



604.291.9373

COLD APPETIZERS (ANTIPASTI FREDDI)

TOMATO & BOCCONCINI SKEWERS With fresh basil and balsamic glaze	\$30 / dozen
PROSCIUTTO & MELON Choice of skewers or wedges	\$30 / dozen
ZUCCHINI INVOLTINI Zucchini roll with speck and ricotta	\$36 / dozen
BRUSCHETTA <ul style="list-style-type: none">• With tomato and basil• With burrata and pesto	\$30 / dozen \$39 / dozen

HOT APPETIZERS (ANTIPASTI CALDI)

ARANCINI Deep fried risotto balls stuffed with your choice of: <ul style="list-style-type: none">• Saffron, green peas, mozzarella & house-made sausage• Wild porcini mushroom• Prosciutto & mozzarella	\$39.99 / dozen
COCKTAIL SAUSAGE ROLLS In puff pastry served with fig compote	\$30 / dozen
ASPARAGUS CIGARS In puff pastry with parmesan	\$30 / dozen
PUFF PASTRY ROLLS <ul style="list-style-type: none">• With mozzarella and prosciutto• With mozzarella and vegetables	\$36 / dozen
MIXED CROSTINI (toasted bruschetta) <ul style="list-style-type: none">• With mushroom and cheese• With prosciutto and cheese	\$30 / dozen \$30 / dozen
HOUSE-MADE MEATBALLS With tomato sauce and parmesan	\$39.99 / dozen
EGGPLANT PARMIGIANA TOWERS Stacks of fried eggplant with fresh tomato, mozzarella, parmesan & basil	\$4.99 each
FRITTATA Italian style omelette with your choice of vegetables, meat and cheese	\$45 Med / \$60 Lrg
HOMEMADE POTATO CROQUETTE	\$2.99 each

SALADS (INSALATE)

Sizing: SML (2-4 people), MED (8-12 people), LRG (16-22 people), XL (24-28 people)

HOUSE GREEN SALAD Fresh greens, cucumber, red pepper, carrot, red onions, balsamic vinaigrette	N/A / \$30 / \$50 / \$70
CLASSIC CAESAR SALAD Housemade dressing, parmesan, croutons, lemon	N/A / \$30 / \$55 / \$75
KALE CAESAR SALAD Housemade dressing, parmesan, croutons, lemon	N/A / \$30 / \$55 / \$75
ROASTED CAULIFLOWER SALAD With chickpeas, carrots, cabbage, almonds, creamy vinaigrette	\$25 / \$35 / \$60 / \$80
CAPRESE STYLE SALAD Fresh tomatoes and bocconcini, arugula, white balsamic.	\$28 / \$35 / \$60 / \$80

SALADS (INSALATE) ...continued

ARUGULA SALAD Radicchio, parmesan, crispy bacon, balsamic	N/A / \$30 / \$65 / \$75
MEDITERRANEAN QUINOA SALAD Roasted peppers, cherry tomatoes, olives	\$25 / \$40 / \$65 / \$85
CALAMARI SALAD Fresh lemon, parsley, vinaigrette	\$45 / \$60 / \$99 / \$169
CLASSIC GREEK SALAD	\$20 / \$40 / \$65 / \$85
WEST COAST ITALIAN SALAD Avocado, mango, bocconcini and arugula	\$40 / \$50 / \$75 / \$120
ITALIAN POTATO SALAD With red onion, green pepper, chives, and olive oil	\$20 / \$35 / \$60 / \$80

SATAYS (SPIEDINI)

Marinated and Grilled - 2oz per skewer

CHICKEN	\$3.50 each
BEEF	\$4.50 each
LAMB	\$4.99 each
PRAWN	\$4.99 each
PORK	\$3.50 each

PIZZA

Sold by the Slab (24-30 pieces)

UNCUT	WHOLE \$50 / HALF \$25
CUT & TRAYED	WHOLE \$55 / HALF \$28

MEAT TOPPINGS

Salami, prosciutto, Italian sausage, chorizo, free range chicken, pulled pork, shrimp, mortadella, beef short rib, prosciutto cotto, tuna

OTHER TOPPINGS

Olives (both green and black), red onions, white onions, caramelized shallots, roasted peppers, garlic, arugula, mushrooms, roasted zucchini

