

PIZZA

Thin Crust with Garlic Herb Tomato Sauce

TUSCAN <i>prosciutto, bocconcini, tomato and basil</i>	14
ROMAN <i>grilled chicken, mushrooms, olives, sun-dried tomato and romano cheese</i>	14
SICILIANA <i>olives, anchovies, onions, tomatoes and cheese</i>	14
CALABRESE <i>pepperoni and spicy Italian sausage with cheese</i>	14
PROSCIUTTO FUNGHI <i>Italian ham, mushrooms and mozzarella</i>	14
CARCIOFI <i>artichokes, mushrooms, tomato, onions and cheese</i>	14
MARGUERITA <i>tomatoes, basil and cheese</i>	12
QUATTRO FORMAGGIO <i>asiago, romano, mozzarella and grana pandano parmesan</i>	12



BON APPETITO!

Wine strengthens friendship,

then drowns trouble away

- Trilussa, Roman Poet



LA NOTTE

RISTORANTE ITALIANO



LANOTTE RISTORANTE ITALIANO

CALL FOR RESERVATIONS

604-222-4033

www.lanotte.ca



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OPEN FROM:

5:00 PM NIGHTLY - 7 DAYS A WEEK

ANTIPASTI

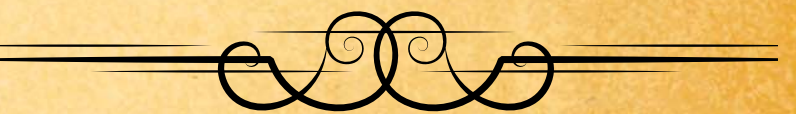
LUMACHE <i>escargot in tomato, cream and garlic</i>	7
GAMBERONI PROVINCIALE <i>prawns in garlic, white wine and tomato sauce</i>	9
CAPELANTE <i>scallops with cream, wine and fresh dill</i>	10
PROSCIUTTO e MELONE <i>Italian ham and canteloupe</i>	9
BRUSCHETTA <i>diced fresh tomato with herbs on toasted garlic bread</i>	6
BOCCONCINI <i>fresh mozzarella cheese with tomatoes</i>	8
CARPACCIO <i>thinly sliced raw beef tenderloin with olive oil, dijon and asiago cheese</i>	14
GNOCCHI <i>potato dumplings in tomato or pesto sauce</i>	10
ZUPPE	
MINISTRONE <i>a variety of vegetables in a tomato broth</i>	6
STRACCIATELLA <i>whipped egg yolk and parmesan in chicken broth</i>	6
INSALATE	
INSALATA ALLA CESARE <i>the classic Caesar</i>	7
POMODORO e CIPOLLA <i>tomato and onions</i>	7
INSALATA MISTA <i>mixed green salad</i>	7

PASTA

FETTUCCHINE ALFREDO <i>in cream and parmesan cheese</i>	13
TORTELLINI ALLA PANNA <i>cheese stuffed noodles in a cream sauce</i>	13
PENNE PRIMAVERA <i>tossed with a variety of vegetables in tomato or cream sauce</i>	13
LINGUINE PUTTANESCA <i>black olives, anchovies, capers in a spicy tomato sauce</i>	13
LINGUINE ALLA CREMA <i>scallops and shrimp in a cream sauce</i>	15
FETTUCCHINE ALLA VENEZIANA <i>prawns in cream, white wine and touch of dijon</i>	15
SPAGHETTI PESCATORE <i>fresh seafood in a garlic tomato sauce</i>	15
LINGUINE ALLE VONGOLE <i>clams with white wine, onions and olive oil</i>	14
ZITE ALLA BURINA <i>spicy sausage and peppers in tomato sauce</i>	14
TORTELLINI DI NOTTE <i>prosciutto and mushrooms in a pink sauce</i>	14
SPAGHETTI BOLOGNESE <i>in a rich tomato meat sauce</i>	14
LINGUINE AL PESTO <i>diced chicken breast with sun-dried tomatoes in garlic and basil</i>	15

IL PIATTO FORTE

VITELLO AI FUNGHI <i>scaloppine of veal in a mushroom sauce</i>	22
PICCATA <i>scaloppine of veal in lemon, white wine demi-glace</i>	22
SALTIMBOCCA ALL ROMANA <i>pan-fried veal with prosciutto in a wine demi-glace and sage</i>	22
POLLO MARSALA <i>breast of chicken with mushrooms in dessert wine sauce</i>	19
SALMONE <i>in a cream sauce with fresh dill and white wine</i>	22
CAPELANTE e GAMBERONI <i>scallops and prawns sauteed in a tomato cream sauce</i>	22
GAMBERONI PICCANTI <i>prawns in spicy garlic butter and lemon</i>	19



" There is no love sincerer than
the love of food."

- George Bernard Shaw

