



That's Italian
ristorante • catering • express

PRIVATE EVENT MENUS

2026

Prices subject to change without notice. Please contact us directly for a detailed proposal.

SPUNTINI MENU

Perfect for late-night gatherings with friends and family where 'finger' foods are preferred over a heavier meal.

Starters

Select from (5) of the options below

ARANCINI

Bite-sized mini rice balls stuffed with mozzarella cheese and sauce. Served with warm tomato sauce for dipping.

CIABATTA SLIDERS

Topped with mozzarella cheese and our homemade tomato sauce. Choices include veal & chicken parm, meatball or eggplant parm.

TRUFFLED CHIPS

Crispy French fries tossed with truffle oil, sea salt and Parmigiano Reggiano.

GAMBERI

Grilled tiger shrimp skewer with herbed garlic butter.

Salad

Served family-style. Select from one of the following options.

CAESAR SALAD

Romaine lettuce, shaved Parmigiano Reggiano and herbed croutons in our homemade dressing.

INSALATA MISTA

Mixed field greens with tomatoes, cucumbers and olives tossed in our homemade Italian dressing.



Starters continued...

FUNGI TRIFOLATI

A delicious medley of oyster, shitake, cremini, Portobello and button mushrooms tossed in a roasted garlic butter sauce.

CAPRESE SKEWERS

Grape tomatoes and pearl-sized bocconcini cheese marinated with fresh basil and extra virgin olive oil

PIZZA A SCELTA

Your choice of any one of our delicious party-size pizzas.

POLENTA BITES

Crispy fried polenta topped with ricotta cheese & diced tomatoes.

GRISSINI

Italian breadsticks wrapped with prosciutto crudo arugula and a drizzle of balsamic vinegar.

SALSICCIA

Grilled Italian sausage skewers.



Dolci

Select from one of the following.

PASTICCINI

Served family-style. Decadent and just the right size to complete your meal. Flavours may include Tiramisu, red velvet, mocha, raspberry and caramel.

TARTUFO

Creamy Italian chocolate ice cream around a center of vanilla, covered in a wonderful blend of semi-sweet cocoa.

SPUNTINI **MENU**

Perfect for late-night gatherings with friends and family where 'finger' foods are preferred over a heavier meal.

Beverages

Non-alcoholic beverages included

SOFT DRINKS

BOTTLED FLAT &

CARBONATED WATER

ESPRESSO

HERBAL TEAS

Beverage Add-ons

CAPPUCCINO & LATTES

+ \$5 per guest

STANDARD BAR

+ \$39 per guest

Absolut Vodka, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Vermouth Red/White, Limoncello, Campari, Grappa, Amaro, Amaro Lucano, Amaro Averna

Includes domestic beers + House red and white wine + Non-alcoholic beverages

PREMIUM BAR

+ \$49 per guest

Absolut Vodka, Grey Goose, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Jose Cuervo Gold Tequila, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Campari Aperitivo, Vermouth Red/White, Limoncello, Campari, Grappa, Montenegro Amaro, Amaro Lucano, Amaro Averna, Fernet.

Includes domestic & imported beers + House red and white wine + Non-alcoholic beverages

\$49 per guest

- **A MINIMUM OF 20 GUESTS REQUIRED.**
- **PARTIES ARE BOOKED FOR A MAXIMUM 2.5 HOUR PERIOD.**
- **PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAXES, PLATING FEES AND GRATUITIES.**
- **SUBJECT TO AVAILABILITY. WEEKEND & HOLIDAY SURCHARGES MAY APPLY.**



COCKTAIL UPGRADE

+ \$10 per guest

Elevate your bar offerings to allow for Martinis, Old Fashioneds, Margaritas, Whiskey Sour, Cosmopolitans and Negronis.

PROSECCO TOAST

Enjoy a delicious glass of sparkling wine to toast your event.

