

Pasquales

6806 Macleod Trail SE T2H 0L3 · +14032520553 · Updated: Jan 14, 2026

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ANTIPASTI 16

Gamberi Sicilian \$21.00

Jumbo shrimp with mushroom in a lite spicy tomato sauce

Escargot \$18.00

With Garlic toast

Calamari Marinara \$21.00

Scampi \$32.00

Garlic butter

Funghetti \$21.00

Stuffed mushroom caps with crab meat and cream cheese, marinara sauce

Insalata Cesare \$11.00

Caesar Salad

Insalata Caprese \$11.00

Tomato, bocconcini cheese, Italian dressing

Garlic Toast \$3.00

Cannelloni \$14.00

Pasta roll stuffed with veal & spinach in a bechamel tomato sauce

Manicotti \$12.00

Stuffed crepe

Short Dry Ribs \$18.00

Bruschetta \$9.00

Salmone Affumicato \$17.00

Smoked Salmon, capers, onions with virgin olive oil

French Onion Soup \$11.00

Baked with mozzarella cheese

Tortellini Soup \$11.00

Cheese Toast \$4.00

HOME - MADE PASTA 12

Lasagna al Forno	\$28.00
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Fettuccine Portofino	\$24.00
Jumbo shrimps, green peas in a marinara sauce	
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Tortellini Campagnola	\$29.00
With Italian sausage, green and red peppers in a cream sauce	
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Seafood Fettuccine	\$30.00
Baby shrimp, clams and scallops in a lite rose sauce	
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Manicotti Fiorentina	\$27.00
Crepe stuffed with ricotta, spinach, and minced chicken in tomato & bechamel sauce	
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Penne Caruso	\$28.00
Pasta with spicy Italian sausage, chicken, peppers, in rose sauce	
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Penne con Broccoli	\$28.00
Pasta with beef and broccoli in marinara sauce	
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Fettuccine Pescatore	\$32.00
Calamari, scallops, shrimps, mussels in white wine, garlic, marinara sauce	
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Fettuccine Ciociara	\$27.00
Green peas, chicken in white cream sauce	
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Cannelloni	\$29.00
Pasta roll stuffed with veal, spinach in tomato & bechamel sauce	
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Penne al Basilico	\$24.00
Pasta in marinara sauce and fresh basil	
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Penne Gigi	\$27.00
With ham and mushrooms in a lite rose sauce	

SALADS ⁸

Dinner Salad	\$13.00
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Caesar Salad	AVAILABLE OPTIONS
	Small (CAD): \$11.00
	CAD: \$15.00
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Caesar Salad Topped with Broiled Chicken	\$23.00
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Greek Salad	AVAILABLE OPTIONS
Authentic, with Feta cheese	Small (CAD): \$15.00
	CAD: \$19.00
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Insalata al Salmone	\$26.00
Fresh garden salad topped with smoked salmon, Italian dressing	
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Seafood Salad	\$26.00
Real crab & shrimp; no imitations	
Blackened Chicken Caesar Salad	\$23.00
Alla Mediterranea	\$26.00
Lettuce, tomato, onion, shrimp and black olives	

COMBOS 10

Pasquale's Ribs & Caesar Salad	\$28.00
Rack of pork side ribs glazed with applesauce, cinnamon and honey served with our famous Caesar salad	
The Sicilian	\$24.00
Not available after 4:30 p.m.; Open faced Spicy Italian sausage, sauteed onions, melted cheese with Caesar salad	
Tuna Sandwich & Bowl Of Soup	\$21.00
Not available after 4:30 p.m.	
Montreal Melt & Bowl of Soup	\$21.00
Not available after 4:30 p.m.	
Dry Ribs & Caesar Salad	\$24.00
Lemon Chicken & Fantasy Salad	\$29.00
Fingers & Caesar Salad	\$22.00
Salmon-Halibut & Fantasy Salad	\$37.00
Cannelloni & Caesar	\$24.00
Manicotti & Caesar	\$22.00

SANDWICHES 9

Salsicce alla Griglia	\$22.00
Not available after 4:30 p.m.; Spicy Italian sausage served on a Kaiser bun. Sauteed onion, peppers, provolone cheese, with tossed salad	
Chicken Derby	\$20.00
Not available after 4:30 p.m.; Breaded chicken breast, melted mozzarella cheese, red pepper and mushrooms on a Kaiser bun, served with fries	
Monty Melt	\$24.00
Not available after 4:30 p.m.; Ham, red peppers, melted cheese on a large croissant with caesar salad	
Montreal Melt	\$21.00
Not available after 4:30 p.m.; Open faced Montreal smoked meat on rye, topped with tomato and melted cheese with fries	
California Club	\$22.00
Not available after 4:30 p.m.; Chicken breast on a Kaiser, B.L.T. with fries	

