

Ristorante Pizzeria
CORNELI
Montréal-Laval
— 1960 —



ANTIPASTI

Bruschetta Mediterranea 12

Oven-baked Italian bread with tomatoes, onion, arugula, basil, Parmesan, garlic, olive oil, and balsamic

Arancini Siciliani 14

Crispy fried risotto balls with mozzarella, green peas, meat sauce, and Parmesan

Calamari croccanti 21

Our house speciality, crispy fried squid with aioli, and arrabiata

Polpette di vitello 14

Tender veal meatballs served with our Corneli tomato sauce

Antipasto Corneli 22

Thin slices of prosciutto, cantaloup, Cerignola olives, figs, grilled vegetables, homemade sopressata, olive pesto, and Parmesan shavings

Gamberi saltati 24

Flavorful pan-seared shrimp with garlic, shallots, and cream, enhanced with sun-dried tomatoes deglazed with Brandy

Insalata di finocchio 18

Grilled fennel salad with clementines, cranberries, and walnuts, served with our house citrus vinaigrette

Torte di granchio 18

Crab cakes with aioli mayonnaise and fresh lemon

Rapini e salsiccia 16

Grilled Italian sausage served with rapini leaves sautéed in garlic

Burrata 23

Burrata cheese served with cherry tomatoes, our house pesto, and crostini

Polpo grigliato 27

Tender grilled octopus, marinated with red onions, capers, and fresh lemon, served over a creamy bed of house-made hummus

Polenta con funghi e spinaci 16

Sautéed spinach and mushrooms with a dash of cream, flambéed with Porto, served on grilled polenta

ZUPPE E INSALATE

Pasta e fagioli 12

The authentic «pasta fagioli». Traditional pasta with bean soup and pancetta

Zuppa minestrone Abruzzese 10

Traditional vegetable soup

Insalata mista 14

Mixed green lettuces, cherry tomatoes, cucumbers, and olives, dressed with our house vinaigrette

Insalata Cesare 15

Crispy romaine lettuce with creamy Caesar bacon dressing, garlic croutons, and Parmesan cheese

Insalata di arugula 18

Wild arugula shoots, walnuts, Parmesan shavings, and balsamic and honey vinaigrette

Insalata Caprese 17

Fior di latte cheese and tomatoes with a touch of balsamic vinegar and extra virgin olive oil.

Insalata di pollo 24

Mesclun of lettuces, cherry tomatoes, cucumbers, and olives accompanied by a grilled chicken breast with a Caesar or house dressing

Insalata di salmone alla griglia 27

Mesclun of lettuces, grilled salmon, cherry tomatoes, guacamole of avocado, and Cerignola olives, all covered with our homemade vinaigrette

Insalata di gamberi 32

Wild arugula shoots, spinach, grilled shrimp, walnuts, guacamole of avocado, and Cerignola olives, all topped with our honey and balsamic vinaigrette

Insalata Mediterranea 26

Mixed lettuce, figs, grilled vegetables, Parmesan shavings, croutons, Cerignola olives, all topped with our honey, and balsamic vinaigrette

Extra chicken breast 8\$

PASTA

Spaghetti Bolognese 25

Classic homemade veal meat sauce served with meatball

Ravioli alla Gigi 26

Meat ravioli (beef, pork and veal), rosée sauce with prosciutto, and mushrooms

Pennine alla Romanoff 25

Rosée sauce, Vodka, shallots and peppercorns

Tortellini rosa 25

Tortellini stuffed with three cheeses with rosée sauce

Pappardelle al pomodoro 24

Egg pasta with fresh tomato sauce and basil

Linguini pescatore 35

Tiger shrimp, mussels, scallops, clams, calamari, garlic, basil and tomato sauce

Linguini al salmone 29

Salmon, garlic, basil, olive oil, cherry tomatoes, and spinach

Pennine alla Puttanesca 25

Capers, black olives, anchovies, onions, and fresh tomato sauce

Gnocchi di patate

Potato pasta served with sauce :