+ \$5 per guest



LEGGIERO MENU

Perfect for more casual functions such as birthdays, friendly get-togethers and sporting events.

Starters

Select from one of the options below

STRACCIATELLA SOUP

Chicken broth with egg, fresh baby spinach and Parmigiano Reggiano cheese.

PASTA E FAGIOLI

Classic Italian bean soup with short pasta noodles, and vegetables in a tomato broth.

CAESAR SALAD

Romaine lettuce, shaved Parmigiano Reggiano and herbed croutons in our homemade dressing.

INSALATA MISTA

Mixed greens with tomatoes, cucumbers and olives. Tossed in our own Italian vinaigrette.



Add-Ons

Customize your menu with an extra course

CALAMARI FRITTI +\$10 / GUEST

Enjoy family-style plates of our delicious, lightly floured fried squid.

FRITTO MISTO PLATTERS +\$12 / GUEST

A trio of our most popular appetizers. Served family style. Polenta fries, fried calamari and mini Italian rice balls filled with sauce & cheese.

Main Course

Select from one of the options below

PARMIGIANA

Tender breaded chicken, eggplant or veal with our homemade tomato sauce, Parmigiano and mozzarella cheese.

SCALLOPINI ALLA MARSALA

Your choice of veal or chicken in a Marsala wine sauce with porcini, button and cremini mushrooms.

PICCATA AL LIMONE

Your choice of veal or chicken in a creamy lemon, white wine and caper sauce.

All main dishes come with a side of fresh, seasonal vegetables and oven-roasted potatoes.



Dolci

Select from one of the following.

PASTICCINI

Served family-style. Decadent and just the right size to complete your meal. Flavours may include Tiramisu, red velvet, mocha, raspberry and caramel.

FRUTTA FRESCA

A selection of fresh, seasonal fruits served family-style. Selections subject to availability.

TARTUFO

Creamy Italian chocolate ice cream around a center of vanilla, covered in a wonderful blend of semi-sweet cocoa.

LEGGIERO MENU

Perfect for late-night gatherings with friends and family where 'finger' foods are preferred over a heavier meal.

Beverage Package + \$12 / guest

SOFT DRINKS

BOTTLED FLAT &

CARBONATED WATER

ESPRESSO

HERBAL TEAS

Beverage Add-ons

CAPPUCCINO & LATTES

+ \$5 per guest

STANDARD BAR

+ \$39 per guest

Absolut Vodka, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Vermouth Red/White, Limoncello, Campari, Grappa, Amaro, Amaro Lucano, Amaro Aversa

Includes domestic beers + House red and white wine + Non-alcoholic beverages

PREMIUM BAR

+ \$49 per guest

Absolut Vodka, Grey Goose, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Jose Cuervo Gold Tequila, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Campari Aperitivo, Vermouth Red/White, Limoncello, Campari, Grappa, Montenegro Amaro, Amaro Lucano, Amaro Aversa, Fernet.

Includes domestic & imported beers + House red and white wine + Non-alcoholic beverages

\$49 per guest

- **A MINIMUM OF 15 GUESTS REQUIRED.**
- **AVAILABLE MONDAY TO THURSDAYS.**
- **PARTIES ARE BOOKED FOR A MAXIMUM 3.5 HOUR PERIOD.**
- **PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAXES, PLATING FEES AND GRATUITIES.**
- **SUBJECT TO AVAILABILITY. WEEKEND & HOLIDAY SURCHARGES MAY APPLY.**



COCKTAIL UPGRADE

+ \$10 per guest

Elevate your bar offerings to allow for Martinis, Old Fashioneds, Margaritas, Whiskey Sour, Cosmopolitans and Negronis.

PROSECCO TOAST

Enjoy a delicious glass of sparkling wine to toast your event.

+ \$5 per guest



CLASSICO MENU

A complete four course Italian meal ideal for a variety of special functions such as baptisms, communions, confirmations and showers.

