

# PIZARRO'S

ITALIAN RISTORANTE

## LUNCH MENU

366 Marguerite Avenue, Ottawa  
613-747-7777

### BEVANDE

Soft drinks			3.95
Mineral Water	Small	2.95	Large 6.95
Tomato Juice			3.25
Orange Juice			3.25
Milk			2.95
Coffee			2.95
Tea			2.95
Espresso			3.50
Cappuccino			5.95
Café Latté			5.95

### VINO

\*Ask Your Server About Other Selections\*

Fontella Chianti	45.00
Pasqua Passimento	43.00
Valpolicella	43.00
Chianti Ruffino	47.00
Masi Campofiorin	54.00
Villa Annaberta Valpolicella Ripasso	55.00
Nipozzano Chianti Riserva	60.00
Liano Sangiovese Cabernet Sauvignon	75.00
Negrar Amarone Della Valpolicella	87.00

### BIANCO

Soave	39.00
Orvietto Classico	41.00
Pinot Grigio	41.00
Verdicchio	41.00

### HOUSE WINE

Glass	from 7.95		½ Litre	from 22.50		Litre	from 39.00
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### BIRRA

\*Ask Your Server About Our Draft Beer\*

Domestic	6.25
Premium	6.75
Imported	8.25
Non-Alcoholic	5.25

# DRINKS

AND DESSERT

PIZZARRO'S

ITALIAN RISTORANTE

## COCKTAILS

<b>Black Russian</b> <i>Vodka, Kahlua</i>	6.95
<b>Bloody Mary</b> <i>Vodka, Tomato Juice, Spices</i>	6.95
<b>Bloody Caesar</b> <i>Vodka, Clamato Juice, Spices</i>	6.95
<b>Cosmopolitan</b> <i>Vodka, triple sec, cranberry juice, lime juice</i>	6.95
<b>Long Island Iced Tea</b> <i>Rum, Vodka, Gin, Tequila, Triple Sec, Lime Juice, Iced Tea</i>	7.95
<b>Manhattan</b> <i>Rye, Vermouth, Bitters</i>	6.95
<b>Margarita</b> <i>Tequila, Triple Sec, Lime Juice</i>	7.25
<b>Negroni</b> <i>Campari, Gin, Vermouth, Soda</i>	6.75
<b>Old Fashioned</b> <i>Rye, Lemon, Cherry, Sugar, Bitters</i>	6.95
<b>Rusty Nail</b> <i>Scotch, Drambuie</i>	7.25
<b>Sangria</b> <i>Red Wine, Orange juice, Lime Juice</i>	6.25
<b>Singapore Sling</b> <i>Gin, Cherry Brandy, Soda, Orange juice, lime juice, Grenadine</i>	7.25

## LIQUORS

Gin	5.75
Rye	5.75
Rum	5.75
Scotch	6.25
Vodka	5.75

## BIRA

Domestic	4.95
Premium	5.95
Imported	6.95
Non-Alcoholic	2.95

## COGNAC

Vecchia Romagna	6.75
Courvoisier	7.75
Remy Martin V.S.	7.75

## VINO

### ROSSO

Fontella Chianti	31.00
Pasqua Passimento	33.00
Valpolicella	33.00
Chianti Ruffino	38.00
Masi Campoforin	45.00
Nipozzano Chianti Riserva	50.00
Negrar Amarone della Valpolicella	75.00

### BIANCO

Soave	31.00
Orvietto Classico	32.00
Pinot Griggio	33.00
Verdicchio	33.00

### HOUSE WINE

Glass	from 6.25
1/2 Litre	17.00
Litre	30.00

## MARTINIS

<b>Classic</b> <i>Gin or Vodka, Vermouth</i>	6.95
<b>Crantini</b> <i>Vodka, Cointreau, Cranberry Juice</i>	6.95
<b>Cherritini</b> <i>Vodka, Cherry Brandy</i>	6.95
<b>Chocolatini</b> <i>Vodka, Creme de Cacao</i>	6.95
<b>Chocolate Mint Martini</b> <i>Vodka, Creme de Cacao, Creme de Menthe</i>	6.95
<b>Orangini</b> <i>Vodka, Triple Sec, Grand Marnier</i>	6.95
<b>Caesartini</b> <i>Vodka, Clamato and spices</i>	6.95

## APERITIFS

Cinzano	5.75
Campari	5.75
Dubonnet	5.75

## SCOTCH & RYES

Crown Royal	6.25
Gibson's	6.25
Cutty Sark.	6.75
Chivas Regal	7.25
Glenfiddich	7.25

