



Private Event Menus

LIFE IS FULL OF EVENTS . . . LET'S CELEBRATE!

WEDDINGS, REHEARSAL DINNERS, ENGAGEMENT PARTIES, CORPORATE EVENTS, BUSINESS LUNCHEONS, BAR MITZVAHS, BAT MITZVAHS, BAPTISMS, BIRTHDAY PARTIES, SURPRISE PARTIES, COCKTAIL PARTIES, MEET & MINGLE, COMPANY OUTINGS, SOIREE, SWEET 16 PARTIES, CEREMONIES, BEAREAVEMENT GATHERINGS, GALAS, FUNDRAISERS, MULTI-COURSE TASTINGS, CLASSES & LESSONS, TEAM BUILDING EVENTS, PRODUCT LAUNCH EVENTS, EMPLOYEE APPRECIATION DINNERS, HOLIDAY PARTIES

We have hosted **every** style of event and are ready to craft yours.
Below are a sampling of different menus to accommodate your party.
Browse through then let's chat and get the ball rolling!



Private Event Menus

4 COURSE SEATED FAMILY STYLE MENU

\$55 per person

FIRST COURSE- please select four options

(served family style - shared)

- PORK MEATBALLS (“maiale polpette”) mozzarella, sugo di testa
- TRADITIONAL MEATBALLS (“polpette di nonna”) tomato ragú
- ARANCINI AL TELEFONO porcini risotto cakes, mozzarella, spicy tomato sugo
- FRITO MISTO crispy calamari, zucchini, lemon wheel, peppadew aioli
- TOMATO BRUSCHETTA toasted Pugliese bread, crushed cherry tomatoes, garlic, sicilian oregano

SECOND COURSE- please choose one (or two side by side and add \$5 pp)

(individually plated)

- SEASONAL HANDMADE RAVIOLI seasonal preparation
- TUFOLE AL POMODORO handmade large elbow pasta, san marzano tomato sugo, basil, grana

THIRD COURSE - please select three options

(served family style - shared)

- PESCESPADA ALLA PICCATA swordfish scaloppini, lemon caper sauce, pickled pioppini mushroom, arugula
- SALMONE herb crusted Faro Island salmon (Denmark) sweet potato
- POLLO ALLA PARMIGIANA organic chicken cutlet, tomato basil sugo, Bel Paese cheese (Organic & Halal, QC)
- SICILIANA oven-roast organic chicken, lemon-caper sauce (Organic & Halal, QC)
- SALTIMBOCCA ALLA ROMANA veal medallions, prosciutto, bufala mozzarella, veal demi-glace

THIRD COURSE SIDE ACCOMPANYMENTS- please select up to three options

(served family style - shared)

- PATATINE crispy fries, herbed sea salt, grana
- BIETOLA sautéed rainbow chard, garlic, feta
- RAPINI ALL’ AGLIO sautéed broccoli rabe, garlic, chile flake
- CAVOLETTI Brussels sprout “hash”, crispy shallots
- FAGIOLI pressure cooked cannellini beans
tons of herbs, Zefiro evoo D.O.P. Sicily
- SIMPLE GREEN organic green salad, seasonal fruit, almonds, carrots, cucumbers, radish, lemon vinaigrette

FOURTH COURSE DESSERTS

(served family style - shared)

- TIRAMISU - TORTA AL CIOCCOLATO - PICCOLINI & BISCOTTI



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COCKTAIL RECEPTION OPTIONS

Let your guests mingle for a cocktail hour before a sit-down dinner or make the whole night an elaborate cocktail party with passed apps & food stations!

Passed Appetizers, *priced per piece*

carne

- CHICKEN LOLLIPOPS *balsamic ginger sesame glaze, cucumber yogurt* \$3
- SEARED STEAK CROSTINI *truffled watercress, parmigiano reggiano* \$4
- PROSCIUTTO WRAPPED MELON *or seasonal fruit* \$4

verdura

- ARANCINI *mini porcini risotto balls, scamorza cheese, tomato sugo* \$3
- SICILIAN EGGPLANT CAPONATA, *spoon* \$3
- MINI POTATO CROQUETTE *mozzarella, raw tomato sugo* \$3
- BRUSCHETTA *fresh mozzarella, tomato, basil, olive oil with garlic rub* \$3
- CANNELLINI BEAN CROSTINI *black truffle, tomato confit* \$3

pesce

- TUNA CARPACCIO BRUSCHETTA *avocado, ginger soy* \$5
- STUFFED CALAMARI *soft herbs, pignoli nuts, golden raisins* \$4
- SHRIMP CEVICHE *tomato water, basil, citrus* \$4

Stationary Appetizers, *priced per person*

ARTISAN CHEESE & SALUMI \$25

candied nuts, seasonal marmellata, pickled vegetables, crostini

ANTIPASTO TABLE \$15

panzanella salad, roasted vegetables, assorted breads, sautéed broccoli rabe salad (with chili, garlicky bread crumbs, pecorino romano), marinated calamari salad, citrus rosemary scented mixed olives

RAW BAR *priced per piece*

raw oysters \$3 / shrimp cocktail \$3.75 / salmon plate \$4

SNACK TABLE \$15

*arancini - porcini risotto balls, mozzarella, truffle honey
meatball sliders - pork & beef
fried calamari - pepperoncini, cured lemon, grilled lemon thyme aioli*



bruschetta - cherry tomatoes, garlic, Sicilian oregano

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FOOD STATIONS

priced per person

We recommend 3-5 options served for all guests to create a full dining experience.

*STEAK FRITES \$18 per person
grilled marinated steak, arugula,
herb frites, parmigiano reggiano*

*ARCTIC CHAR \$18 per person
agro dolce, peppers, fennel,
bermuda onion, celery, tomato vin*

*POLLO \$16 per person
chicken scallopini, marsala, garlic, chives,
chanterelles, black trumpets & spinach*

*HOMEMADE TUFOLI PASTA \$9 per person
San Marzano (D.O.P.) tomato sugo, basil, parmigiano reggiano*

*HOMEMADE RICOTTA RAVIOLI \$14 per person
primavera, asparagus, peas,
sweet tomato, mushrooms*

*INSALATA \$6 per person
seasonal simple greens salad*

*DOLCI \$8 per person
italian cookies
add mini pastries \$5 per person
add coffee & tea \$4 per person*