Appetizers

Served Family-Style

BRUSCHETTA PIZZA

White pizza. Diced tomatoes, fresh garlic, basil and extra virgin olive oil.

ANTIPASTO MISTO PLATTERS

An assortment of premium Italian cured meats, imported and local cheeses, in-house grilled, marinated veggies and olives.

Pasta Course

Select from one of the following options.
Served with your choice of noodles.

POMODORO

Our classic tomato sauce made with fresh basil and extra virgin olive oil.

ALLA VODKA

Tomato sauce with heavy cream, Italian pancetta and a splash of premium vodka.

BOLOGNESE

Our slow-simmered tomato sauce with ground beef and red wine.

PRIMAVERA

Roasted garlic cream sauce with fresh, seasonal vegetables and fresh garlic.

ALLA DIAVOLA

Tomato sauce with hot peppers, mushrooms, onions, basil and sweet peppers.



Main Course

All dishes include fresh, seasonal vegetables and oven-roasted potatoes

PARMIGIANA

Your choice of tender veal, chicken or eggplant that's been breaded, fried till golden and topped with mozzarella cheese and tomato sauce.

SCALLOPINI ALLA MARSALA

Thinly sliced veal or chicken in a mixed mushroom and Marsala wine sauce.

PICCATA AL LIMONE

Tender veal or chicken in a creamy white wine, caper and lemon sauce.

SALMONE PROVENZALE

Atlantic Salmon, pan-seared and topped with a cherry tomato, caper and black olive salsa.

Salad

Fresh spring mix salad, served family-style.
Tossed in our homemade Italian vinaigrette.



Dolci

Select from one of the following.

PASTICCINI

Served family-style. Decadent and just the right size to complete your meal. Flavours may include Tiramisu, red velvet, mocha, raspberry and caramel.

TARTUFO

Creamy Italian chocolate ice cream around a center of vanilla, covered in a wonderful blend of semi-sweet cocoa.

FRUTTA

Enjoy family-style platters of fresh, seasonal fruit. Selection may vary based on availability.

CLASSICO **MENU**

Beverages

Non-alcoholic beverages included

SOFT DRINKS

BOTTLED FLAT & CARBONATED WATER

ESPRESSO

HERBAL TEAS

Beverage Add-ons

CAPPUCCINO & LATTES

+ \$5 per guest

STANDARD BAR

+ \$39 per guest

Absolut Vodka, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Vermouth Red/White, Limoncello, Campari, Grappa, Amaro, Amaro Lucano, Amaro Averna

Includes domestic beers + House red and white wine + Non-alcoholic beverages

PREMIUM BAR

+ \$49 per guest

Absolut Vodka, Grey Goose, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Jose Cuervo Gold Tequila, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Campari Aperitivo, Vermouth Red/White, Limoncello, Campari, Grappa, Montenegro Amaro, Amaro Lucano, Amaro Averna, Fernet.

Includes domestic & imported beers + House red and white wine + Non-alcoholic beverages

\$90 per guest

- ***A MINIMUM OF 20 GUESTS REQUIRED.***
- ***PARTIES ARE BOOKED FOR A MAXIMUM 3.5 HOUR PERIOD.***
- ***PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAXES, PLATING FEES AND GRATUITIES.***



COCKTAIL UPGRADE

+ \$10 per guest

Elevate your bar offerings to allow for Martinis, Old Fashioneds, Margaritas, Whiskey Sour, Cosmopolitans and Negronis.

PROSECCO TOAST

Enjoy a delicious glass of sparkling wine to toast your event.

+ \$5 per guest



SUPERIORE **MENU**

For those who LOVE to eat! Enjoy a deluxe five course Italian meal. Perfect for when you want to impress your family and friends.

Appetizers

Served Family-Style

BRUSCHETTA PIZZA

White pizza. Diced tomatoes, fresh garlic, basil and extra virgin olive oil.