## DIGESTIFS E DOPIOS

Ramazzotti Amaro	5.75
Averna Amaro	5.75
Graham's Port	6.75
Harvey's Sherri	5.75

## LIQUEURS

Amaretto	6.25
Baileys	6.25
B&B	6.75
Cointreau	6.25
Creme de Menthe	5.75
Drambuie	6.95
Frangelico	6.75
Grand Marnier	6.95
Grappa	6.25
Sambuca	5.75
Black Sambuca	5.75
Tequila	6.75
Tia Maria	6.25

## SPECIAL COFFEES

<b>A.B.C</b> <i>Amaretto, Baileys, Cointreau</i>	8.75
<b>Spanish</b> <i>Brandy, Tia Maria</i>	8.75
<b>After Eight</b> <i>Baileys, Peppermint Schnapps</i>	8.75
<b>B-52</b> <i>Baileys, Kahlua, Grand Marnier</i>	8.75
<b>Italian</b> <i>Amaretto, Frangelico</i>	8.75
<b>Monte Cristo</b> <i>Kahlua, Grand Marnier</i>	8.75
<b>Blue Berry Tea</b> <i>Amaretto, Grand Marnier</i>	8.75
<b>Pizarro's</b> <i>Espresso Coffee &amp; Anice Liqueur</i>	6.75
<b>Francesco's</b> <i>Espresso Coffee &amp; Sambucca</i>	6.75

## DOLCE E GELATI

Tiramisu	5.95
Crème Caramel	4.95
Tartufo	5.95
Spumone Ice Cream	4.95
Vanilla Ice Cream	4.50
Pizarro's Parfait	7.95

Choice of Liqueurs (Amaretto, Frangelico, Crème de Menthe)

## ANTIPASTI

Garlic Bread	5.25
Garlic Bread with Cheese	7.50
Bruschetta	10.95
Zucchini Fritti	15.25
Calamari Fritti	16.95
Sausage alla Diavolo	15.95

## ZUPPE

Stratciatella Soup	6.95
Tortellini Soup	7.25
Strach Match Soup	8.95

## INSALATE

Chef Salad	5.50
Italian Salad	7.95
Caesar Salad	10.95
Julienne Salad	13.50
Shrimp Salad	14.95
Chicken Caesar Salad	15.95

## PASTA

Lasagna	24.50
Manicotti	24.50
Cannelloni	24.50
Combo Platter (Lasagna, Cannelloni & Manicotti)	24.50
Spaghetti with Meat Sauce	21.95
Spaghetti with Meatballs	25.95
Spaghetti alla Puttanesca	25.50
Fettuccine Alfredo	23.50
Fettuccine Ferrari	24.50
Linguini with Clams in white or red sauce	24.95
Linguini Primavera	23.00
Penne with Sausage in Meat or Tomato Sauce	25.95
Ravioli in Meat or Tomato Sauce	22.50
Tortellini in Cream Sauce	24.50

## POLLO

Chicken Parmigiana	25.95
Grilled Chicken with side Italian Salad	24.95
Chicken Marsala	25.95
Chicken Picatta	24.95
Chicken Pizarro	26.95

## VITELLO

Veal Parmigiana	27.95
Grilled Veal with side Italian Salad	28.95
Veal Picatta	26.95
Veal Cotoletta with side Italian Salad	26.95
Veal Bocconcini	32.95

## SPECIAL OF THE DAY

<i>Try our daily special which includes our Chef Salad. Ask your server about it!</i>	19.95 +
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## PIZZA . . . FATTO IN CASA

*Ask your server for the pizza of your choice!*

## DOLCE E GELATI

Tirami Su	7.50
Crème Caramel	6.50
Tartufo	8.25
Spumone Ice Cream	6.95
Vanilla Ice Cream	6.25

Ask about our Weekly House Dessert

*Planning a luncheon for a large group? Ask your server  
about pre-ordering in advance!*

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# PIZARRO'S

— ITALIAN RISTORANTE —

## DINNER MENU

366 Marguerite Avenue, Ottawa

613-747-7777

## ANTIPASTI

<b>Antipasto Misto</b>	<b>17.50</b>
<i>Assorted Italian Cold Cuts with Marinated Vegetables</i>	
<b>Calamari Fritti</b>	<b>18.00</b>
<i>Floured New Zealand Squid</i>	
<b>Baked Snails in Garlic Butter with Cheese</b>	<b>17.00</b>
<i>Garnished with Garlic Bread</i>	
<b>Zucchini Fritti</b>	<b>16.50</b>
<i>Our famous julienne cut zucchini done in a light bread batter</i>	
<b>Garlic Bread</b>	<b>5.95</b>
<b>Garlic Bread with Cheese</b>	<b>8.95</b>
<b>Pizarro's Pizza Bread</b>	<b>12.95</b>
<i>Italian Bread topped with our famous Meat sauce, hot peppers, pepperoni and cheese.</i>	
<b>Bruschetta</b>	<b>12.95</b>
<i>Italian Bread topped with freshly diced Tomatoes, Garlic, Anchovies and Olive Oil</i>	
<b>Italian Sausage Alla Diavolo</b>	<b>17.95</b>
<i>Home made Italian Sausage with Tomato Sauce, White Wine, Hot Banana Peppers, Mushrooms, and Black Olives (Garnished with Garlic Bread)</i>	
<b>Smelts</b>	<b>19.95</b>
<i>Fried Smelts tossed with a touch of Hot Peppers and Lemon zest</i>	

