

TRATTORIA DI MIKES®

Inspired by their country of birth, Italy, and their mother's traditional cuisine, the Marano brothers opened the first Mikes® restaurant in Montreal back in 1967. Since then, there have been many changes. The family has grown and the Mikes® menu is ever-expanding, now including a vast selection of dishes that combine Italian tradition and local flavour. It is this constantly renewed passion that is at the heart of Trattoria di Mikes®.

Discover the EXCLUSIVE SPECIALTIES  on the Trattoria di Mikes® menu, including the osso bucco and the lasagna di Mikes which have been delighting our clients since they've been on the menu. Without forgetting the bread cone served with olive oil, balsamic vinegar and roasted garlic, or the delicious focaccias. Like pasta? Create your own dish with our Festa Pasta section. And finally, choose a wine from our exclusively Italian selection and the Trattoria experience will be complete.



This symbol, la Bocca della Verità, marks specialties only available at Trattoria di Mikes®.

EXTRA DELIGHTS FOR A LITTLE EXTRA

WITH THE PURCHASE OF A MAIN COURSE, TRATTORIA DI MIKES® OFFERS YOU A STARTER AND A DESSERT OF YOUR CHOICE FOR A LITTLE EXTRA

STARTER

Choice of:
Small soup of the day or minestrone,
Small Caesar or house salad,
Bread cone (served with olive oil, balsamic vinegar and roasted garlic),
Vegetable or tomato juice

DESSERT

Choose from our "à la carte" menu (excluding the Brownie Eruption).

COFFEE OR TEA

Filter coffee or tea with the purchase of this EXTRA DELIGHTS FOR A LITTLE EXTRA offer

Valid at all times, in the dining room only.



OUR RECIPES CONTAIN NO ADDED TRANS FATS

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Fried Calamari



Campagnola Shrimp



Italian Chicken Wings



Sausage and Meatball Duo



Sunshine Dip

Antipasti

CHEESE STICKS (8)

BRUSCHETTA

FRIED CALAMARI

Accompanied with basil aioli.

CAMPAGNOLA SHRIMP

5 butterfly-shrimp with garlic, Parmesan and Campagnola sauce (green peppers, red peppers, onions, roasted mushrooms). Served with garlic bread and accompanied with a peppadew (sweet red piquanté pepper).

SPECIALTY TRATTORIA

MIXED PLATTER

4 chicken wings, 4 bite-sized sausages, 4 cheese sticks, 5 onion rings, 8 pizza slices with fine herb oil and sprinkled with Parmesan, cheese dip, Italian olives, 2 cheese and tomato bruschetta rolls served with arrabiata sauce.

SPECIALTY TRATTORIA

ITALIAN CHICKEN WINGS (8/12)

Chicken wings served with olives and sour cream.

Accompanied with a peppadew (sweet red piquanté pepper).

SPECIALTY TRATTORIA

SAUSAGE AND MEATBALL DUETTO

6 spicy bite-sized sausages and 6 bite-sized meatballs roasted in fine herb oil. Served with arrabiata sauce and barbecue sauce.

SPECIALTY TRATTORIA

SUNSHINE DIP

Cheese dip garnished with bruschetta and accompanied with 16 pizza slices with fine herb oil and sprinkled with Parmesan.

GARLIC BREAD "AU GRATIN" (2)

CHEESE AND TOMATO BRUSCHETTA ROLLS (4/8)

Pizza dough covered with a drizzle of fine herb oil, garnished with a blend of bruschetta and pizza mozzarella cheese. Ingredients are rolled, oven-grilled and brushed with garlic spread. Served with arrabiata sauce.

Insalata-Meals

Our house salad is made with a mix of iceberg, romaine and radicchio lettuce.

HOUSE (meal)

CAESAR (meal)

CHICKEN CAESAR

SALMON SALAD

Roasted salmon on a bed of house salad with a hint of basil aioli, tomatoes, lemon, olives, roasted mushrooms and house vinaigrette.

San Pellegrino®

GET A BOTTLE OF SAN PELLEGRINO® (500 ML) WITH THE PURCHASE OF ONE OF THE ANTIPASTI

Regular price
(Limit of one 500-mL San Pellegrino® per person, per antipasti)

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Gondolas™

SPECIALTY TRATTORIA

Each Gondola™ is served with a side order of your choice: pennine with Neapolitan sauce or Caesar salad or fries.