DELUXE ANTIPASTO MISTO PLATTERS

An assortment of premium Italian cured meats, imported and local cheeses, in-house grilled, marinated veggies and olives. Includes mini Italian arancini rice balls and polenta fries.

Pasta Course

Select from ***TWO*** of the following options. Served with your choice of noodles.

POMODORO

Our classic tomato sauce made with fresh basil and extra virgin olive oil.

ALLA VODKA

Tomato sauce with heavy cream, Italian pancetta and a splash of premium vodka.

BOLOGNESE

Our slow-simmered tomato sauce with ground beef and red wine.

PRIMAVERA

Roasted garlic cream sauce with fresh, seasonal vegetables and fresh garlic.

ALLA DIAVOLA

Tomato sauce with hot peppers, mushrooms, onions, basil and sweet peppers.

TORTELLINI ALLA PANNA

Stuffed with ground beef or cheese and tossed in a roasted garlic cream sauce.

Main Course

All dishes include fresh, seasonal vegetables and oven-roasted potatoes

PARMIGIANA

Your choice of tender veal, chicken or eggplant that's been breaded, fried till golden and topped with mozzarella cheese and tomato sauce.

BRACIOLA DI VITELLO

French-cut veal chop topped with fresh mushrooms and grilled to your liking.

POLLO

8oz pan-seared chicken supreme with a Vecchia Romagna brandy and fresh, assorted mushroom sauce.

SCALLOPINI ALLA MARSALA

Thinly sliced veal or chicken in a mixed mushroom and Marsala wine sauce.

PICCATA AL LIMONE

Tender veal or chicken in a creamy white wine, caper and lemon sauce.

SALMONE PROVENZALE

Atlantic Salmon, pan-seared and topped with a cherry tomato, caper and black olive salsa.

AAA STRIPLOIN

Seasoned 8oz steak grilled to your liking and topped with mushrooms.

***GLUTEN-FREE, HALAL & VEGAN OPTIONS
AVAILABLE***



SUPERIORE MENU

\$120 per guest

Seafood Course

Select from ONE of the following options.

ZUPPA DI PESCE

Classic Italian fish stew made with PEI mussels, baby clams, white tiger shrimp, tender calamari and white fish.

FRITTURA MISTA

Lightly floured, fried calamari and shrimp. Served with lemon wedges.

COZZE

Freshly steamed mussels tossed with white wine, garlic and olive oil in a light homemade tomato sauce



Salad

Served family-style

Select from ONE of the following options.

INSALATA MISTA

Fresh spring mix salad, with tomato, cucumbers and olives. Tossed in our homemade Italian vinaigrette.

INSALATA GRECA

Spring mix with black olives, green peppers, red onions and feta cheese. Tossed in a lemon & olive oil vinaigrette.

CAESAR SALAD

Romaine lettuce tossed with Parmigiano Reggiano cheese, seasoned croutons and our in-house dressing.



Dolci

Select from one of the following.

PASTICCINI

Served family-style. Decadent and just the right size to complete your meal. Flavours may include Tiramisu, red velvet, mocha, raspberry and caramel.

TARTUFO

Creamy Italian chocolate ice cream around a center of vanilla, covered in a wonderful blend of semi-sweet cocoa.

FRUTTA

Enjoy family-style platters of fresh, seasonal fruit. Selection may vary based on availability.

Custom Cakes & Desserts Also Available



SUPERIORE \$120 per guest MENU

Beverages

Non-alcoholic beverages included

SOFT DRINKS

BOTTLED FLAT &

CARBONATED WATER

ESPRESSO

CAPPUCCINO

HERBAL TEAS

Beverage Add-ons

STANDARD BAR

+ \$39 per guest

Absolut Vodka, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Vermouth Red/White, Limoncello, Campari, Grappa, Amaro, Amaro Lucano, Amaro Averna

Includes domestic beers + House red and white wine + Non-alcoholic beverages

PREMIUM BAR

+ \$49 per guest

Absolut Vodka, Grey Goose, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Jose Cuervo Gold Tequila, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Campari Aperitivo, Vermouth Red/White, Limoncello, Campari, Grappa, Montenegro Amaro, Amaro Lucano, Amaro Averna, Fernet.