## ZUPPE

<b>Tortellini In Brodo</b>	<b>7.95</b>
<i>Broth with stuffed Noodles</i>	
<b>Stratciatella</b>	<b>7.95</b>
<i>Broth with fresh Egg and Parmesan Cheese</i>	
<b>Stratch Match</b>	<b>9.50</b>
<i>Stratciatella Soup with Mushrooms, Tomato Sauce and Green Onions</i>	

## VITELLO

<b>Veal Pasquale</b>	<b>37.95</b>
<i>Veal stuffed with Ham, Cheese and Shrimps in a Creamy Cognac Demi-Glace Sauce with Bacon, Onions and Hot Banana Peppers</i>	
<b>Veal Brando</b>	<b>35.95</b>
<i>Peppercorn grilled Veal, Lightly Sautéed in a Mushroom and Brandy Sauce</i>	

## PIZZA ... FATTO IN CASA

*Ask your server for the pizza of your choice!*



## DOLCE E GELATI

<b>Tiramisu</b>	<b>7.95</b>
<i>Our famous homemade recipe passed down from generations. Try our special coffee-flavoured dessert</i>	
<b>Crème Caramel</b>	<b>6.95</b>
<i>A Pizarro's staple and a must try homemade dessert</i>	
<b>Tartufo</b>	<b>8.95</b>
<i>An Italian Chocolate Ice Cream Dessert</i>	
<b>Spumone Ice Cream</b>	<b>6.75</b>
<i>Chocolate, Vanilla and Pistachio Ice Cream with Candied Fruits</i>	
<b>Vanilla Ice Cream</b>	<b>6.25</b>
<b>Pizarro's Parfait</b>	<b>10.50</b>
<i>Choice of Liqueurs (Amaretto, Frangelico, Crème de Menthe)</i>	

## POLLO

**Chicken Pizarro** **29.95**

*Breast of Chicken stuffed with Ham, Mushrooms and Cheese, served in Tomato Sauce with Green Peppers*

**Chicken Cordon Bleu** **31.00**

*Chicken stuffed with Ham and Cheese in a Tomato and White Wine Sauce*

**Chicken Valentino** **29.95**

*Baked Breast of Chicken, topped with Egg Plant, Tomato Sauce and Cheese*

**Chicken Francesco** **28.50**

*Chicken Strips cooked with Mushrooms, Green Peppers, Garden Tomatoes, Olives in White Wine and Olive oil*

## VITELLO

**Grilled Veal** **32.00**

*Served with Italian Salad*

**Grilled Veal and Italian Sausage** **32.00**

*Served with Italian Salad*

**Veal Cotoletta** **29.95**

*Breaded Veal Cutlet served with Italian Salad*

**Cotoletta Alla Parmigiana** **31.00**

*Breaded Veal Cutlet baked with Mozzarella and Parmesan Cheese, served with Spaghetti Meat Sauce*

**Scaloppine Marsala** **32.00**

*Veal Medallions with a Marsala Wine and Mushroom Sauce*

**Scaloppine Picatta** **32.00**

*Veal Medallions with White Wine and Lemon Sauce*

**Veal Bocconcinni** **34.00**

*Veal Stuffed with Ham and Cheese, topped with Mushrooms and Green Onions in a White Wine Demi-Glace Sauce*

**Veal Mignonette** **37.95**

*Veal in a Black Pepper Cognac Sauce stuffed with Ham, Cheese, Shrimp*

## INSALATE

**Chef Salad** **5.95**

*Salad topped in our Homemade Dressing, Carrots, Radish, Peppers and Red Onion*

**Italian Salad** **8.95**

*A larger Chef Salad, topped in our Homemade Dressing, which also includes Hot Pepper Rings, Tomatoes and Black Olives*