CHEESE TOPPINGS

Mozzarella, fiore di latte, parmesan, feta

SIMPLE PASTA (PASTA SEMPLICE)

Sizing: SML (2-4 people), MED (8-12 people), LRG (16-22 people), XL (22-25 people)

WITH A SIMPLE SAUCE	\$25 / \$59 / \$79 / XL \$99
WITH A SPECIALTY SAUCE	\$35 / \$69 / \$89 / XL \$110

TYPE:

Gnocchi, spaghetti, linguine, penne, or macaroni

SIMPLE SAUCE:

Tomato, carbonara, alfredo, creamy tomato, four cheese, pesto, or puttanesca

SPECIALTY SAUCE:

Fresh cherry tomato, carbonara, creamy chicken & mushroom, bolognese, lamb ragu, pesto di pistacchio, amatriciana, or butternut squash and prosciutto cream sauce

LASAGNA

Sizing: SML (2-4 people), MED (8-12 people), LRG (16-22 people), XL (22-25 people)

UNCOOKED	\$26 / \$52 / \$75 / XL \$100
COOKED	\$36 / \$69 / \$89 / XL \$120

MEAT

Our signature meat sauce, béchamel, parmesan, mozzarella

VEGETARIAN

Eggplant, zucchini, mushroom, spinach, tomato sauce

CHICKEN PESTO

Chicken, pesto, béchamel, sundried tomatoes

SPICY CHICKEN

Chicken, green peas, béchamel, la bomba

SANDWICHES (PANINI) ...continued

CLASSIC VEAL PARMIGIANA	\$11.99 each
Served with house-made tomato sauce, mozzarella, arugula, & parmesan cheese served on a ciabatta	
THE ANGELO	\$11.99 EACH
Meatballs, house-made tomato sauce, garlic aioli, & pecorino cheese served on a baguette	
PROSCIUTTO & BOCCONCINI PANINO	\$9.99 each
Served with arugula, & olive oil on a ciabatta bun	
ITALIAN SAUSAGE IN A BUN	\$4.99 each
Housemade with all natural pork; your choice of hot or mild. Add sautéed peppers, onions, arugula and parm. for an additional \$2.00 EACH	
PORCHETTA SANDWICH	\$12.99 each
Served with salsa verde and marinated onions.	
BURRATA & MARINATED CHERRY TOMATO	\$11.99 each
Served on ciabatta	
CHICKEN TENDER WRAP	\$9.99 each
Served with fresh greens, tomatoes, and cucumbers with a garlic aioli	
GRILLED CHEESE	\$10.99 each
Served with provolone, asiago, & brie with your choice of fig jam OR grilled vegetables.	

*Ask about our “Do-It-Yourself” sandwich stations where almost any of our above sandwiches and more can be served at your event with the meat, sides, bread, and toppings all on platters where guests put their own sandwich together.

MAINS (SECONDI)

Top quality meats freshly sourced from our in-house butcher

CHICKEN (POLLO)

CHICKEN BREAST	\$8.50 each
5 oz grilled, skin on or skin off, served with demi-glace	
CUTLET PARMIGIANA	\$8 each
Breaded & fried, tomato sauce, parmesan, mozzarella	
CHICKEN SCALOPPINE	\$10 / person
3 to 4oz, choice of lemon, white wine, mushroom or marsala	
CHICKEN LEG	\$6 each
Herb infused, crispy skin	
CHICKEN WHOLE FREE RANGE	\$22 each
Marinated & roasted cut into 8 pieces	
SAUSAGES FREE RANGE TUSCAN CHICKEN	\$5 each
grilled	

CHICKEN CORDON BLEU	\$12 each
Italian style with prosciutto and cheese	
ROASTED SPLIT CHICKEN WINGS	\$12 / dozen
Choose from: spicy, salt & pepper, or Italian seasoned	

PORK (MAIALE)

HOUSE-MADE TRADITIONAL SAUSAGES	\$4 each
Your Choice of mild or hot.	
HOUSE-MADE SKINNY ITALIAN SAUSAGES	\$3 each
Your choice of mild or hot.	
PORK OSSO BUCO (STINCO DI MAIALE)	\$12 each
10oz in a mushroom demi-glace	
PORK SHOULDER ROAST	\$10 / person
With demi-glace - min 4 portions	
PORCHETTA	\$13 / person
6oz seared with salsa verde - minimum 8 portions	
PIGLET	\$150 half / \$265 whole
Roasted – crispy skin served with salsa verde	

