



Catering & Takeaway Menu

please allow for minimum 24 hours notice for your order

Our philosophy is to use only the freshest and most flavourful ingredients using family recipes in our kitchens to bring you a true Italian dining experience

HORS D'OEUVRES

minimum 12 pieces/order

Caprese Skewers

\$3/each

Bamboo skewers with bocconcini, tomato and basil drizzled with balsamic crema

Polpette

\$3/each

Beef and veal meatballs with pomodoro sauce

Salsiccia

\$3/each

Mamma Cathy's handmade sausage grilled and sliced with roasted red pepper dip

Arancini

\$4/each

Mini risotto balls with pomodoro sauce

Gamberi

\$4/each

Poached prawns with jalpeño and orange

TRAYS

Small 10-15 people, Large 20-30 people
**gluten free crackers available on request*

CHARCUTERIE

Selection of Italian meats, cheeses, Victor's marinated olives, dried fruit, and nuts

small \$79.95 large \$149.95

add baguette & crostini

small \$7.95 large \$14.95

BRUSCHETTA

Our signature tomato bruschetta served with fresh baguette and crostini. Choose picante or mild

one size, serves 10 - 15 people \$34.95

DIP TRIO

Trio of our house-made dips (red pepper, parma and olive tapenade) served with fresh baguette, crostini, and crackers

one size, serves 10 - 15 people \$39.95

FRUIT

Assortment of seasonal fresh fruit and berries

small \$49.95 large \$89.95

VEGETABLE

Assortment of sliced fresh vegetable crudités

small \$34.95 large \$79.95

DOLCE

Selection of our signature house-made desserts

small \$59.95 large \$109.95

LUNCH

SANDWICH TRAYS

all 4 of our panini are cut and served on a platter with olives. *\$10/person, min. 8 people*

Carne

mortadella, salami, capicollo ham, provolone, ajvar spread

Tacchino

sliced turkey breast, taleggio, fig spread, wild arugula

Manzo

house-made roast beef, fresh herb spread, roasted red peppers

Caprese

bocconcini cheese, sliced tomato, basil, dried herbs, olive oil

BAGGED LUNCH

Add a drink for \$3

(orange, lemon, or grapefruit San Pellegrino Italian soda OR still or sparkling bottled water)

REGULAR

Choose your sandwich, salad, and dessert from below for *\$16.95/person*

Panini

Carne, Tacchino, Manzo, Caprese

Salad

Quinoa, Mixed Greens, Pasta, Mixed Bean

Dessert

House-made Lemon or Chocolate Cookie

PREMIUM

Choose items from above and choice of soup below. Served with our house-made breadsticks *\$21.95/person*

Soup

Minestrone or Lentil

DINNER

minimum 4 guests

MENU A

\$30/person

Bruschetta

Our signature tomato bruschetta served with fresh baguette and crostini. Choose picante or mild

Lasagna

(vegetarian option available)

Layers of handmade fresh pasta baked with pomodoro sauce, veal, pork, Mozzarella, and Parmigiano Reggiano

Caesar Salad

Romaine hearts, focaccia croutons, Parmigiano Reggiano, housemade Caesar dressing

Garlic Buns

Tuscan buns with garlic butter

MENU B

\$40/person

Bruschetta

Our signature tomato bruschetta served with fresh baguette and crostini. Choose picante or mild

Pollo

Roasted chicken pieces marinated in balsamic vinegar, herbs, and citrus

Salsiccia

Grilled housemade sausages with sauteed bell peppers

Patate

Roasted potatoes with chili flakes, salt, and olive oil

MENU C

\$45/person

Bruschetta

Our signature tomato bruschetta served with fresh baguette and crostini. Choose picante or mild

Charcuterie

Selection of Italian meats, cheeses, marinated olives, dried fruit, and nuts

Lumaconi

Fresh pasta shells with spinach, ricotta, mozzarella, and Parmigiano baked in pomodoro sauce

Pollo

Roasted chicken pieces marinated in balsamic vinegar, herbs, and citrus

Insalata

Mixed greens with balsamic vinaigrette

MENU D

\$60/person

Bruschetta

Our signature tomato bruschetta served with fresh baguette and crostini. Choose picante or mild

Charcuterie

Selection of Italian meats, cheeses, marinated olives, dried fruit, and nuts

Lumaconi

Fresh pasta shells with spinach, ricotta, mozzarella, and Parmigiano baked in pomodoro sauce

Pollo

Roasted chicken pieces marinated in balsamic vinegar, herbs, and citrus

Agnello

Grilled lamb chops marinated in balsamic vinegar, herbs, and spices

Insalata

Mixed greens with balsamic vinaigrette

Patate

Roasted potatoes with chili flakes, salt, and olive oil