Tomato and basil 24

Bolognese 25

Rosée 25

Gigi 26

Potato gnocchi served in a rosée sauce with prosciutto, and mushrooms

Gorgonzola 26

Potato gnocchi served in a creamy Gorgonzola cheese sauce, and walnuts

Pappardelle al ragu in bianco 27

Egg pasta with veal ragu, and a dash of cream and white wine

Lasagna Casareccia 26

Our famous oven-baked lasagna. Authentic recipe since 1960

Pappardelle al tartufo 28

Egg pasta with wild mushrooms, tossed in a creamy truffle pesto and white wine sauce, topped with golden crispy breadcrumbs

Pennine arrabbiata 24

Garlic, basil, hot peppers, green olives, and fresh tomato sauce

House specialty

Linguini con gamberi e capesante 33

Tiger shrimps, scallops, mushrooms, olive oil, garlic, white wine, and creamy pesto sauce

Linguini alle vongole 33

Fresh clams with white wine sauce, garlic, shallots, and olive oil

Spaghetti primavera 25

Onions, red peppers, mushrooms, zucchini, cherry tomatoes and spinach, sautéed in garlic, and white wine

Pappardelle con pollo 27

Egg pasta, broccoli, grilled chicken, red peppers with a cream sauce and Parmesan

Quelli dei picciotti 12

Kids menu (12 years and under)

Spaghetti or pennine with the choice of tomato, rosée, Bolognese or butter. Choice of beverage included

Also available with gluten free pasta (extra 4\$)

PASTA

Cavatelli di ricotta fatti in casa

Classici 26

Homemade cavatelli with ricotta served with tomato, rosée or meat sauce

Rapini e salsiccia 28

Homemade cavatelli with ricotta served with Italian sausage, rapini, and olive oil

Pesto e ricotta 28

Homemade cavatelli with ricotta served with pesto, wild mushrooms, and topped with ricotta

Burrata e pancetta 32

Homemade cavatelli with ricotta served with smoked pancetta, cherry tomatoes, garlic, white wine, olive oil and burrata cheese



Chef Joe and his mother Nonna Nicodemo

COZZE

Mussels and fries

Vino bianco 27

White wine sauce with garlic, and shallots

Gorgonzola 28

Shallots, Gorgonzola cheese, cream, and white wine

Dijonnaise 27

Garlic, shallots, cream, and Dijon mustard

Marinara 27

Tomato sauce, garlic, shallots, and white wine



Abruzzo, Italia

CARNE E PESCE

Vitello alla Parmigiana 32

Lightly breaded milk-fed veal escalope in our Corneli tomato sauce with mozzarella, and finished in the oven

Scallopine di vitello al Marsala 32

Milk-fed veal escalopes in a demi-glace Marsala wine sauce with mushrooms

Scallopine di vitello alla boscaiola 32

Milk-fed veal escalopes with cream, mushrooms, garlic, shallots, and spinach

Piccata al limone 30

Milk-fed veal escalopes sautéed with lemon, garlic, and white wine

Scallopine di vitello ai fichi e Porto 32

Milk-fed veal escalopes with figs, and mushrooms in a demi-glace Porto sauce

Scallopine di vitello alla pizzaiola 32

Milk-fed veal escalopes with fresh tomato sauce, garlic, basil, oregano, and olive oil

All our veal escalopes are served with homemade pasta or vegetables, and potatoes

Coniglio alla cacciatore 32

Rabbit with rosemary, black olives, a dash of white wine and fresh tomatoes served with vegetables, and potatoes

Salmone alla griglia 28

Grilled salmon filet with an avocado guacamole served with vegetables, and potatoes

Pollo alla Dijonnaise 27

Grilled chicken with creamy Dijon mustard sauce, mushrooms, served with vegetables, and potatoes