BEEF (MANZO)

PRIME RIB	\$29 / person
Slow roasted 6 oz portions, served au jus	
BRAISED SHORT RIBS	\$19 / person
Steamworks beer- braised, 6oz with demi-glace	
BARON OF BEEF	\$12 / person
6oz slow roasted	
BEEF STEW	\$10 / person
6 oz portions with vegetables and a rich housemade sauce	

VEAL (VITELLO)

CUTLET PARMIGIANA	\$9 each
Breaded & fried, tomato sauce, parmesan, mozzarella	
CUTLET BOLOGNA STYLE	\$11 each
With prosciutto, mozzarella, and cream sauce	
VEAL SCALOPPINE	\$10 / person
3 to 4oz, choice of lemon, white wine, mushroom or marsala	
SALTIMBOCCA ALLA ROMANA	\$12 each
With prosciutto, sage, and white wine	
VEAL RIB CHOP	\$20 / person
12oz with butter sage sauce	
OSSO BUCO	\$17 PER PERSON
Braised 10oz , served with gremolata and au jus	

LAMB (ANGNELLO)

T-BONE CHOPS	\$19 per person
6 oz, grilled with herb marinade, two per order	
ROASTED LEG	\$12 per person
6 oz seared served with salsa verde	
LAMB POPSICLES	\$21 per person
Marinated and grilled, two per order	
WHOLE LAMB	\$450 whole
Roasted, 18-24kg, served with salsa verde	

SIDES (CONTORNI)

Sizing: SML (4-6 people), MED (8-12 people), LRG (16-22 people), XL (24-28 people)

GRILLED VEGETABLES	\$25 / \$60 / \$75 / \$100
Seasonally inspired	
ROASTED VEGETABLES	\$25 / \$60 / \$75 / \$100
Seasonally inspired	
POTATOES	\$16 / \$48 / \$54 /\$68
Roasted or fried with olive oil and herbs	
SCALLOPED POTATOES	\$25 / \$55 / \$75 / \$95
With grass-fed butter, cream & onions	
GREEN BEANS & GARLIC	\$22 / \$60 / \$70 / \$80
With shaved grana padano	
BRUSSELL SPROUTS	\$22 / \$60 / \$75 / \$95
With Pancetta	
CAPONATA	\$25 / \$60 / \$75 / \$100
Traditional with eggplant, tomatoes, olives, and capers	
CREAMY POLENTA	\$25 / \$60 / \$70 / \$90
Baked with mushroom ragout or mushroom cream sauce	
PEPPERS & ONIONS	\$20 / \$40 / \$60 / \$70
Roasted or braised	

BREAD (PANE)

PORTUGUESE BUNS	\$7 / dozen
ROSETTA BUNS FROM PUGLIA	\$7 / dozen
FILONE LOAF FROM PUGLIA Your choice of country or flax	\$7 each
FOCACCIA BY THE SLAB	\$40 each
GARLIC BREAD	\$10 each

PLATTERS (PIATTI)

Sizing: SML (6-8 people), MED (15-20 people), LRG (25-30 people), XL (30-35)
* Specialty cheese and meats may have an additional charge. All Platters can be mixed or customized to your liking

ANTIPASTO Olives, peppers, eggplant strips, marinated mushrooms, artichokes	\$39.99 / \$85.99 / \$95.99
MEAT A variety of sliced or cubed deli coldcuts	\$49.99 / \$85.99 / \$95.99
CHEESE A variety of sliced or cubed deli cheeses	\$54.99 / \$89.99 / \$99.99
MEAT AND CHEESE A variety of meats and cheeses	\$49.99 / \$85.99 / \$99.99
MEAT, CHEESE, AND ANTIPASTI	\$49.99 / \$85.99 / \$99.99
DELI SANDWICHES Your choice of coldcuts, cheese, vegetable, tuna salad, egg salad etc... served on Portuguese buns.	\$49.99 / \$99.99 / \$119.99
VEGGIE PLATTER With fresh cut seasonal vegetables	\$45.99 / \$69.99 / \$85.99
FRUIT PLATTER With fresh cut seasonal fruits	\$45.99 / \$75.99 / \$85.99

CHARCUTERIE BOARDS \$69.99 / \$105.99 / \$120.99 / \$160 & up
Your choice of coldcuts, cheese, and antipasti served on a beautiful wooden board.

