

# The Petinos franchise in Dollard des Ormeaux is thriving

## MtlRestoRap

MIKE COHEN

Last winter I first told readers about Petinos (<https://www.petinos.ca>) when I enjoyed a fabulous take-out order for breakfast and lunch from the Sainte-Dorothée (Laval) franchise.

There are 17 Petinos franchises in Quebec. Harry Sikellis owns Charlemagne and Dollard des Ormeaux locations.



Mike Sikellis and his mom Marina Tzanetakou.

Sikellis and his team managed their way through the pandemic. The Dollard location, managed by Harry's son Mike and co-owned by Tracy Gagné, is thriving. By 10 am on a recent Saturday morning there was a lineup out the door. Mike, assisted by his mom Marina Tzanetakou, was busy checking vaccine passports. There is plexi-glass between tables, which are well spaced.

Service is fast and efficient here. And what a menu!

Do you want to have a steak for breakfast? Try the American. It features a delicious 10 ounce sirloin steak, two eggs over easy, tomatoes, onion, pickles, home fries, baked beans, toast and a cup of decaf coffee.

On a diet? Check out the Health card section of the menu, ordering something called the Protein - an egg white omelet, bagel, with a choice of cottage cheese or cream cheese or yogurt, with Muslix and fresh fruits.

On your way out, order something like a bagel and some smoked salmon to go to complete the experience later.

There is a children's menu for kids aged 10 and under.

On the menu you can enjoy crepes, pancakes, French toast, omelets, waffles, hamburgers, sandwiches, bagels, croissants and fresh fruit.

Harry bought the Laval spot, located in the Smart Centres Mall right off the highway, four years ago. He is currently divesting from that property. The Charlemagne location opened in February 2020, just before the lockdown. As for Dollard, it opened on June 15 or make that "reopened." The previous franchisee had the



Waitress Maria

Petinos name taken away, changed monikers and then shut down. Harry, Mike and Tracy stepped in and created this newly renovated 145 seat facility.

As for the name Petinos, founder Ilias Vouras was inspired by the rooster that woke him up every morning in his hometown in Greece. Yes, a rooster is called "Petino" in Greek. He then decided to name his restaurant on behalf of this early bird. A rooster's high pitch wakeup call announces a beautiful great start to your day, Vouras reasoned.

The Dollard des Ormeaux location is situated at 3520 Sources Blvd in a strip mall, offering plenty of parking and open from 6 am to 3 pm Monday to Saturday and 7 am to 3 pm Sundays. You can phone 514-685-1161 or order via UberEats, Door Dash and Skip The Dishes. Log on to <https://www.petinos.ca/en> to see the full menu.

## Mike's RestoNotes: Osteria Pollino has opened to much applause in Little Italy

Little Italy has a new restaurant called Osteria Pollino and from the time it first opened in October, business has been booming!

Located at 251 rue Dante, veteran restaurateur Ted Dranias has partnered with Domenico Armeni and Donato Palazzo to make this the new "go to" spot for Italian cuisine. The menu changes every week and you can see the different dishes at <https://www.instagram.com/osteriapollino/>

When I dropped by at a lunch hour to meet Dranias, Chef Armeni greeted us with a basket of bread, an appetizer of Fritto Misto (deep fried calamari, shrimp and smelt) and delicious bowls of busiate pasta, with braised rabbit in fresh tomato sauce.

Chef Armeni has a sumptuous arsenal of menu offerings, using recipes from the south and bringing them to a white tablecloth experience. "All of our products are of the highest quality and locally sourced when possible," says Donato.

Some of the early favorites for entrees are: a warm cauliflower salad, with white anchovie vinaigrette; tuna tartare, sushi grade blue fin tuna with lemon dressing; grilled octopus, with a Nduja - pesto dressing on potato foam; seafood linguini; bucatini with braised lamb; busiate alla trapanese; branzino on freola Sarda; lamb saddle with artichoke; and braised rabbit stuffed with bietola and olives.

The restaurant is housed at the locale formerly known as Cafe Via Dante. The partners undertook a significant renovation, gutting the place. Dranias actually purchased the shelving from the iconic Tony's

Shoes, which closed recently on Greene Avenue in Westmount. That material was used for the ceiling.

There is seating here for 50 people, plus seven at the bar.

Dranias owns four Petros Taverna restaurants. One in Little Italy will soon be accompanied by a Petros Express across the street. In November, Petros Fort Lauderdale is slated to debut.

It is open Tuesday to Friday from 11:30 am to 3 pm and 5 pm to 10 pm, the latter also in effect for Saturdays. Reservations for private parties are being accepted for Sunday and Mondays.

Go to [www.osteriapollino.com](http://www.osteriapollino.com) or call 514-288-0712

### Au Coq Is Foodtastic

Au Coq has been part of the Quebec restaurant landscape for more than 60 years. Since 2019 it has been part of the Foodtastic group ([www.foodtastic.ca](http://www.foodtastic.ca)), which was enough to get my attention when I was in Dollard des Ormeaux and looking for a place to eat on Sources Blvd.

There are presently 10 Au Coq franchises in Quebec (Dollard, St. Laurent, Marché Central, Hochelaga, Montreal East, St. Leonard, Central Station downtown and Gatineau). Opening soon will be locations in Terrebonne and Île-Perrot.

The Dollard spot is situated in a strip shopping centre with plenty of parking. There are about 50 seats. You line up at the counter to place your order and within 10 minutes your name is called. Soft drinks are self-serve. I enjoyed a chicken and ribs combo, with



Donato Palazzo serves owner Ted Dranias at Osteria Pollino.

a bun, coleslaw and the crinkled French Fries I like so much. The chicken breast was juicy, and the ribs easily slid off the bone. Au Coq of course is noted for its own delivery service and there were several cars with its iconic logo in the lot. The prices are very reasonable. My meal, which included a piece of pie for dessert, cost only \$23 with tax.

The Dollard location is at 3500 boulevard des Sources, Dollard-des-Ormeaux, QC H9B 1Z9. To order call: 514 421-6267 or go to <https://aucoq.ca> to do so online.