Includes domestic & imported beers + House red and white wine + Non-alcoholic beverages

- ***A MINIMUM OF 20 GUESTS REQUIRED.***

- ***PARTIES ARE BOOKED FOR A MAXIMUM 3.5 HOUR PERIOD.***

- ***PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAXES, PLATING FEES AND GRATUITIES.***



COCKTAIL UPGRADE

+ \$10 per guest

Elevate your bar offerings to allow for Martinis, Old Fashioneds, Margaritas, Whiskey Sour, Cosmopolitans and Negronis.

PROSECCO TOAST

Enjoy a delicious glass of sparkling wine to toast your event.

+ \$5 per guest



SPUNTINI Add Ons

Italian word for 'snack'. Add some of the items below and customize your menu.

Served per dozen.

ARANCINI \$2.50 EACH

Bite-sized mini rice balls stuffed with mozzarella cheese and sauce. Served with warm tomato sauce for dipping.

CIABATTA SLIDERS \$6 EACH

Topped with mozzarella cheese and our homemade tomato sauce. Choices include veal & chicken parm, meatball or eggplant parm.

MINI BRUSCHETTA \$2.25 EACH

Small, two-bite sliced of toasted calabrese bread topped with fresh tomatoes, garlic, basil, mozzarella cheese.

GAMBERI \$4.50 EACH

2 grilled tiger shrimps, skewered, with herbed garlic butter.

SALSICCIA \$3 EACH

Grilled Italian sausage skewers.

GRISSINI \$2.50 EACH

Italian breadsticks wrapped with Italian prosciutto crudo.

CAPRESE SKEWERS \$2.50 EACH

Grape tomatoes and pearl-sized bocconcini cheese marinated with fresh basil and extra virgin olive oil

POLENTA BITES \$3.50 EACH

Crispy fried polenta topped with ricotta cheese & diced tomatoes.



Pasta Upgrades \$5

Easily substitute your pasta course with one of these premium options.

TORTELLINI ALLA PANNA

Meat or cheese filled pasta in a rich, creamy roasted garlic & cheese sauce.

RISOTTO AI FUNGHI

Made with Italian carnaroli rice. A medley of fresh, locally grown mushrooms and Italian porcini mushrooms.

MANICOTTI / CANNELLONI

Your choice of meat or cheese-filled pasta rolls topped with either our tomato-basil or creamy rose sauce.

Main Course Upgrade

Please speak to your event planner

BRAISED BEEF SHORT RIB

FILET MIGNON

BREADED FRENCH-CUT VEAL CHOP

GRILLED LAMB CHOPS

GRILLED MEAT BOARD



Nothing Bundt Cakes

We've partnered with our new neighbours to offer you a selection of their decadent desserts. Each cake is handcrafted in their bakery. Selections may vary.

CHILDREN'S MENU

For children 13 years and under.
Includes all non-alcoholic
beverages.

\$35

Not including taxes & gratuities



Appetizer

Choose from one of the following

Mini Arancini (Rice Balls)
Stuffed With Sauce & Cheese

Polenta Fries

Caesar Salad

Garlic Bread With
Mozzarella Cheese



Main Course

Choose from one of the following

Penne With Butter, Tomato Sauce, Rose or Alfredo

Pepperoni OR Cheese Personal Pizza

Chicken Fingers With French fries



Dessert

Choose from one of the following

Chocolate Tartufo Ice Cream

Mini Two Bite Pastries

Fresh, Seasonal Fruit



WEDDING

Rehearsal Menus

This family-style meal is great for sharing and isn't too heavy given that the majority of the church rehearsals end later on in the evening when a seven-course meal may be too much.