**Caesar Salad** **12.95**

*A traditional Caesar Salad*

**Chicken Caesar Salad** **17.95**

*Caesar Salad topped with strips of Grilled Chicken Breasts*

**Seafood Salad** **16.95**

*Fresh Greens topped with Shrimps*

**Tomato Salad** **14.95**

*Freshly tossed Tomatoes with Croutons, Onions and our famous Dressing*

**Pizarro's Salad** **14.95**

*Garnished with Broccoli, Cauliflower, Hot Banana Peppers and Black Olives*

## PASTAS

**Fettuccine Alfredo** **26.00**

*Cream and Parmesan Cheese Sauce*

**Add strips of grilled Chicken Breast +4.95**

**Fettuccine Ferrari** **28.00**

*Fettuccini in a Rosé Sauce with Prosciutto and Mushrooms*

**Fettuccini Abby Rose** **29.00**

*Fettuccini in a Rosé Sauce with Smoked Salmon, green onions, Hot Banana Peppers, Garnished with Garlic Bread*

**Penne with Sausage** **28.00**

*Our passed down Family Sausage Recipe in Meat or Tomato Sauce*

**Penne Monté Rosa** **26.50**

*Penne Pasta in our very popular Rosé Sauce*

**Penne Alla Arrabiata (Spicy)** **27.95**

*Penne with Mushrooms and Banana Peppers in a White Wine Tomato or Meat Sauce*

## PASTAS

**Rigatoni Della Casa** 29.95

*Rigtoni in Meat Sauce with Homemade Italian Sausage and Meatballs*

**Linguini Vongole** 27.95

*White or Red Clam Sauce*

**Linguini Primavera** 26.00

*Fresh Garden Vegetables with a light sauce*

**Linguini Matriciana** 26.00

*Linguini with Bacon, Onions, in a Tomato and White Wine Sauce*

**Spaghetti Bolognese** 24.95

*Spaghetti tossed in our famous Homemade Meat Sauce*

**Add Meatballs +4.95**

**Spaghetti Alla Puttanesca** 28.00

*Cooked in a Tomato White Wine Sauce with Onions, Green Peppers, Mushrooms, Hot Banana Peppers, Olives, and a pinch of Anchovies*

**Spaghetti Alla Pizzaiola** 27.00

*Spaghetti with Mushrooms, Onions, Green Peppers, And Pepperoni in a Meat or Tomato sauce*

**Spaghetti Carbonara** 28.00

*Bacon, Onion, Egg, Cream & Parmesan Cheese*

**Gnocchi Norina** 27.50

*Potato Dumplings with Tomato Sauce*

**Tortellini Alla Panna** 27.00

*Cream and Parmesan Cheese Sauce with a hint of Nutmeg*

**Tortellini Alla Miliana** 28.95

*Prosciutto, Mushrooms and Cream Sauce*

**Ravioli** 24.00

*Miniature Pasta Pockets with Meat Stuffing in Tomato or Meat Sauce*

**Baked Angnelotti** 28.50

*Half Moon Pasta stuffed with Ricotta Cheese Baked in the oven in a Meat or Tomato Sauce*

## PASTA FATTO IN CASA

**Lasagna Al Forno** 28.00

*Layers of Homemade Pasta complemented with the finest ingredients*

**Cannelloni Al Forno** 28.00

*Rolled Homemade Pasta with Meat stuffing covered with a blanket of Meat Sauce and baked with Mozzarella Cheese*

**Manicotti Al Forno** 28.00

*Rolled Homemade Pasta stuffed with Ricotta Cheese and Spinach, covered with a blanket of Tomato Sauce and Baked with Mozzarella Cheese*

**Pizarro's Pasta Combo** 28.95

*A combination of Lasagna, Cannelloni and Manicotti*

**Pizarro's Combo Plate** 30.50

*A combination of Chicken Parmigiana, Lasagna, Cannelloni and Manicotti*

**Lasagna Calabrisela** 32.00

*Lasagna with homemade Meatballs and Sausage, garnished with Garlic Bread*

## POLLO

**Grilled Breast of Chicken** 28.95

*Marinated in Olive Oil and Herbs, served with Italian Salad*

**Grilled Breast of Chicken with Grilled Italian Sausage** 28.95

*Served with Italian Salad*

**Grilled Combo** 31.00

*Grilled Chicken, Veal and Sausages with Grilled Vegetables*

**Chicken Parmigiana** 28.95

*Breaded Chicken Cutlets baked with Mozzarella and Parmesan Cheese, served with Spaghetti Meat Sauce*

**Chicken Picatta** 28.95

*Chicken Medallions with a White Wine and Lemon Sauce*

**Chicken Marsala** 28.95

*Chicken Medallions with a Marsala Wine and Mushroom Sauce*

**Chicken Monte Carlo** 29.95

*Chicken Medallions with Tomato, Cream, Mushrooms and Cognac Sauce*