

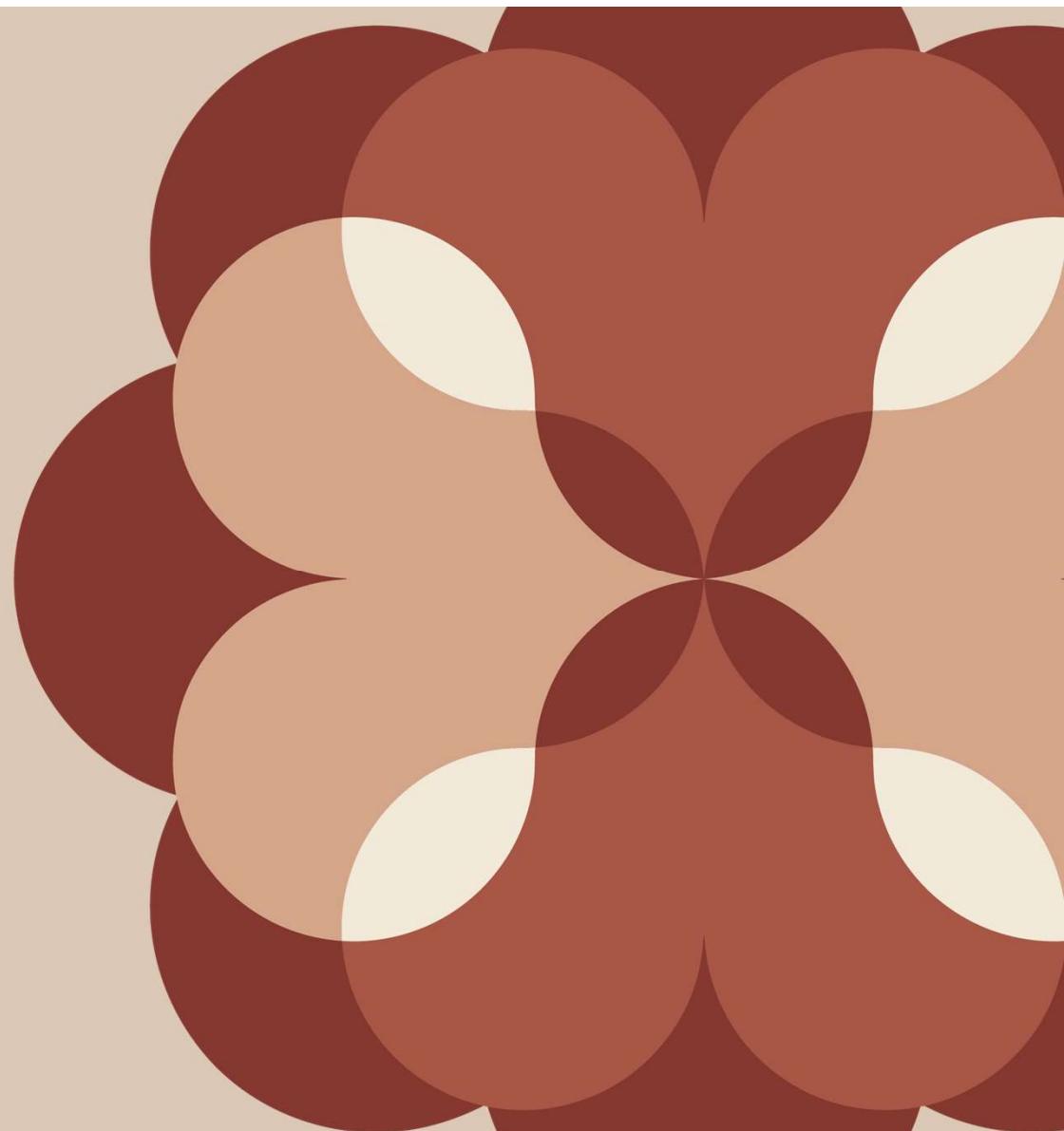
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# CARMELO VENUE

MENUS

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**blandino**



# DINNER MENU

**\$65.00 per person**

## SHARING STYLE ENTREES

Beef and Veal Meatballs, Grated Parmesan, Tomato Sauce, Fresh Basil

Fried Calamari, Lemon Mayonnaise, Lemon Zest, Parsley

Caesar Salad, Romaine, Bacon, Parmesan, Croutons, Homemade Caesar Dressing

## MAIN DISHES OPTIONS

Roasted Salmon, Cauliflower Purée, Seasonal Vegetables, Fennel and Olive Salsa

*or* Cavatelli Bolognese Sauce, Half Burrata and Fresh Herbs

*or* Chicken Milanese, Arugula, Heirloom Tomatoes, Pecorino, Balsamic Vinaigrette

## DESSERT SHARING STYLE

Pistachio Cannoli

*Prices in CAD. Taxes and service not included.*

# DINNER MENU

**\$85.00 per person**

## SHARING STYLE ENTREES

Arancini, Tomato Basil, stuffed with Mozzarella, served in a Fresh Tomato Sauce

Beef and Veal Meatballs, Grated Parmesan, Tomato Sauce, Fresh Basil

Caprese Salad, Mozzarella di Bufala, Heirloom Tomato, Cherry Tomato, Pesto, Balsamic Glaze, Fresh Basil

Fried Calamari, Lemon Mayo, Fresh Lemon Zest, Parsley

## MAIN DISHES OPTIONS

Arctic Char Fillet, Fregola, Seasonal Vegetables, Fresh Fennel and Black Olive Salsa

*or* Gnocchi, Sausage, Rapini, Veal Stock Sauce, Vegetables, Tomato Sauce, Arugula, "Italian" Sausage

*or* Braised Beef Macreuse, Crushed-Up Mashed Potatoes and Fresh Herbs, Seasonal Vegetables, served in its Cooking Juice, Topped with Gremolata

## DESSERT SHARING STYLE

Pistachio Cannoli and Tiramisu

*Prices in CAD. Taxes and service not included.*

# DINNER MENU

**\$120.00 per person**

## SHARING STYLE ENTREES

Antipasto, 3 Kinds of Italian Meats, 2 Kinds of Italian Cheese, served with a Fruit Chutney and Olive Mix

Beef and Veal Meatballs, Grated Parmesan, Tomato Sauce, Fresh Basil

Arancini, stuffed with Mozzarella, served in a Fresh Tomato Sauce

Caesar Salad, Romaine, Bacon, Parmesan, Croutons, Homemade Caesar Dressing

## MAIN DISHES OPTIONS

Icelandic Cod, Fregola, Seasonal Vegetables, Fresh Fennel and Olive Salsa

*or* Cavatelli Rose, Vodka Sauce, Fior di Latte, and Fresh Herbs

*or* Braised Veal Ossobuco, Mashed Potatoes, Seasonal Vegetables, in its cooking Juice, topped with Gremolata

## DESSERT SHARING STYLE

Pistachio Cannoli, Tiramisu, Caramel Donuts

*Prices in CAD. Taxes and service not included.*

# THANK YOU

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