LOWVILLE Bistro

DINNER MENU

APPETIZERS

SALMON GRAVLAX 24
House-cured salmon with red onion, fried rice paper, capers, pickled cucumbers & dill crème fraîche

LOWVILLE ANTIPASTI BOARD 41/51
Daily selection of premium meats & cheese. Served in two sizes: *For One* or *For Two*

COZZE MARINARA 28
P.E.I. mussels with diced tomatoes, garlic, parsley & tomato sauce (Check for availability)

GRILLED CALAMARI 28
Tossed with cherry tomatoes, fresh herbs, capers, olives, lemon & extra virgin olive oil

DEEP FRIED CALAMARI 28
On a bed of greens, garnished with fresh lemon and a side of sirachia aioli

MUSHROOM TOAST 24
Pan-seared wild mushrooms, served on top of focaccia bread & goat cheese purée

GAMBERI PÉPÉ 33
Sautéed shrimp with green peppercorn & roasted red pepper in a brandy cream sauce

DRY RIBS 25
Deep-fried pork rib tips tossed with lemon vinaigrette

TRUFFLE FRIES 21
Crisp golden fries drizzled with white truffle oil

SALADS

SERVED IN TWO SIZES:
FOR ONE 15 OR FOR TWO 18

BISTRO
Mixed greens with tomatoes, onion, carrots & house made balsamic vinaigrette

HOUSE CAESAR
Romaine lettuce with bacon, croutons, parmigiano reggiano & our signature caesar dressing

ITALIAN
Spinach, cherry tomatoes, shaved parmigiano reggiano, prosciutto & balsamic vinaigrette

CAPRESE 24
Sliced tomatoes & fresh fiore di latte with basil and extra virgin olive oil

PIZZA

MARGARITA 34
Fiore di latte cheese & basil

CALABRESE 38
Cacciatore sausage, mozzarella, caramelized onions, olives, roasted red pepper & pancetta

THREE MUSHROOM 34
Oyster, cremini & shiitake mushrooms with a truffle cream

PASTA

TRUFFLE GNOCCHI 36
With arugula & confit tomatoes in a truffle cream sauce

CHICKEN OR SHRIMP FETTUCCINE 36/51
Sautéed chicken or jumbo shrimp with walnuts & spinach in a parmesan cream sauce.

PENNE ARRABBIATA 36
Spicy cacciatore sausage with housemade tomato sauce

SPAGHETTI BOLOGNESE 34
With beef ragù and housemade tomato sauce

LINGUINE AGLIO E OLIO 34
With cremini, oyster & shitake mushrooms

SEAFOOD RISOTTO 58
Seafood medley with arborio rice & white wine

CHEF'S LASAGNA 40
Hand-layered pasta sheets with beef ragù, creamy herb-ricotta filling and a blanket of melted mozzarella and Parmigiano-Reggiano
(Check for availibility)

MAIN DISHES

LOWVILLE BURGER 35
Served with lettuce, tomato, mayonnaise and a side of crispy fries plus your choice of:
gorgonzola, aged cheddar, bacon, mushrooms or grilled onion

STEAK AU POIVRE 70
Grilled 8 oz AAA Canadian beef tenderloin served with roasted potatoes and seasonal vegetables

SEARED SALMON 46
Pan-seared 7 oz filet served with cherry tomato compote, roasted potatoes and seasonal vegetables

RACK OF LAMB 74
Roasted half rack with au jus served with roasted potatoes and seasonal vegetables

VEAL MARSALA 55
Tender, pan-seared veal with wild mushrooms in a Marsala wine sauce, served with roasted potatoes and seasonal vegetables

Don't forget to inquire about Chef Manny's daily feature menu!