Catering Menu

Wood-fired pizza and live pasta, cooked on site for your event.

PACKAGES	LIVE PASTA	PIZZA
Late-Night Catering One live pasta dish or wood-fired pizza.	From $12	From $15
Festa Italiana Aperitivo, one live pasta dish or wood-fired pizza, and dessert.	From $35	From $50
Viaggio Gastronomico Three canapés, two live pasta dishes or wood-fired pizza, salad and dessert.	From $50	From $65
Evento Elegante Three canapés, aperitivo, two live pasta dishes or wood-fired pizza, salad and dessert.	From $70	From $80

Starting prices in CAD per guest, before HST.

Minimum spend for catering packages: $750.

Standard pricing includes up to 3 pizza flavours.

Get an Estimate

Canapés

Tuna panna cotta
Tuna panna cotta, tomato jelly on savoury sablée

Crudités and vegan mayonnaise
Savory biscuits with vegan mayonnaise and crudités

Cheese, tomato and olive sablée
Cream with mix of cheeses, semi-dried cherry tomatoes, olives, capers on savory sablée

Cauliflower and anchovy sablée
Cauliflower cream, anchovy and chilli mousse with raisins, pine nuts and sesame seeds all on savory sablée

Buffalo mozzarella with tomato jelly
Buffalo mozzarella covered with tomato jelly, extra virgin olive oil and basil

Prosciutto crudo mousse
Prosciutto crudo mousse with melon jelly on savory almond biscuit

Smoked salmon sablée
Smoked salmon cream covered with savory tomato glaze on savory sablée

Vegan cream cheese and tomato biscuits
Savory biscuits with vegan cream cheese, semi-dried cherry tomatoes

Parmigiano Reggiano cream puffs
Cream puffs with chantilly cream and parmigiano reggiano

Squash, mushroom and walnut biscuits
Savory biscuit with squash cream, mushroom and walnut

Truffled mushroom toast
Slice of toasted bread with a mix of sautéed garlic mushrooms and a touch of truffle oil.

Aperitivo & Sides

Aperitivo

Tagliere Misto D.O.P.
Cured meats, cheeses, olives, marinated vegetables, jams, spreads, bread

Bruschetta
Toasted bread with tomatoes, garlic, basil, EVOO

Crocché
Fried potato balls with mozzarella fior di latte cheese

Arancino Tradizionale
Fried rice ball with ragu, mozzarella fior di latte, peas

Arancino ai Funghi
Fried rice ball with mushrooms, Fontina cheese

Frittatina di Pasta
Fried pasta with béchamel, provola cheese, Bolognese sauce

Bread & Focaccia

Pane di Altamura
Semolina flour, sourdough, salt

Focaccia Pugliese
Semolina dough, san marzano tomatoes DOP, olives, oregano, salt and EVOO

Focaccia Classica
Semolina dough, oregano, salt and EVOO

Focaccia Patate e Cipolle
Semolina dough, sliced potatoes, onions, pecorino romano, EVOO

Salad

Classic Romaine Salad
Romaine, cherry tomatoes, cucumbers, onions, olives, croutons, vinaigrette

Caprese Salad
Tomatoes, fresh mozzarella, basil, oregano, EVOO

Arugula Salad
Arugula, blue cheese, walnuts, pears, Parmigiano Reggiano, EVOO, balsamic vinegar

Wood-fired Pizza

Standard pricing includes up to 3 flavours.

Marinara

San Marzano tomatoes DOP, garlic, oregano, EVOO

Margherita

San Marzano tomatoes DOP, mozzarella fior di latte, basil, EVOO

Margherita D.O.P.

San Marzano tomatoes DOP, Bufala mozzarella DOP, basil, EVOO

Diavola

San Marzano tomatoes DOP, mozzarella fior di latte, spicy calabrese salami, roasted peppers, chili oil, basil

Tricolore

Bufala mozzarella, cherry tomatoes, basil pesto, EVOO

Pizza della Nonna

San Marzano tomatoes DOP, mozzarella fior di latte, handmade meatballs, basil, Parmigiano Reggiano fondue

Parmigiana

San Marzano tomatoes DOP, fried eggplant, mozzarella fior di latte, Parmigiano Reggiano, basil, EVOO

Marinara Contemporanea

San Marzano tomatoes DOP, oregano, garlic, dried black olives, anchovies, semi-dried cherry tomatoes, EVOO

La Zucca

Squash cream, mozzarella fior di latte, Italian sausage, smoked cheese, basil, EVOO

Tartufata

Black Truffle cream, mushrooms, mozzarella fior di latte, Prosciutto cotto alta qualitá, basil, EVOO

Primavera

Mozzarella fior di latte, Prosciutto Crudo di Parma, semi-dried cherry tomatoes, arugula, Parmigiano Reggiano, EVOO

Mortadella e Pistacchio

Mozzarella fior di latte, Mortadella IGP, pistachio pesto, Parmigiano Reggiano, chopped pistachios, basil, EVOO

Tonno e Cipolla

Mozzarella fior di latte, Tuna fillets, caramelized onions, lemon zest, chives

Live Pasta

Choose from four pasta dishes cooked on site.

Gnocchi di Patate al Gorgonzola
House-made potato gnocchi, creamy Gorgonzola sauce.

Tagliatelle Fresche al Ragù
Fresh tagliatelle, slow-cooked meat ragù.

Paccheri all’Italiana
Slow-simmered tomato sauce, aromatic herbs.

Trofie al Pesto
Trofie tossed with basil pesto.

Live Pasta Station

$10 CAD per guest

Available as an add-on with eligible pizza packages. Choose one pasta dish cooked on site, with one tasting portion per guest.

Desserts

Tiramisù
Ladyfingers, espresso, mascarpone cream, cocoa

Delizia Al Limone
Lemon sponge cake with lemon cream, Limoncello syrup and lemon whipped cream glaze

Live Sicilian Cannoli

From $6 CAD per guest

Available as a standalone service or as an add-on. Filled to order with pistachios, chocolate chips or candied orange.