Montrealer	\$19.00
Not available after 4:30 p.m.; Smoked Meat, dill pickles and fries	
Smoked Salmon	\$22.00
Not available after 4:30 p.m.; Finest B.C. smoked salmon on a bagel with cream cheese	
Shrimp Salad Sandwich	\$24.00
Not available after 4:30 p.m.; Baby shrimp tossed in mayonnaise, alfalfa sprouts, lettuce in a large croissant served with caesar salad	
Burger	AVAILABLE OPTIONS
Not available after 4:30 p.m.; On a Kaiser with fries. Additional toppings: Cheese, Bacon or Mushrooms	CAD: \$23.00
	Additional Toppings (Each) (CAD):
	\$1.95

VARIATIONS 3

Steak Sandwich	\$38.00
Served with fries	
Jambalaya	\$34.00
Spicy sausage, chicken, beef, peppers & louisana sauce on a mound of rice	
Baby Beef Liver	\$36.00
Smothered with fried onions	

PASQUALE'S SPECIALTIES 18

Bocconcini	\$39.00
Veal scallopini stuffed with mushrooms, mozzarella, ham in a white wine sauce. Served with pasta	
Cotoletta Milanese	\$39.00
Breaded veal sautéed in a demi-glaze sauce with mushrooms	
Scallopini Caprice	\$39.00
Veal scallopini, with mushrooms and marsala wine	
Scallopini al Limone	\$39.00
Veal scallopini in a lemon sauce	
Scallopini Pizzaiola	\$39.00
Veal scallopini in a white wine, garlic, oregano, tomato sauce	
Pollo Parmigiana	\$39.00
Breaded breast of chicken, ham, cheese. Served with pasta	
Pollo Neptune	\$41.00
Grilled chicken breasts with crab meat, asparagus with hollandaise sauce	
Piccata al Limone	\$38.00
Grilled breasts of chicken with a lemon sauce	

Rack of Lamb	\$49.00
Oven roasted in a peppercorn sauce	
Mignonette Dannunzio	\$53.00
Filet medallions, scallops, mushrooms in a cognac sauce	
Filet Madera	\$49.00
Filet medallions with mushrooms in a madera sauce	
Bistecca al Pepe Nero	\$48.00
Grilled New York Steak with black peppercorn sauce	
Bistecca ai Ferri	\$47.00
Grilled New York Steak	
Bistecca & Gamberoni	\$53.00
New York Steak and Garlic Shrimp	
Bistecca all'Hollandaise	\$53.00
New York Steak with crab meat, asparagus with hollandaise sauce	
Salmon & Halibut Provenzale	\$46.00
Broiled filets with garlic & lemon sauce	
Scampi della Casa	\$47.00
Scampi in a garlic butter. Served with pasta and garlic toast	
Sea Bass	\$53.00
Oven baked chilean sea bass, in a lemon sauce	

WHITE WINE ⁹

Ruffino Orvieto Classico Italy	\$44.00
The region of Orvieto is located in Umbria and is a blend of native Italian grapes including Trebbiano and Verdello. This wine is often austere with a nice hint of fruit	
Villa Maria Sauvignon Blanc New Zealand	\$49.00
Deliciously fresh with ripe tropical and gooseberry aromas. This wine has an enticingly long palate with a crisp and light finish	
Deinhard Piesporter Germany	\$51.00
Superbly balanced with a fine and fruity body with an elegant racy acidity, this wine is a medium on the sweetness scale	
Santa Margherita Pinot Grigio Italy	\$54.00
This dry white is pale strawyellow in colour with a fresh, clean aroma that is followed by a crisp, refreshing flavour with hints of citrus fruits	
St. Urban Riesling Germany	\$54.00
An elegant, crisp and fruity Riesling with Moselslate mineral flavours, lively acidity, and ripe floral aromas	
Kendall Jackson Chardonnay USA	\$58.00
This wine is from vineyards that provide layers of tropical fruit flavours, a hint of toasted oak rounds out the long, lingering finish	

Louis Latour Chardonnay France	\$62.00
This chardonnay from Burgundy France has a nice rich mouth feel, its palate is reminiscent of butterscotch grilled pineapple and apples	
Kim Crawford Sauvignon Blanc New Zealand	\$54.00
An exuberant wine brimming with flavours of pineapple and stonefruit with a hint of herbaceousness. The finish is fresh and zesty	
St. Supery Sauvignon Blanc USA	\$95.00
This wine exhibits brilliant hues of light yellow speared by vibrant streaks of green. Aromas of exotic grapefruit and green lime dominate with hints of caper, fennel and lemon zest. Flavors follow with tremendous ruby grapefruit, citrus, kiwi and guava through a crisp finish	