FOUR-CHEESE

A delicious crust filled with tomato sauce, three-cheese blend, Swiss cheese and Parmesan. Straight from the oven, crust is brushed with garlic spread.

VEGETABLE AND GOAT CHEESE

A delicious crust garnished with arrabbiata sauce, topped with a crunchy serving of sautéed Campagnola vegetables, strips of marinated eggplant and red peppers, Cajun spices and goat cheese. Straight from the oven, crust is brushed with garlic spread.

ASPARAGUS AND CAPICOLLO

A delicious crust filled with green asparagus, capicollo, Alfredo sauce and three-cheese blend. Straight from the oven, crust is brushed with garlic spread.

CHICKEN, BACON AND CHEDDAR

A delicious crust filled with chicken strips, three-cheese blend, bacon, Cajun spices, cherry tomatoes and tomato sauce. Straight from the oven, crust is brushed with garlic spread and sprinkled with crispy, crumbly bacon and Parmesan.

SHRIMP

A delicious crust brushed with garlic spread and Alfredo sauce, topped with a delightful mix of fresh mushrooms, pink shrimp, minced green onions, julienned sun-dried tomatoes and a three-cheese blend. Straight from the oven, crust is brushed with garlic spread and sprinkled with Parmesan.

STEAK WITH PEPPER SAUCE

A delicious crust brushed with pepper sauce, topped with a generous serving of Philly steak, sautéed onions, quartered roasted mushrooms, green onions and pizza mozzarella cheese. Straight from the oven, crust is brushed with garlic spread.

Sunshine® Pizzas

Served with basil aioli dip.



BARBECUE CHICKEN (with dip)

Chicken strips, three-cheese blend, barbecue sauce, mushrooms and bacon.

SPECIALTY TRATTORIA

FIELD OF DREAMS (with dip)

Tomato sauce, three-cheese blend, quartered artichoke hearts, broccoli, mushrooms, onions, roasted red peppers, pesto, green and black olives, sun-dried tomatoes and MIKES® spices.

SPECIALTY TRATTORIA

Classic Pizzas

Thin or traditional crust

CALABRESE

Tomato sauce, Italian sausages, pizza mozzarella cheese, mushrooms and roasted red peppers.

CHICKEN ALFREDO

Alfredo sauce, tomato sauce, chicken strips, pizza mozzarella cheese, Parmesan and Italian spices.

SPECIALTY TRATTORIA

ALL-DRESSED

Pepperoni, pizza mozzarella cheese, tomato sauce, mushrooms and green peppers.

PEPPERONI

Tomato sauce, pepperoni and pizza mozzarella cheese.

MARGHERITA

Fresh tomatoes, pizza mozzarella cheese, olive oil, three-herb blend, garlic spread and fresh basil.

SPECIALTY TRATTORIA

POLPETTE

Bite-sized meatballs, Neapolitan sauce, julienned green peppers and onions, roasted mushrooms and pizza mozzarella cheese. Brushed with garlic spread.

SPECIALTY TRATTORIA

VEGETARIAN

Tomato sauce, pizza mozzarella cheese, tomatoes, mushrooms, green olives, green peppers and onions.

SEAFOOD

Seafood mix, Alfredo sauce, pizza mozzarella cheese and garlic.

INTERNATIONAL

Pepperoni, pizza mozzarella cheese, tomato sauce, capicollo, bacon, mushrooms, green peppers and onions.



Sunshine® Pizza - Field of Dreams



Margherita Pizza



Polpette Pizza

Classic offers

MEDIUM SIZE

REPLACE YOUR CHEESE

Exchange your pizza mozzarella cheese for the three-cheese blend

EXTRA VEGETABLES

Choice of: quartered artichoke hearts or julienned sun-dried tomatoes or roasted mushrooms or julienned marinated and spicy eggplant or green asparagus

EXTRA MEAT

Choice of: bite-sized meatballs or Italian sausages or bacon or chicken strips or julienned capicollo or pepperoni or sub steak



Parmigiana Chicken Breast



Campagnola Tilapia Fillet



Fiorello
il grande vino d'Italia



Specialità Trattoria

SPECIALTY TRATTORIA

Inspired by Italian recipes, our Specialità Trattoria are all served with our house vegetables and accompanied with a choice of linguine with Neapolitan sauce or Italian style rice or three-herb potatoes and garlic spread.

