



Convivia

BISTRO CUISINE

APPETIZERS

Chef's Soup <i>Velouté du Jour</i>	6.5
French Onion Soup <i>Soupe à L'oignon Gratinée</i>	9
Escargots in Garlic <i>Escargots à l'ail</i>	13
Calamari with Tomato and Basil, Tzatziki Dressing <i>Calamars Frits</i>	14.5
Bruschetta <i>Focaccia, Eggplant Caviar, Fresh Mozzarella and Prosciutto</i>	15

SALADS

Spring Mix with House Dressing <i>Salade verte, vinaigrette maison</i> Add Blue Cheese \$2 Extra <i>Ajouter Fromage Bleu \$2</i>	6	
Goat Cheese Salad Lettuce, Fettuccini, Focaccia, Goat Cheese Payot, Tomatoes, Red Onions and Sundried Tomatoes Dressing <i>Salade de Chèvre Chaud</i>		SIDE PLATE 13 18.5
Portofino Seafood Salad Lettuce, Fettuccine, Shrimp, Crab Meat, Scallops, Red Pepper, Creamy Dressing <i>Salade du Pêcheur</i>	13	18.5



Bruschetta

PASTAS

Additional \$3 for Gluten free pasta

	SIDE	PLATE
Bolognese Spaghetti with Meat Sauce	10.5	17
Fresh Tomato Sauce Fettuccine with Tomato Sauce, Fresh Mozzarella & Basil	10.5	17
Vegetarian Cannelloni Eggplant, Rice, Vegetables, Tomatoes, Baked with Cheese	10.5	17
Lasagna Meat Sauce, Cream, Parmesan and Mozzarella	11	18.5
Cannelloni Stuffed Veal Rolls, Roasted Red Pepper Sauce	11	18.5
Carbonara Spaghetti, Cream, Bacon, Ham, Egg Yolk, Parmesan	13	21
Madras Coconut Curry Chicken Fettuccini, Curry, Coconut, Chicken, Red Peppers	13	21
Pirate Fettuccini, Cream, Shrimp, Scallops, Crab Meat, Mozzarella	14	23

KIDS MENU

(10 YEARS OLD AND UNDER)

Butter Pasta	8
Alfredo Pasta	10
Bolognese	10
Cheese Pizza (7")	9
Pepperoni Pizza (7")	9

If you have any allergies, please advise your waiter for more information. Thank you.



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For all Meat and Fish, every dish comes with Vegetables and your choice of garnish which are Fettuccini, Rice, French Fries, Potatoes, Salad or extra Vegetables.

MEAT AND FISH

Chicken Breast (Florentine Sauce) Poirine de Poulet avec Sauce Florentine	22.50
Salmon Neptune Shrimp and Spinach with cream Sauce <i>Filet de Saumon</i>	25.50
Pork Cheeks <i>With mushrooms and bacon</i>	27
Braised Lamb Shank in Cabernet Jus <i>Jarret d'Agneau Braisé</i>	31
Osso Buco Milanese Braised Veal Shank	31
Veal Scaloppini Creamy Mushroom Sauce <i>Escalope de Veau à la Crème de Champignon</i>	31
Filet Mignon 8oz "Angus Beef" add mushrooms or sautéed Onions \$3	35

PIZZAS (10')

*Additional \$3
for Gluten free pizza crust*

Osoyoos Olive Oil, Fresh Mozzarella, Plum Tomatoes, Garlic, Red Onion, Parmesan, Feta, Flake Salt, Basil	18.5
Goat Cheese and Honey Olive Oil, Mozzarella, Goat Cheese, Parmesan, Sundried Tomatoes, Bacon, Basil, Honey	18.5
Napolitaine or Calzone Style Tomato Sauce, Pepperoni, Mushrooms, Mozzarella, Red Pepper	18.5



For Gluten Allergy: Try our Gluten Free Spaghetti or our Gluten Free Pizza Dough - **Extra \$3.**

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DESSERTS & BEVERAGES

DESSERTS

Vanilla Ice Cream (Caramel, Chocolate or Fruit Coulis)	7
Crème Brûlée	8.5
Belgian Chocolate Mousse	8.5
Affogato (Vanilla Ice Cream with Espresso)	8.5
Tiramisu Classico	9.5
Triple Chocolate Mousse Cake	9.5

COFFEES

Café	3
Espresso	3.5
Cappuccino	4.5
Latté	4.5
Brésilien	8.5
Espagnol	8.5
Montecristo	8.5

BLACK TEA LEAVES

Earl Grey	3.5
English Breakfast	3.5

GREEN TEA LEAVES

Sencha	3.5
Sencha Kyoto Cherry Rose	3.5
Mint Green	3.5

HERBAL TEA LEAVES

Peppermint Willamette	3.5
Camomile Lemongrass	3.5

SOFT DRINKS

Milk	3.5
Juice	3.5
Lemonade	3.5
Iced tea	3.5
San Pelligrino	S 3.5 L 6



Triple Chocolate Mousse Cake