

Terrasse Carla provides a superb summer patio dining experience

MtlRestoRap

MIKE COHEN



The summer terrasse season in Montreal is well underway. Readers are well aware that I like nothing more than sitting in the great outdoors while enjoying a nice meal.

My first patio venture of 2024 was at Terrasse Carla, located on the rooftop of the Hampton Inn/Homewood Suites at the corner of Viger and St. Laurent Blvd. right next to Chinatown. This was a new discovery for me. The hip 7,000 square foot space is back for a third season, complete with festive evenings and cultural experiences planned throughout the summer. Wednesdays will be reserved for latin rhythm. Meanwhile, once a month on a Sunday (2 to 11pm), there will be an event paying tribute to different festive destination such as Miami, Cannes, Ibiza, St Tropez and Mykonos). Thursday happy hours offer everyone a chance to relax and socialize after a long day's work.



Photo: JDLR Photography

Delicious Steak Frites

New this summer is a brunch menu that will be served every Saturday and Sunday from June through July and August.

I was invited to a special VIP mixer event on a Thursday evening where influencers got to try some drinks and enjoy a nice array of hors d'oeuvres. There was a really

nice vibe that night and it was fun to connect with other journalists and some stylists.

I want to thank super culinary communications guru Marie-Annick Boisvert and the Terrasse Carla management team of Roman and Margaux for having me back a few nights later where I was able to experience the full dining menu. It was a gorgeous Saturday night and the view from my table was picturesque.

I started off with a drink from the bar, a spritz tropical – St. Germain, limoncello, mango, lime and prosecco. For appetizers I ordered six delectable oysters which were an indulgence for the senses. Arriving on a bed of crushed ice, each shell held a treasure of oceanic delight. Their glistening, pearlescent shells hinted at the succulent treasures within. With a delicate aroma of the sea, they promised a symphony of flavors. Upon the first taste, my palate was greeted by a briny rush, followed by a subtle sweetness that danced across my tongue. Each bite was a journey into the depths of culinary bliss, leaving a lingering sensation of pure satisfaction.

And how I love a Burrata Salad! The one here was prepared impeccably headlined of course by the burrata, a jewel of Italian cuisine and a creamy indulgence that captivates both the eye and the palate. It was accompanied by heirloom tomatoes, herb mayonnaise and spicy oil. Each bite was a revelation, a harmonious blend of milky sweetness and subtle tang, leaving an unforgettable impression that lingered long after the last taste.

For the main course I chose the steak frites, a hanger steak medium rare with some very crispy fries. Each slice boasted a perfect balance of tender meat and rich marbling, presenting a symphony of flavors with every bite.

There is one item on the dessert menu, an almond cake with strawberries, rhubarb and mint. The almond is puréed and there are some cookies included as well.

Terrasse Carla is located on the Sixth floor of the hotel at 985 Boulevard Saint-Laurent. It is open seven



Photo: JDLR Photography

The beautiful rooftop terrace of Terrasse Carla

days a week from 5 pm to 11 pm and Saturday and Sunday mornings for brunch through August. Log on to www.terrassecarla.com or e-mail Margaux at info@terrassecarla.com to book an event or a large group. Indoor parking is available on site.

Mike Cohen can be reached at info@mikecohen.ca. Follow his restaurant adventures at www.Mtl-RestoRap.com

Mike's Resto Notes: Lo Dico in St. Laurent and Pizza Spano in Dollard

La Pizza Week in Canada came and went last month. At MtlRestoRap.com, my partner Tony Medeiros and I always make an effort to try out some of the participants here in Montreal.

This year I sampled Lo Dico Pizzeria (www.lodico.ca) in St. Laurent while Tony went to Pizza Spano (www.pizzaspano.ca) in Dollard des Ormeaux.

I was delighted to discover Lo Dico, owned by the husband and wife team of Kailash and Anita Patel. They presented me with the Bacon Blaze Pepperoni, made with their in-house Lo Dico dough, a house secret tomato sauce and topped with Milano pepperoni, crunchy bacon and fresh roasted red peppers under a rain of mozzarella Saputo cheese. Kailash added a cherry coke, some chicken wings and fries to my selection. That was a nice treat. I brought half of the pizza back home and thanks to my trusty air fryer the crispy crunch was maintained. While a tempting array of pizzas in four sizes remain their specialty, Kailash and Anita have so much else to choose from: salads, wings and nuggets, fried and roasted chicken, club sandwiches, souvlaki (with great pita I am told), fish and chips, pastas, burgers, poutines and desserts. I was too full from my sampling to try any of them, but I hope to grab a bite at their terrasse during the summer.

Meanwhile, Tony reports on Pizza Spano's "De-luxe" pizza, a signature masterpiece that has captivated taste buds far and wide. This delectable pizza is adorned with a sumptuous array of toppings, including savory pepperoni, earthy mushrooms, crisp green peppers, zesty onions, savory bacon, and flavorful Italian sausage. Pizza Spano, helmed by the dynamic duo of Christos Dessilas and his son Kevin, exudes a palpable aura of dedication from the moment you step through its doors. Tony also mentioned the pizzaggetti, combining the flavors of pizza and spaghetti into a singular dish and the pizza-Caesar, which substitutes spaghetti with Caesar salad. They also offer sandwiches, chicken dishes, pasta and Greek specialties.

Lo Dico is located at 719 Boul. Decarie near De L'Église. You can find Pizza Spano a 1360 Sunnybrooke Boulevard.

PETROS LITTLE ITALY: Ted Dranias has opened five successful Petros Taverna locations in Montreal: Westmount, Laurier, Lachine, Griffintown and Little Italy. Most recently I dropped with a friend for lunch in Little Italy (6896 Rue Saint-Dominique), where Chefs Jahad and Enam are at the helm. The place was humming. I enjoyed some taramousalata and pita, crispy fried zucchini, a steak and fries and glass of prosecco.



Kailash and Anita Patel at Lo Dico

Hats off to servers Audrey and Kamal. The picturesque patio, where I dined, is completely covered in a garden-like atmosphere. It is open for lunch Tuesday through Friday and dinner those evenings, as well as Saturday and Sunday. Go to www.restaurantpetros