PARMIGIANA CHICKEN BREAST

Chicken breast garnished with Neapolitan sauce and served "au gratin".

CAMPAGNOLA CHICKEN BREAST

Chicken breast garnished with green peppers, red peppers, onions and roasted mushrooms, topped with Campagnola sauce.

CAMPAGNOLA VEAL SCALLOPINE

Lightly breaded veal scallopine, pan-fried with olive oil, garnished with green peppers, red peppers, onions and roasted mushrooms, topped with Campagnola sauce.

CAMPAGNOLA TILAPIA FILLET

Oven-baked tilapia fillet with fine herb oil, white wine, garnished with green peppers, red peppers, onions and roasted mushrooms, topped with Campagnola sauce.

ROASTED SALMON (2 pieces)

Two oven-grilled 4-oz salmon fillets with fine herb oil, white wine, garlic spread and fresh basil.

PARMIGIANA VEAL SCALLOPINE

Lightly breaded veal scallopine, pan-fried with olive oil, garnished with Neapolitan sauce and served "au gratin".

OSSO BUCCO

Veal shank braised in a tomato, demi-glace, onion, garlic, white wine and fine herb sauce.

SAVE

With the purchase of Fiorello wine,* save \$1 on any dish in the Specialità Trattoria section.

* 6-oz glass, half-litre and litre. Please note that Fiorello wine is replaced by house wine in the Atlantic Provinces and the Province of Ontario.

Duetto

SPAGHETTI WITH MEAT SAUCE AND CAESAR SALAD

Served with garlic bread stick.

ALL-DRESSED PIZZA AND CAESAR SALAD

Pizza garnished with pepperoni, pizza mozzarella cheese, tomato sauce, mushrooms and green peppers. Served with Caesar salad and garlic bread stick.

ALL-DRESSED PIZZA AND SPAGHETTI WITH MEAT SAUCE

Pizza garnished with pepperoni, pizza mozzarella cheese, tomato sauce, mushrooms and green peppers. Served with spaghetti with meat sauce and garlic bread stick.

SPECIALTY TRATTORIA

CHEESE AND TOMATO BRUSCHETTA ROLLS AND FETTUCINE CARBONARA

Fettucine, Alfredo sauce, bacon, white wine, green onions and Parmesan. Accompanied with four cheese and tomato bruschetta rolls served with arrabiata sauce.

SEAFOOD PIZZA AND FETTUCINE ALFREDO

Pizza garnished with Alfredo sauce, seafood mix, pizza mozzarella cheese and garlic. Served with fettucine Alfredo and garlic bread stick.

VEGETARIAN PIZZA AND PENNINE WITH ROSÉE SAUCE

Pizza garnished with tomato sauce, pizza mozzarella cheese, tomatoes, mushrooms, green olives, green peppers and onions. Served with pennine with rosée sauce and garlic bread stick.

INTERNATIONAL PIZZA AND PENNINE WITH MEAT SAUCE

Pizza garnished with pepperoni, pizza mozzarella cheese, tomato sauce, capicollo, bacon, mushrooms, green peppers and onions. Served with pennine with meat sauce and garlic bread stick.



Cheese and Tomato Bruschetta Rolls and Fettucine Carbonara



International Pizza and Pennine with Meat Sauce



Festa Pasta

**COMBINE A PASTA AND A SAUCE
AND CREATE YOUR VERY OWN DISH!**

PASTA:

SPAGHETTI, FETTUCINE, PENNINE, LINGUINE

SAUCES:

NEAPOLITAN, MEAT, ROSÉE, ALFREDO,
ARRABBIATA

EXTRAS:

- MEATBALLS
- ITALIAN SAUSAGES
- VEGETABLES
- CHICKEN STRIPS
- SHRIMP WITH GARLIC AND PARMESAN

"Au gratin"

**HAVE YOUR
PASTA "AU GRATIN"**

Pasta

PARMIGIANA MANICOTTI

Spinach and cheese manicotti (3) with rosée sauce and Parmesan, served "au gratin".