Menu #1 \$35 per guest

FAMILY-SIZED PIZZAS

Your choice of custom or our artisanal specialty pizzas.

CHOICE OF SALAD

Fresh spring mix salad, served family-style.
Tossed in our homemade Italian vinaigrette.

OR

Caesar salad with seasoned croutons,
Parmigiano Reggiano and homemade dressing.

CHOICE OF DESSERT

- Assorted two-bite mini Italian pastries.
 - Chocolate Tartufo ice cream
 - Fresh, seasonal fruit.
- Selection may vary based on availability.

Menu #2 \$45 per guest

ANTIPASTO MISTO PLATTERS

Premium Italian cured meats, imported and local cheeses, in-house grilled vegetables and olives.

MAIN COURSE

Choice of any TWO pastas served family-style:

- **Vodka** - rose sauce with Italian pancetta
- **Pomodoro** - tomato sauce
- **Bolognese** - tomato meat sauce
- **Rose** - tomato cream sauce
- **Primavera** - roasted garlic cream sauce
- **Tortellini alla Panna** - meat stuffed pasta with cream sauce

CHOICE OF SALAD

Fresh spring mix salad, served family-style.
Tossed in our homemade Italian vinaigrette.

OR

Caesar salad with seasoned croutons,
Parmigiano Reggiano and homemade dressing.

CHOICE OF DESSERT

- Assorted two-bite mini Italian pastries.
 - Chocolate Tartufo ice cream
 - Fresh, seasonal fruit.
- Selection may vary based on availability.



Menu #3 \$59 per guest

BRUSCHETTA PIZZA

ANTIPASTO MISTO PLATTERS

Premium Italian cured meats, imported and local cheeses, in-house grilled vegetables and olives.

ARANCINI

Mini Italian rice balls stuffed with tomato sauce and cheese.

CHOICE OF DESSERT

- Assorted two-bite mini Italian pastries.
- Chocolate Tartufo ice cream
- Fresh, seasonal fruit. Selection may vary based on availability.

MAIN COURSE

Your choice of either Veal or Chicken served with side of penne pomodoro or seasonal veggies.

- **Parmigiana** - breaded with tomato sauce and cheese
- **Alla Marsala** - sautéed mushrooms with a wine sauce
- **Piccata** - lemon-caper sauce with butter & white wine

REHEARSAL Packages

Beverages All-inclusive \$12 per guest

Non-alcoholic beverages included

SOFT DRINKS

BOTTLED FLAT & CARBONATED WATER

ESPRESSO

HERBAL TEAS

Beverage Add-ons

CAPPUCCINO & LATTES

+ \$5 per guest

STANDARD BAR

+ \$39 per guest

Absolut Vodka, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Vermouth Red/White, Limoncello, Campari, Grappa, Amaro, Amaro Lucano, Amaro Averna

Includes domestic beers + House red and white wine + Non-alcoholic beverages

PREMIUM BAR

+ \$49 per guest

Absolut Vodka, Grey Goose, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Jose Cuervo Gold Tequila, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Campari Aperitivo, Vermouth Red/White, Limoncello, Campari, Grappa, Montenegro Amaro, Amaro Lucano, Amaro Averna, Fernet.

Includes domestic & imported beers + House red and white wine + Non-alcoholic beverages

From \$35 per guest

- **A MINIMUM OF 15 GUESTS REQUIRED.**
- **PARTIES ARE BOOKED FOR A MAXIMUM 3.5 HOUR PERIOD.**
- **PRICES DO NOT INCLUDE BEVERAGES, TAXES, PLATING FEES AND GRATUITIES.**



COCKTAIL UPGRADE

+ \$10 per guest

Elevate your bar offerings to allow for Martinis, Old Fashioneds, Margaritas, Whiskey Sour, Cosmopolitans and Negronis.

PROSECCO TOAST

Enjoy a delicious glass of sparkling wine to toast your event.

