



LARGE TAKEAWAY

CATERING PACKAGE | BOOKING DETAILS | MENU OPTIONS

DISTINCTIVE
APPROACHABLE PRIVATE
& SEMI-PRIVATE
GROUP DINING OPTIONS
FOR ANY AND ALL
SPECIAL EVENT
REQUIREMENTS



WE'LL COME TO YOU - LEAVE THE PARTY PLANNING TO US!

WE ARE PLEASED TO OFFER FULL, TURN-KEY, OFF-SITE SERVICES FOR ANY AND ALL
CATERING NEEDS.

WHETHER IT'S A CELEBRATION FOR FAMILY AND FRIENDS, A CASUAL OFFICE LUNCHEON, A LARGE CORPORATE SOIRÉE, CHARITY EVENT, PRODUCT LAUNCH, OR ANY OTHER SPECIAL EVENT, WE'VE GOT YOU COVERED.

WE OFFER EVERYTHING FROM SIMPLE 'TAKE-AWAY' LARGER FORMAT FOOD PREPARATION, TO STANDING COCKTAIL AND PASSED HORS D'OEUVRES RECEPTIONS, TO MORE-FORMAL, MULTI-COURSE SEATED AFFAIRS, INCLUSIVE OF ALL FOOD & BEVERAGE PROCUREMENT. WE WORK WITH SOME OF THE BEST IN THE CITY! BEYOND OUR RANGE OF DELICIOUS FOOD AND BEVERAGE OPTIONS, WE ARE ABLE TO HELP FACILITATE CAPABLE, EXPERIENCED STAFFING; FLORAL AND DÉCOR NEEDS; A/V & ENTERTAINMENT; AS WELL AS RENTAL REQUIREMENTS.

**CONTACT US TODAY TO
LEARN MORE!**



ASSAGINI E INSALATE



FOR PICK-UP / DROP-OFF / REAL TIME STATIONED OR SEATED
FEEDS UP TO 12 GUESTS

ARANCINI SICILIANI

CRISPY RICE BALLS FILLED
WITH MOZZARELLA, PEAS,
'RAGU DI CARNE' CUT IN HALVES
\$50

POLPETTINE

HANDMADE VEAL/BEEF/PORK
MEATBALLS, SAN MARZANO D.O.P.
TOMATO 'SUGO'
\$70

CALAMARI FRITTO

CRISPY, DRY-RUB CALAMARI,
'QUATTRO STAGIONI' SAUCE
\$150

FRESH IN HOUSEMADE FOCCACCIA

OLIVE OIL, MALDON SALT
\$25

PROSCIUTTO E NODINI

PROSCIUTTO DI PARMA,
FIOR DI LATTE, NODINI,
TARALLI, EVOO
\$65

CAESAR LEO

CRISP ROMAINE, PANCETTA, GRILLED
CORN, REGGIANO, GARLIC CIABATTA
CROUTONS, CAESAR VINAIGRETTE
\$95

RUCOLA E PERA / GORGONZOLA

ARUGULA, PEAR, TOASTED WALNUTS,
D.O.P. GORGONZOLA, PARMIGIANO
REGGIANO, POPPY SEED VINAIGRETTE
\$95

RUCOLA PERA E PARMIGIANO

BABY ARUGULA, BOSCH PEAR, SHAVED
PARMIGIANO, POPPYSEED VINAIGRETTE
\$90

VERDE MISTA

LOLA ROSSA, CASTLEFRANCO VERDE,
ARUGULA, RADICCHIO, ENDIVE,
SHAVED CARROT, PICKLED RED ONION,
HONEY-SHALLOT VINAIGRETTE
\$70

