



Aielli

R I S T O R A N T E

We stir the senses.



Lunch

TRUFFLED POTATO LEEK SOUP

*Served with Shiitake mushrooms
and crème fraîche*

5.00

MIXED BABY GREENS

*Spiked with a balsamic reduction and
extra virgin olive oil*

5.95

HEARTS OF ROMAINE

*Our own zesty Caesar dressing with shaved
parmigiano, topped with grilled pancetta
and home made croutons*

6.95

ANTIPASTO AIELLI

*Grilled vegetables with prosciutto,
roasted bell peppers, seasonal fruit
and bocconcini cheese*

7.95

GRILLED CALAMARI

*Served with caper berries and arugula
drizzled with lemon chive oil*

8.95

PAN STEAMED MUSSELS

*Prepared in a garlic white wine
basil tomato broth*

8.95





286 Lakeshore Rd., East
Mississauga, Ontario
L5G 1H2

reservations 905 278 2183

www.aielli.com

ANGEL HAIR PRIMAVERA

*A medley of stacked seasonal vegetables
with a light tomato basil sauce*

10.00

SKILLET CHARRED STEAK SANDWICH

*Topped with roast red peppers, fontina cheese
on a warm focaccia with aioli dressing*

10.00

MANICOTTI DI SPINACI

*Light Pan crêpes filled with ricotta and
spinach in a tomato cream sauce*

10.50

SPAGHETTI CARBONARA

*Pancetta, red onion and cracked
black pepper in a creamy egg broth*

11.95

PENNE ARABBIATA

*Spicy fresh plum tomato sauce, roast chilies
and a hint of basil topped with grilled sausage*

13.00

ROAST SUPREME BREAST OF CHICKEN

*Filled with wild Jasmine rice and oven-dried apricots
in a Cassis raspberry reduction*

13.00

FETTUCCINE CARDINALE

*Pan sauté of bell peppers, portobello mushrooms,
grainy mustard cream, topped with house smoked
Applewood Salmon Trout*

14.00



LINGUINI DEL PORTO

*Pan steamed mussels, shrimp, scallops and
calamari in a light tomato herb sauce*

14.95

VEAL MARSALA

*Veal Scaloppine in a Marsala demi glaze
with exotic mushrooms*

14.50

VEAL AL LIMONE

*Zesty lemon garlic white wine sauce
with fresh thyme*

14.50

All principal plates served with seasonal vegetables