RED WINE 30

Antinori Santa Cristina	\$47.00
This classic Tuscan of merlot and sangiovese is ruby red in colour with tinges of violet. On the palate the wine is smooth and well balanced with a finish of gentle tannins and the persistent flavour of grapes	
Le Due Gemme Collasorbo	\$52.00
This wine is born from Sangiovese grapes, blended with some varieties of cabernet, syrah, and merlot. This wine shows bright red fruit flavors, with both structure and softness, and is medium bodied	
Masi Valpolicella	\$48.00
This classic medium intensity blend of three Veronese varietals has intense cherry aromas on the nose combined with hints of violet. Sweetened with the touch of vanilla it is a light bodied, easy drinking wine	
Castiglioni Frescobaldi Chianti	\$52.00
Perfumes of cherries and fresh red fruit mingle with elegant floral hints. The wine is lively and fresh in the mouth, with a soft, balanced finish	
Masi Campofiorin Ripasso	\$54.00
Deep bright red colour with purple edges, this rich wine has a wonderful full taste with a hint of plums and cherries	
La Poderina Rosso di Toscana	\$52.00
This wine represents the traditional, distinctive Sangiovese grape: elegant with tannic austerity and complex aromas. With a deep, rubyred hue, this wine has initial fruits and spices that shift gradually into forest fruits and herbal notes	
Zenato Cormi Merlot	\$67.00
This wine is a corvina and merlot blend, its fruity and quite round while fresh and well balanced. The corvina grape gives this wine a jammy aroma	
Ruffino Riserva Ducale Chianti	\$65.00
Distinguished finesse from Sangiovese grapes, this ruby red wine is elegant, full bodied and well balanced	
Fontanafredda Barolo	\$75.00
The wine is a medium ruby colour with slight garnet appearing on the rim. The nose is intense with aromas of red and black cherry, licorice, chocolate, spice, and rose petals	
Zenato Ripassa	\$70.00
Deep ruby red, it of ers rich, elegant, lingering scents; it is crisp and dry in the mouth, well structured, with a lovely, velvety texture	
Barbera d'alba Superiore	\$89.00
This wine is very structured and complex with hints of ripe fruit that give way to spicy. It is dry with good acidity and strong body.	

Zenato Sansonina Merlot	\$106.00
This wine is pure 100% merlot. It has a deep ruby red color and gives of a full rich complex aroma. This wine is hearty, powerful, and very smooth	
Masi Costasera Amarone	\$104.00
This wine made with dried grapes is one of the richest styles of wine around with aromas of baked fruit, cooked with herbs and spices	
Zenato Amarone	\$108.00
Considered to be the king of Veronese wines, it has a deep bouquet of tobacco, chocolate and smokey dried fruit. It has a rich lingering plummy spicy palate with strong, yet smooth supple tannins	
San Felice Vigorello	\$145.00
A classic tasting super Tuscan, it releases aromas of bottled wild cherries, blackberry and raspberry preserve, with hints of tobacco leaf and spices. This is wine 40% Sangiovese, 40% Cabernet Sauvignon, and 20% Merlot	
Marchesi De Barolo Barolo	\$170.00
An intense perfume with clean scents of spices, vanilla, roasted hazelnuts, liquorice, cacao and wild rose. A full, elegant flavour, austere and goodbodied, with recurring olfactory sensations	
Brunello Montalcino	\$199.00
Opening with notes of black fruit, forest berry, cherry cola and exotic spice, this harmonious and traditional wine reflects many of the elegant characteristics of the beautiful Tuscan territory that shaped it	
Tignanello	\$295.00
To the nose this wine opens with a pleasant concentration of aromas ranging from ripe red fruit to spiciness; with hints of vanilla and toasty notes which compose a bouquet with great persistence and elegance	
Solaia	\$795.00
This very complex wine has a solid and full bodied structure. The aroma is fruity, intense, and sweet with notes of ripe cabernet, which gives the wine a strong individual identity. The varietal notes are dominant and work together to indulge the palate with a long and wonderfully persistent finish	
Chateau Roc Taillade (Medoc) Bordeaux France	\$65.00
This blend of cabernet and merlot is made in the true Bordeaux tradition. A light flavor with blackberry, black fruits, wood and other notes. A rich ruby shade that is delightfully drinkable	
Dona Paula Malbec Argentina	\$55.00
Sweet, round and ample in the mouth with a bouquet of plums, black cherries, licorice and dried herbs	
Menage a Trois USA	\$47.00
This wine exposes fresh, ripe, jamlike fruit. Three saucy grapes make up the blend. Zinfandel adds a juicy character, Merlot mellows and Cabernet adds backbone	
Purcari Pinot Noir France	\$69.00
Light ruby colour with violet shades. Delicate and elegant nose with fruity notes, berries and discrete oaks.. Fresh and elegant, with a savoury velvet finish	
Joel Gott Zinfandel USA	\$67.00
On the palate this wine's acidity and bright red fruit flavors are complemented by a soft round mouth, It has aromas of blackberry jam with hints of sweet spices	
Marques De Concha Y Toro Cabernet Sauvignon Chile	\$62.00
Full bodied, perfectly balanced with robust tannins has cassis and cherry with hints of leather, chocolate and tobacco	