+ \$5 per guest



BABY / BRIDAL Shower Package

Cocktail

A delicious, sparkling non-alcoholic punch is offered to your guests prior to the commencement of their meal.

Pasta

Individually plated. Choice of.

PENNE ROSE

Our homemade tomato sauce with heavy cream and Grana Padano cheese.

PENNE PRIMAVERA

Roasted garlic cream sauce with fresh, seasonal vegetables & Parmigiano cheese.

Main Course

POLLO IN PADELLA

A pan-seared 8oz chicken supreme in a Vecchia Romagna brandy and mushroom sauce.

SIDE DISH

Roasted garlic mashed potatoes and fresh, steamed seasonal vegetables.

***GLUTEN-FREE OPTIONS AVAILABLE.
PLEASE INQUIRE.***



\$75 per guest

Starters

Served family-style

CROSTINI AI FUNGHI

Crostini topped with a delicious medley of oyster, shitake, cremini, Portobello and button mushrooms.

CAPRESE SKEWERS

Grape tomatoes and pearl-sized bocconcini cheese marinated with fresh basil and extra virgin olive oil

ARANCINI

Bite-size mini rice balls stuffed with mozzarella cheese and tomato sauce. Served with warm tomato-basil sauce.

MEDITERRANEAN SALAD

Trio of spreads, made in-house and served with rosemary focaccia and Calabrese baguette. Truffled white-bean dip; black olive tapenade and artichoke and Asiago cheese



Dolci

CELEBRATORY CAKE & DESSERTS

To be provided by client. Staff will cut and serve cake.

BABY / BRIDAL SHOWER MENU

\$75 per guest

- **A MINIMUM OF 20 GUESTS REQUIRED.**
- **PARTIES ARE BOOKED FOR A MAXIMUM 3.5 HOUR PERIOD.**
- **PRICES DO NOT INCLUDE ALCOHOLIC BEVERAGES, TAXES, PLATING FEES AND GRATUITIES.**
- **SUBJECT TO AVAILABILITY. WEEKEND & HOLIDAY SURCHARGES MAY APPLY.**

Beverages

Non-alcoholic beverages included

SOFT DRINKS

BOTTLED FLAT &

CARBONATED WATER

ESPRESSO

HERBAL TEAS

Beverage Add-ons

CAPPUCCINO & LATTES

+ \$5 per guest

STANDARD BAR

+ \$39 per guest

Absolut Vodka, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Vermouth Red/White, Limoncello, Campari, Grappa, Amaro, Amaro Lucano, Amaro Averna

Includes domestic beers + House red and white wine + Non-alcoholic beverages

PREMIUM BAR

+ \$49 per guest

Absolut Vodka, Grey Goose, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Jose Cuervo Gold Tequila, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Campari Aperitivo, Vermouth Red/White, Limoncello, Campari, Grappa, Montenegro Amaro, Amaro Lucano, Amaro Averna, Fernet.

Includes domestic & imported beers + House red and white wine + Non-alcoholic beverages



COCKTAIL UPGRADE

+ \$10 per guest

Elevate your bar offerings to allow for Martinis, Old Fashioneds, Margaritas, Whiskey Sour, Cosmopolitans and Negronis.

PROSECCO TOAST

Enjoy a delicious glass of sparkling wine to toast your event.

+ \$5 per guest



AFTER SERVICES CELEBRATION OF LIFE Menus

Menu #1 \$49 per guest

FAMILY-SIZED PIZZAS

Your choice of custom or our artisanal specialty pizzas.

MAIN COURSE

Your choice of either breaded veal or chicken Parmigiana. Topped with mozzarella cheese and our homemade tomato-basil sauce.

SIDE DISH

Penne in our homemade tomato sauce.

CHOICE OF DESSERT

- Chocolate Tartufo ice cream
 - Fresh, seasonal fruit.
- Selection may vary based on availability.