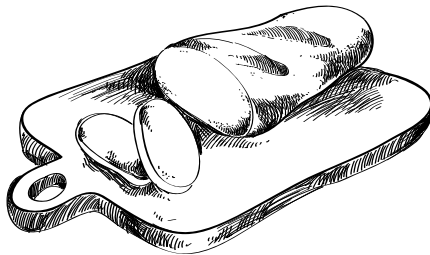
CAVOLO E CAVOLETTI

CHOPPED BLACK KALE & BRUSSEL
SLAW, TOASTED ALMOND, DRIED
CRANBERRY, PUMPKIN SEED,
GRAINY MUSTARD VINAIGRETTE
\$95

CAVOLO NERO E PARMIGIANO

CHOPPED BLACK KALE, PINE
NUT, SHAVED PADANO,
MAPLE POMMERY VINAIGRETTE
\$90

FOCCACINE



FOCCACINE SANDWICHES: ALL FOCCACINE BAKED IN-HOUSE MADE
CONTAINER SIZE: 12 SERVINGS

ALLEGRO

FIOR DI LATTE, PROSCIUTTO
CRUDO, FRESH ARUGULA, EXTRA
VIRGIN OLIVE OIL

\$75

DELIA

GOAT CHEESE, GRILLED EGGPLANT,
ROASTED RED PEPPER, ARUGULA PESTO
VEGETARIAN

\$65

MUFFALETTA

PROSCIUTTO CRUDO, SOPPRESATTA,
FONTINA, MUFFALETTA SPREAD

\$70

MORTADELLA

MORTADELLA, STRACCIATELLA,
ARTICHOKE PUREE

\$65

POLPETTE

VEAL/BEEF/PORK MEATBALLS, TOMATO
'SUGO', GRATED PADANO,
PEPPERONCINO, NODINO

\$75

BURRATA

BURRATA, HIERLOOM TOMATO,
BASIL OIL, BALSAMIC GLAZE,
VEGETARIAN

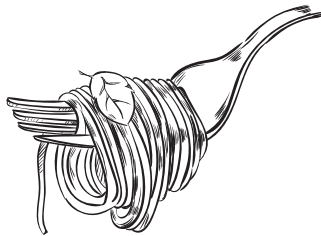
\$65

SALMON AFFUMICATO

SMOKED SALMON, MASCARPONE,
RED ONION, CAPERS,
ARUGULA, LEMON CITONETTE

\$75

PASTA



FOR PICK-UP / DROP-OFF / REAL TIME STATIONED OR SEATED
TRAY SERVES UP TO 12 TO 14 GUESTS

ORECCHIETTE RAPINI SALSICCIA
PULLED BARESE SAUSAGE,
GARLIC RAPINI, DRY CHILIS,
MASCARPONE
\$160

RIGATONI BOLOGNESE
SLOW-COOK VEAL / PORK / BEEF
RAGU, REGGIANO
\$155

GNOCCHI 'NEW SCHOOL'
MAISE E FUNGHI
PAN-SEARED HOUSE-MADE POTATO
GNOCCHI,
SAUTEED WILD MUSHROOM, CORN,
'SOFFRITTO'
\$175

ZITI GENOVESE
HOUSEMADE ZITI, SLOW COOKED
BEEF, ONION RAGU, GRANA PADANO
\$160

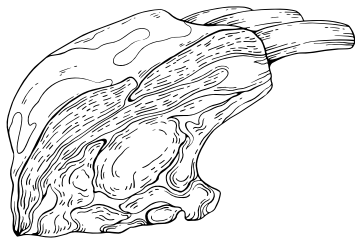
RIGATONI AL POMODORO FRESCO
GARLIC-BLITZED CHERRY TOMATO,
OLIVE OIL, FRESH BASIL
\$130

RIGATONI POLPETTE
HOMEMADE SAN MARZANO D.O.P.
TOMATO 'SUGO', BABY MEATBALLS,
TORN BASIL
\$150

RIGATONI TRINACRIA
GARLIC-BLITZED CHERRY TOMATO
AND ZUCCHINI, BASIL, SMOKED
MOZZARELLA, ARUGULA, SHAVED
RICOTTA SALATA
\$160

RIGATONI PESTO GENOVESE
FRESH IN-HOUSEMADE BASIL-PESTO,
SHAVED PADANO
\$140

PROTEINS: MEAT & FISH



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BEEF

SLOW-BRAISED BEEF SHORT RIB,
'SALSA ARROSTO'

\$230

FISH

FLAKY, PINK, COLD-WATER CHAR
FILET, PAN-SEARED, 'OLIO VERDE'

\$210

FISH

PAN SEARED, FLAKY MEDITERRANEAN
WHITE BASS MINI-FILET
(DEBONED), GREEN OIL

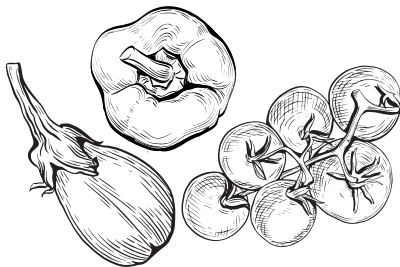
\$190

POULTRY

SUMPTUOUS, DEBONED,
OVEN-ROASTED
CHICKEN, PAN 'JUS'

\$195

VEGETABLE/CONTORNI



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TRAY SERVES UP TO 12 TO 14 GUESTS

BROCCOLINI

ROASTED BROCCOLINI, GRANA PADANO,
PINE NUTS, CHILLI FLAKES, LEMON
ZEST, PANGRITATA

\$70

VEGETALI ASSORTITI

HERBED AND GRILLED ITALIAN EGGPLANT,
FLAME ROASTED RED BELL PEPPER,
ZUCCHINI

\$75

MUSHROOM E PISELLI

PAN-ROASTED WILD MUSHROOM, SAUTEED
SHALLOT & PEAS, FRESH HERBS

\$65

GRILLED ASPARAGUS

OLIVE OIL, GARLIC, 'BAGNA
CAUDA', SHAVED ALMOND

\$90

CRISPY NEW POTATO

CRISPY, SMASHED NEW POTATO,
GRATED PADANO

\$70

BLACKENED BRUSSELS

MAPLE-CIDER

\$80

MINI DESSERT



LARGE TAKE-AWAY FORMAT PACKAGES
SERVES UP TO 12 TO 14 GUESTS

TIRAMISU

CLASSIC ITALIAN TIRAMISU,
MADE WITH FRESH MASCARPONE
\$80

BUDINO

STICKY, CARAMEL BREAD
PUDDING
\$75

TORTA CIOCCOLATO

FLOURLESS DARK CHOCOLATE
& ESPRESSO TORTA, SHAVED
ALMONDS, SEA SALT
\$75

RICOTTA CHEESECAKE

'FRUTTI DI BOSCO' COMPOTE
\$75



INQUIRIES CAN BE MADE BY CONTACTING US:

NODO JUNCTION

2885 DUNDAS ST. WEST
416-901-1559

NODO@NODOJUNCTION.CA

NODO HILLCREST

794 ST CLAIR AVE. WEST
647-748-1559

NODO@NODOHILLCREST.CA

NODO LESLIEVILLE

1192 QUEEN ST EAST
416-792-4196

NODO@NODOLESLIEVILLE.CA

NODO LIBERTY

120 LYNN WILLIAMS ST
647-368-8110

NODO@NODOLIBERTY.CA

TO SECURE A DATE, PLEASE CONNECT TO LEARN MORE ABOUT OUR POLICIES AND PROCEDURES
ACROSS ALL LOCATIONS

GRATUITY IS SUGGESTED AT 20%





JUNCTION

HILLCREST

LESLIEVILLE

LIBERTY