Peter Lehmann Cabernet Merlot | Australia**\$63.00**

The colour is deep red with a dense black centre, and the nose gives tantalising aromas of chocolate, blackcurrants, with hints of nutmeg, cloves and star anise

Sand Hill Cabernet Merlot | Canada**\$64.00**

This deeply coloured wine has flavours of dark cherry fruit and hints of bittersweet chocolate

Thorne-Clark Shotfire Ridge Shiraz | Australia**\$73.00**

The nose is lifted and expressive with some choc mint characters along with black olives and tobacco leaf adding complexity. The palate is medium to full bodied with blueberry and hints of cassis as the primary fruit flavours

Vignot St. Emillion Bordeaux | France**\$127.00**

The nose is wonderfully fragrant focused on rich, ripe and dried fruits accented by hints of toasted almond, nutmeg, roasted fennel, and vanilla

Chateau D'angludet Margaux | France**\$160.00**

Cherry, white truffle on the nose, lovely fresh flavours, unusual maturity tannins have already begun to soften. Great suppleness and length on palate

HOUSE WHITES 5**Sauvignon Blanc****AVAILABLE OPTIONS**

Glass 6oz. (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Chardonnay**AVAILABLE OPTIONS**

Glass 6oz. (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Pinot Grigio**AVAILABLE OPTIONS**

Glass 6oz. (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Riesling**AVAILABLE OPTIONS**

Glass 6oz. (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Zinfandel**AVAILABLE OPTIONS**

Glass 6oz. (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

HOUSE REDS 6

Cabernet Sauvignon

AVAILABLE OPTIONS

Glass 6oz (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Chianti

AVAILABLE OPTIONS

Glass 6oz (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Malbec

AVAILABLE OPTIONS

Glass 6oz (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Merlot

AVAILABLE OPTIONS

Glass 6oz (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Shiraz

AVAILABLE OPTIONS

Glass 6oz (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

Valpolicella

AVAILABLE OPTIONS

Glass 6oz (CAD): \$11.00

Half Litre (CAD): \$30.00

Litre (CAD): \$59.00

CHAMPAGNE ⁴

Asti Spumante

AVAILABLE OPTIONS

Glass (CAD): \$10.00

Bottle (CAD): \$42.00

Cordon Negro

AVAILABLE OPTIONS

Glass (CAD): \$11.00

Bottle (CAD): \$49.00

Prosecco

AVAILABLE OPTIONS

Glass (CAD): \$13.00

Bottle (CAD): \$65.00

Mumm Extra Dry

\$140.00

SPIRITS ⁶

Highballs

\$6.50

Cocktails

\$8.00

Classic Martinis	\$13.00
Premiums	\$8.00
Super Premiums	\$12.00
Top Shelf	\$14.00

BEER ³

On Tap	\$6.50
Domestic	\$6.00
Imported	\$7.00

DESSERTS ⁸

Peanut Butter Ice Cream Pie	\$7.00
Mud Pie	\$7.00
Cheese Cake Strawberry or blueberry sauce	\$7.00
Creme Caramel	\$7.00
Chocolate Mousse	\$7.00
Rice Pudding	\$7.00
Tiramisu	\$7.00
Gelato	\$7.00

COFFEE DRINKS ⁴

Koeke Coffee Fresh hot coffee with brandy, kahula and dark crème de cacao, topped with cream heavy	\$10.00
Monte Cristo Fresh hot coffee combined with grand marnier, kahula & topped with whipped cream	\$10.00
Spanish Coffee A blend of fresh coffee, kahula, brandy with a heavy cream topping	\$10.00
Blueberry Tea Hot tea with amaretto & grand marnier	\$10.00

PORT & COGNAC ⁵

Taylor Fladgate 10 Yr	\$13.00
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Taylor Fladgate 20 Yr	\$21.00
Courvoisier	\$12.00
Remy Martin	\$12.00
Hennessy XO	\$25.00