Menu #3 \$65 per guest

ANTIPASTO MISTO PLATTERS

Premium Italian cured meats, imported and local cheeses, in-house grilled vegetables and olives.

PASTA COURSE

Select from one of the following

- **Vodka** - rose sauce with Italian pancetta
- **Pomodoro** - tomato sauce
- **Bolognese** - tomato meat sauce
- **Rose** - tomato cream sauce
- **Primavera** - roasted garlic cream sauce

MAIN COURSE

Your choice of either Veal or Chicken served with side of penne pomodoro or seasonal veggies.

- **Parmigiana** - breaded with tomato sauce and cheese
- **Alla Marsala** - sautéed mushrooms with a wine sauce
- **Piccata** - lemon-caper sauce with butter & white wine

Menu #2 \$55 per guest

ANTIPASTO MISTO PLATTERS

Premium Italian cured meats, imported and local cheeses, in-house grilled vegetables and olives.

BRUSCHETTA PIZZA

White pizza. Mozzarella cheese, diced tomatoes, fresh garlic, basil & extra virgin olive oil.

MAIN COURSE

Your choice of either breaded veal or chicken Parmigiana. Topped with mozzarella cheese and our homemade tomato-basil sauce.

SIDE DISH

Select from one of the following

- **Vodka** - rose sauce with Italian pancetta
- **Pomodoro** - tomato sauce
- **Bolognese** - tomato meat sauce
- **Rose** - tomato cream sauce
- **Primavera** - roasted garlic cream sauce

CHOICE OF DESSERT

- Assorted two-bite mini Italian pastries.
 - Chocolate Tartufo ice cream
 - Fresh, seasonal fruit.
- Selection may vary based on availability.



CHOICE OF DESSERT

- Assorted two-bite mini Italian pastries.
- Chocolate Tartufo ice cream
- Fresh, seasonal fruit. Selection may vary based on availability.

WINE SERVICE

Package include one complimentary bottle of red or wine wine per 5 guests.

AFTER SERVICES CELEBRATION OF LIFE

All-inclusive Beverages

Non-alcoholic beverages included with every package.

SOFT DRINKS
BOTTLED FLAT &
CARBONATED WATER
ESPRESSO
HERBAL TEAS

Beverage Add-ons

CAPPUCCINO & LATTES

+ \$5 per guest

STANDARD BAR

+ \$39 per guest

Absolut Vodka, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Vermouth Red/White, Limoncello, Campari, Grappa, Amaro, Amaro Lucano, Amaro Averna

Includes domestic beers + House red and white wine + Non-alcoholic beverages

PREMIUM BAR

+ \$49 per guest

Absolut Vodka, Grey Goose, Bombay Sapphire Gin, Bacardi White/Dark, Canadian Club, Johnnie Walker Red, Jack Daniels, Jose Cuervo Gold Tequila, Stock 84, Kahlua, Baileys, Amaretto, Sambuca, Campari Aperitivo, Vermouth Red/White, Limoncello, Campari, Grappa, Montenegro Amaro, Amaro Lucano, Amaro Averna, Fernet.

Includes domestic & imported beers + House red and white wine + Non-alcoholic beverages

- **A MINIMUM OF 15 GUESTS REQUIRED.**
- **AVAILABLE MONDAY TO THURSDAYS. WEEKENDS & HOLIDAYS MAY INCUR AN ADDITIONAL CHARGE.**
- **PARTIES ARE BOOKED FOR A MAXIMUM 3.5 HOUR PERIOD.**
- **PRICES DO NOT INCLUDE TAXES, PLATING FEES AND GRATUITIES.**



COCKTAIL UPGRADE

+ \$10 per guest

Elevate your bar offerings to allow for Martinis, Old Fashioneds, Margaritas, Whiskey Sour, Cosmopolitans and Negronis.

PROSECCO TOAST

Enjoy a delicious glass of sparkling wine to toast your event.

+ \$5 per guest

