabernet Sauvignon	75.00
Negrar Amarone Della Valpolicella	87.00

BIANCO

Soave	37.00
Orvietto Classico	38.00
Pinot Grigio	39.00
Verdicchio	39.00

HOUSE WINE

Glass	from 7.95	½ Litre	from 22.50	Litre	from 39.00
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BIRRA

Ask Your Server About Our Draft Beer

Domestic	6.25
Premium	6.75
Imported	8.25
Non-Alcoholic	5.25

PIZARRO'S

— ITALIAN RISTORANTE —

DINNER MENU

366 Marguerite Avenue, Ottawa

613-747-7777

ANTIPASTI

Antipasto Misto	17.50
<i>Assorted Italian Cold Cuts with Marinated Vegetables</i>	
Calamari Fritti	18.00
<i>Floured New Zealand Squid</i>	
Baked Snails in Garlic Butter with Cheese	17.00
<i>Garnished with Garlic Bread</i>	
Zucchini Fritti	16.50
<i>Our famous julienne cut zucchini done in a light bread batter</i>	
Garlic Bread	5.95
Garlic Bread with Cheese	8.95
Pizarro's Pizza Bread	12.95
<i>Italian Bread topped with our famous Meat sauce, hot peppers, pepperoni and cheese.</i>	
Bruschetta	12.95
<i>Italian Bread topped with freshly diced Tomatoes, Garlic, Anchovies and Olive Oil</i>	
Italian Sausage Alla Diavolo	17.95
<i>Home made Italian Sausage with Tomato Sauce, White Wine, Hot Banana Peppers, Mushrooms, and Black Olives (Garnished with Garlic Bread)</i>	
Smelts	19.95
<i>Fried Smelts tossed with a touch of Hot Peppers and Lemon zest</i>	

ZUPPE

Tortellini In Brodo	7.95
<i>Broth with stuffed Noodles</i>	
Stratciatella	7.95
<i>Broth with fresh Egg and Parmesan Cheese</i>	
Stratch Match	9.50
<i>Stratciatella Soup with Mushrooms, Tomato Sauce and Green Onions</i>	

VITELLO

Veal Pasquale	37.95
<i>Veal stuffed with Ham, Cheese and Shrimps in a Creamy Cognac Demi-Glace Sauce with Bacon, Onions and Hot Banana Peppers</i>	
Veal Brando	35.95
<i>Peppercorn grilled Veal, Lightly Sautéed in a Mushroom and Brandy Sauce</i>	

PIZZA ... FATTO IN CASA

Ask your server for the pizza of your choice!



DOLCE E GELATI

Tiramisu	7.95
<i>Our famous homemade recipe passed down from generations. Try our special coffee-flavoured dessert</i>	
Crème Caramel	6.95
<i>A Pizarro's staple and a must try homemade dessert</i>	
Tartufo	8.95
<i>An Italian Chocolate Ice Cream Dessert</i>	
Spumone Ice Cream	6.75
<i>Chocolate, Vanilla and Pistachio Ice Cream with Candied Fruits</i>	
Vanilla Ice Cream	6.25
Pizarro's Parfait	10.50
<i>Choice of Liqueurs (Amaretto, Frangelico, Crème de Menthe)</i>	

POLLO

Chicken Pizarro **29.95**

Breast of Chicken stuffed with Ham, Mushrooms and Cheese, served in Tomato Sauce with Green Peppers

Chicken Cordon Bleu **31.00**

Chicken stuffed with Ham and Cheese in a Tomato and White Wine Sauce

Chicken Valentino **29.95**

Baked Breast of Chicken, topped with Egg Plant, Tomato Sauce and Cheese

Chicken Francesco **28.50**

Chicken Strips cooked with Mushrooms, Green Peppers, Garden Tomatoes, Olives in White Wine and Olive oil

VITELLO

Grilled Veal **32.00**

Served with Italian Salad

Grilled Veal and Italian Sausage **32.00**

Served with Italian Salad

Veal Cotoletta **29.95**

Breaded Veal Cutlet served with Italian Salad

Cotoletta Alla Parmigiana **31.00**

Breaded Veal Cutlet baked with Mozzarella and Parmesan Cheese, served with Spaghetti Meat Sauce

Scaloppine Marsala **32.00**

Veal Medallions with a Marsala Wine and Mushroom Sauce

Scaloppine Picatta **32.00**

Veal Medallions with White Wine and Lemon Sauce

Veal Bocconcinni **34.00**

Veal Stuffed with Ham and Cheese, topped with Mushrooms and Green Onions in a White Wine Demi-Glace Sauce