TORTELLINI WITH ROSÉE SAUCE

Cheese tortellini served with rosée sauce.

FETTUCINE CARBONARA

Fettucine, Alfredo sauce, bacon, white wine, green onions and Parmesan.

CHICKEN AND BROCCOLI PENNINE

Pennine, Alfredo sauce, broccoli, chicken, white wine and garlic.

LINGUINE DI MARE

Linguine, creamy seafood sauce, seafood mix, shrimp, roasted mushrooms and green onions.

LASAGNA CLASSICA

Lasagna with meat sauce, served "au gratin".

LASAGNA DI MIKES

Blend of ricotta cheese, meat sauce, pepperoni, roasted mushrooms, caramelized onions, pizza mozzarella cheese and Neapolitan sauce. Served "au gratin" and garnished with parsley.

**CAMPAGNOLA PENNINE
WITH CHICKEN**

Pennine, green peppers, red peppers, onions, roasted mushrooms, chicken strips and Campagnola sauce.

**CAMPAGNOLA PENNINE
WITH BITE-SIZED SAUSAGES**

Pennine, green peppers, red peppers, onions, roasted mushrooms, spicy bite-sized sausages and Campagnola sauce.

LINGUINE AL SALMONE

Grilled salmon fillet brushed with fine herb oil and white wine. Served with linguine with Alfredo sauce, green onions, roasted mushrooms, Parmesan and white wine.

**SPECIALTY
TRATTORIA**

**SPECIALTY
TRATTORIA**



Parmigiana Manicotti



Chicken and Broccoli Pennine



Linguine di Mare



Superstar® Hot Italian Sub



Delirio di Mikes Hot Italian Sub



Chicken and Bacon Focaccia

Hot Italian subs

Derived from the original recipe and prepared with only the best ingredients, 7-inch hot Italian subs (except for Le Parrain®, Delirio di Mikes and Pompei di Mikes) are garnished with lettuce, tomatoes, spices and fine herb oil. Served with fries or Caesar or house salad.

10-INCH

Get a 10-inch hot Italian sub

FOR AN ADDITIONAL

14-INCH

Get a 14-inch hot Italian sub

FOR AN ADDITIONAL

SUPERSTAR®

Sliced steak, melted cheese, capicollo, mushrooms, pepperoni, green peppers and onions.

CO-STAR®

Sliced steak, melted cheese, pepperoni and onions.

HOT LUKE®

Melted cheese, pepperoni and onions.

PRIMAVERA DI MIKES

Swiss cheese, sun-dried tomatoes, mushrooms, green peppers, roasted red peppers, onions, green olives and pesto.

CHICKEN

Chicken strips, melted cheese, mushrooms and onions.

ENCORE™

Sliced steak, more sliced steak, melted cheese and onions.

LE PARRAIN® "AU GRATIN"

Bite-sized meatballs, meat sauce, minced lettuce, served "au gratin".

DELIRIO DI MIKES

Chicken strips, melted cheese, green peppers and onions. Garnished with lettuce, bruschetta, Cajun spices and fine herb oil.

POMPEI DI MIKES

Sliced steak, melted cheese, roasted mushrooms and pepper sauce. Garnished with lettuce, tomatoes, crispy onions, MIKES® spices and fine herb oil.

Focaccia

Served on focaccia or panini bread, grilled or pressed, with fries and Caesar or house salad.

CHICKEN AND BACON

Chicken, bacon, tomatoes, lettuce, Swiss cheese and basil aioli.

CHICKEN AND MARINATED VEGGIES

Chicken, marinated eggplant, roasted red peppers, sun-dried tomatoes, lettuce, Swiss cheese and basil aioli.

SOPRANO DI MIKES

Chicken, tomatoes, artichoke hearts, lettuce, Swiss cheese and basil aioli.

FRIES AND SALAD INCLUDED

All our focaccias are served with fries and Caesar or house salad.



Offered in TRATTORIA DI MIKES restaurants only.