Federico Corneli

House specialty

Agnello al forno 32

Tender lamb shank braised in a demi-glace red wine sauce served with vegetables, and potatoes

Trippa alla fiorentina 32

A famous Florence specialty. Veal tripe with tomato sauce, and potatoes

PIZZA ROSSA

Tomato sauce and basil

Pomodoro e mozzarella	20
Mozzarella, and fresh basil	
Corneli	21
Mozzarella, Italian sausage, mushrooms, and green peppers	
Pepperoni	21
A timeless classic, the famous pepperoni, and cheese pizza	
Canadese	22
Mozzarella, pepperoni, mushrooms, and peppers. The original all-dressed	
New Yorker	26
Mozzarella, Italian sausage, pepperoni, smoked pancetta, and prosciutto cotto	
Bolognese	24
Pizza topped with our Corneli meat sauce, caramelized onions, smoked pancetta, and mozzarella	
Calabrese	22
Mozzarella, hot peppers, and Italian sausage	
Quattro formaggi	26
Goat cheese, mozzarella, Brie, and Parmesan shavings	
Sarapini	23
Mozzarella, Italian sausage, and rapini leaves	
Polpette di vitello	24
Tender veal meatballs, fresh ricotta, and hot peppers	
Margherita	26
Fresh Fior di latte cheese imported from Italy, tomato sauce and fresh basil	
Capra	24
Spinach leaves, black olives, dried tomatoes, mozzarella, and goat cheese	

House specialty

Parma	26
Mozzarella, thin slices of prosciutto, arugula, sprinkled with olive oil, and Parmesan shavings	
Vegetariana	21
Mozzarella, mushrooms, olives, onions, green peppers, and cherry tomatoes	
Campagnola	24
Mozzarella, grilled vegetables (red peppers, zucchini, eggplant caramelized onions, and mushrooms	
Suprema	24
Mozzarella, pepperoni, mushrooms, smoked pancetta, and green peppers	
Di Saputo	24
Mozzarella, cherry tomatoes, onions, and mushrooms (Oyster, King Oyster, Honey) all sautéed in olive oil	
Napoletana	24
Mozzarella, anchovies, black olives, and dried tomatoes	
Di Alfonso	25
Mozzarella, Italian sausage, pepperoni, and grilled vegetables (red peppers, eggplant, mushrooms, zucchini)	
Prosciutto e burrata	30
Fresh burrata cheese with thin slices of prosciutto, arugula, and olive oil	
Agrodolce	26
Mozzarella, pepperoni, smoked pancetta, and spicy honey	

Also available with gluten free crust (extra 4\$)

PIZZA BIANCA

Olive oil, garlic and herbs

Focaccia 19

Mozzarella, olive oil, garlic, and fresh herbs

Fior di latte 27

Fior di latte cheese imported from Italy, tomatoes, basil, black olives, and arugula

Santa Fe 26

Mozzarella, grilled chicken, red peppers, red onions, and basil pesto

Funghi selvatici 24

Goat cheese, and wild mushrooms (Oyster, King oyster, Honey) with a dash of truffle oil

Verdure 24

Mozzarella, black olives, and grilled vegetables (red peppers, eggplant, mushrooms, zucchini)

Miele sopressata 26

Goat cheese, homemade sopressata, red onions, and spicy honey

Fichi 25

Goat cheese, figs, and Italian sausage

Frutti di mare 30

Mozzarella, tiger shrimps, scallops, and clams

Sardegna 27

Fior di latte cheese imported from Italy, anchovies, rapini, olives, and dried tomatoes

House specialty

Burrata croccante 30

Prosciutto oven baked with spicy honey, arugula, and burrata cheese

Ricotta piccante 26

Fresh ricotta cheese, pepperoni and spicy honey

Gorgonzola 25

Gorgonzola cheese, red onions, and Italian sausage

Brie 24

Brie cheese, prosciutto cotto, cherry tomatoes and basil pesto



Peppino Corneli

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