BURRATA PLATTER \$49.99 / \$79.99 / \$99.99
Fresh burrata cheese served with sweetie drop peppers, olive oil drizzle and crostini

BREAKFAST ITEMS (PRIMA COLAZIONE)

Sizing: SML (4-8 people), MED (10-12 people), LRG (16-20 people)

BAKED GOODS Croissants, danishes, and raisin rolls	\$2.99 each
BREAKFAST SANDWICH With scrambled eggs, prosciutto cotto, and provolone cheese	\$5.99 each
FRITTATA \$45 MED / \$60 LRG Italian style omelette with your choice of vegetables, meat and cheese	

DESSERT (DOLCI)

Sizing: SML (4-8 people), MED (10-12 people), LRG (16-20 people)

TIRAMISU Espresso-soaked ladyfingers, whipped mascarpone, cocoa	\$23 / \$52 / 85
LEMON TART Smooth lemon curd with buttery crust	\$48
HOUSEMADE CHEESECAKE Baked or unbaked with fresh fruit coulis	\$60
HOUSEMADE RICOTTA CHOCOLATE CHIP CAKE	\$45
HOUSEMADE RICOTTA AMARETTI CAKE	\$55
PANNA COTTA Sweet creamy custard with fruit coulis or caramel	\$23 / \$48 / 79
CANNOLI WITH NUTELLA OR RICOTTA	\$55 / dozen

DESSERT (DOLCI) ...continued

NONNA'S POTATO DONUTS	\$30 / dozen
HOUSEMADE APPLE STRUDEL Handmade phyllo pastry stuffed with fresh local apples, feeds 7-10	\$30 each
ITALIAN PASTRIES Assorted	\$39 / dozen

DRINKS (BEVANDE)

ITALIAN WATER BY SANT'ANNA Natural or Carbonated (500ml)	\$1.59 each / \$15 case of 24
SAN PELLEGRINO Sparkling Italian sodas - lemon, orange, or grapefruit (355ml)	\$1.49 each / \$25 case of 24
FENTIMAN'S SODAS Various flavours (275ml)	\$2.79 each / \$39.99 case of 24
LEMONCOCCO Non-carbonated Italian beverage with Sicilian lemon juice & coconut cream (355ml)	\$2.19 each / \$25 case of 12
YOGA FRUIT JUICE NECTARS From Italy (125ml), peach, apricot or pear	6-pack for \$4.99
BRIO CHINOTTO (355ML)	\$1.39 each / \$29.99 case of 24
SAN BENEDETTO ICED TEAS Lemon or Peach	\$1.99 each / \$19.99 case of 12
FRESH SQUEEZED ORANGE JUICE	\$11.99/LITRE

* All drink prices are not inclusive of deposit for recycling

SERVICES & RENTALS

• Chafing Dish Rental	\$25 each
• Chafing Dish Deposit (refundable)	\$50 each
• Black Tray Warmer	\$20 each
• Black Tray Warmer Deposit (refundable)	\$100 each
• Service – Managing Chef	\$50 per hour
• Service – Assistant Chef	\$40 per hour
• Service – Server/Attendant	\$30 per hour

DELIVERY CHARGES

• Delivery Charge – Burnaby	\$30
• Delivery Charge – North Vancouver	\$60
• Delivery Charge – West Vancouver	\$60
• Delivery Charge – East Vancouver	\$40
• Delivery Charge – Downtown Vancouver	\$60
• Delivery Charge – Coquitlam	\$60
• Deliver Charge – Port Coquitlam	\$60
• Delivery Charge – Other Locations	\$60 & up

FINE PRINT

- Staff service requires a 4 hour minimum per staff member
- Equipment rentals must be returned within 2 days of order delivery
- 50% deposits are required to confirm your order
- Invoices must be paid in full by credit card before delivery
- We require at least 48 hours cancellation notice on catering orders; 50% deposit is non-refundable within this time.
- Prices are subject to change without notice based on market fluctuations
- Please discuss food allergies and sensitivities with chef at time of order
- All orders over \$250 are subject to a gratuity of 12% and all orders over \$750 are subject to a gratuity of 15%
- Online orders placed through our website are not final until you have received a confirmation e-mail or phone call