Veal Mignonette **37.95**

Veal in a Black Pepper Cognac Sauce stuffed with Ham, Cheese, Shrimp

INSALATE

Chef Salad **5.95**

Salad topped in our Homemade Dressing, Carrots, Radish, Peppers and Red Onion

Italian Salad **8.95**

A larger Chef Salad, topped in our Homemade Dressing, which also includes Hot Pepper Rings, Tomatoes and Black Olives

Caesar Salad **12.95**

A traditional Caesar Salad

Chicken Caesar Salad **17.95**

Caesar Salad topped with strips of Grilled Chicken Breasts

Seafood Salad **16.95**

Fresh Greens topped with Shrimps

Tomato Salad **14.95**

Freshly tossed Tomatoes with Croutons, Onions and our famous Dressing

Pizarro's Salad **14.95**

Garnished with Broccoli, Cauliflower, Hot Banana Peppers and Black Olives

PASTAS

Fettuccine Alfredo **26.00**

Cream and Parmesan Cheese Sauce

Add strips of grilled Chicken Breast +4.95

Fettuccine Ferrari **28.00**

Fettuccini in a Rosé Sauce with Prosciutto and Mushrooms

Fettuccini Abby Rose **29.00**

Fettuccini in a Rosé Sauce with Smoked Salmon, green onions, Hot Banana Peppers, Garnished with Garlic Bread

Penne with Sausage **28.00**

Our passed down Family Sausage Recipe in Meat or Tomato Sauce

Penne Monté Rosa **26.50**

Penne Pasta in our very popular Rosé Sauce

Penne Alla Arrabiata (Spicy) **27.95**

Penne with Mushrooms and Banana Peppers in a White Wine Tomato or Meat Sauce

PASTAS

Rigatoni Della Casa 29.95

Rigtoni in Meat Sauce with Homemade Italian Sausage and Meatballs

Linguini Vongole 27.95

White or Red Clam Sauce

Linguini Primavera 26.00

Fresh Garden Vegetables with a light sauce

Linguini Matriciana 26.00

Linguini with Bacon, Onions, in a Tomato and White Wine Sauce

Spaghetti Bolognese 24.95

Spaghetti tossed in our famous Homemade Meat Sauce

Add Meatballs +4.95

Spaghetti Alla Puttanesca 28.00

Cooked in a Tomato White Wine Sauce with Onions, Green Peppers, Mushrooms, Hot Banana Peppers, Olives, and a pinch of Anchovies

Spaghetti Alla Pizzaiola 27.00

Spaghetti with Mushrooms, Onions, Green Peppers, And Pepperoni in a Meat or Tomato sauce

Spaghetti Carbonara 28.00

Bacon, Onion, Egg, Cream & Parmesan Cheese

Gnocchi Norina 27.50

Potato Dumplings with Tomato Sauce

Tortellini Alla Panna 27.00

Cream and Parmesan Cheese Sauce with a hint of Nutmeg

Tortellini Alla Miliana 28.95

Prosciutto, Mushrooms and Cream Sauce

Ravioli 24.00

Miniature Pasta Pockets with Meat Stuffing in Tomato or Meat Sauce

Baked Angnelotti 28.50

Half Moon Pasta stuffed with Ricotta Cheese Baked in the oven in a Meat or Tomato Sauce

PASTA FATTO IN CASA

Lasagna Al Forno 28.00

Layers of Homemade Pasta complemented with the finest ingredients

Cannelloni Al Forno 28.00

Rolled Homemade Pasta with Meat stuffing covered with a blanket of Meat Sauce and baked with Mozzarella Cheese

Manicotti Al Forno 28.00

Rolled Homemade Pasta stuffed with Ricotta Cheese and Spinach, covered with a blanket of Tomato Sauce and Baked with Mozzarella Cheese

Pizarro's Pasta Combo 28.95

A combination of Lasagna, Cannelloni and Manicotti

Pizarro's Combo Plate 30.50

A combination of Chicken Parmigiana, Lasagna, Cannelloni and Manicotti

Lasagna Calabrisela 32.00

Lasagna with homemade Meatballs and Sausage, garnished with Garlic Bread

POLLO

Grilled Breast of Chicken 28.95

Marinated in Olive Oil and Herbs, served with Italian Salad

Grilled Breast of Chicken with Grilled Italian Sausage 28.95

Served with Italian Salad

Grilled Combo 31.00

Grilled Chicken, Veal and Sausages with Grilled Vegetables

Chicken Parmigiana 28.95

Breaded Chicken Cutlets baked with Mozzarella and Parmesan Cheese, served with Spaghetti Meat Sauce

Chicken Picatta 28.95

Chicken Medallions with a White Wine and Lemon Sauce

Chicken Marsala 28.95

Chicken Medallions with a Marsala Wine and Mushroom Sauce

Chicken Monte Carlo 29.95

Chicken Medallions with Tomato, Cream, Mushrooms and Cognac Sauce