

# CATERING MENU

Executive Chef: Ivana Raca

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## **SANDWICHES** *served on calabrese buns served with side of pickled vegetables*

### **TUSCAN GRILLED CHICKEN SANDWICH \$14**

*with pickled eggplant, arugula*

### **VEGETARIAN SANDWICH \$12**

*grilled zucchini, whipped goat cheese, arugula, eggplant, white balsamic vinaigrette, basil*

### **ITALIAN MEATS & CHEESE SANDWICH \$14**

*prosciutto, salami, stracciatella cheese, pepper aioli*

## **SALADS**

*add chicken breast \$9 / smoked tofu \$7 / grilled salmon \$12 / braised ricotta chicken meatballs (3) \$9*

### **UFFICIO MIXED GREEN SALAD \$16**

*castel franco, red endive, pomegranate, boston lettuce, dill, basil, white balsamic vinaigrette, toasted hazelnuts (contains nuts)*

### **BURRATA CAPRESE SALAD \$20**

*Ontario Burrata, tomatoes, blistered cherry tomatoes, crostini, basil pesto, olive oil (contains nuts)*

### **MUSHROOM KALE SALAD \$18**

*stracciatella cheese, roasted pecan crumble, sherry shallot vinaigrette (contains nuts)*

### **INSALATA D'IVANA \$20**

*shaved brussels sprouts & king oyster mushrooms, hazelnuts, pickled honey mushrooms, ricotta salata, truffle vinaigrette (contains nuts)*

### **QUINOA SALAD \$19**

*watercress, roasted squash, brussels sprouts, pumpkin seeds, maple vinaigrette*

## **PASTA** *\*gluten free penne pasta available \$2*

*add chicken breast \$9 / smoked tofu \$7 / grilled salmon \$12 / braised ricotta chicken meatballs (3) \$9*

### **PORCINI AGNOLOTTI \$20**

*porcini, wild mushroom, butter, chive, Parmigiano-Reggiano*

### **SPAGHETTI POMODORO \$17**

*house made pomodoro, Parmigiano-Reggiano*

### **RICOTTA GNOCCHI \$19**

*house made pomodoro, stracciatella cheese & basil*

### **ORECCHIETTE \$18**

*herbed butter sauce, grilled vegetables, goat cheese*

### **PAPPARDELLE \$26**

*with braised beef short ribs, pomodoro, Parmigiano-Reggiano*

### **ROASTED SQUASH RAVIOLI \$20**

*brown butter sauce, crisp sage, herbed goat cheese, toasted pumpkin seeds*

## **MAINS**

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### **SEA BREAM OR SALMON \$29**

*grilled Mediterranean sea bream fillet with classic Italian lemon caper butter sauce, green cracked olives, tomatoes*

### **UMBRIAN LENTILS \$18 (GF)**

*slowly cooked lentils, mushroom demi-glace, roasted root vegetables, gorgonzola*

### **MEDITERRANEAN BRAISED CHICKEN \$20**

*pomodoro, cracked olives, capers, lemon*

## **VEGAN**

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### **VEGAN ARANCINI (4 PER ORDER) \$12**

*Italian rice balls stuffed with Earth Island mozzarella, peas, lightly fried & served with rustic tomato sauce*

### **VEGAN AGNOLOTTI \$21**

*cashew tofu filled agnolotti with vegan butter, truffles, sautéed vegetables, vegan butter, cashew truffle cheese (contains nuts)*

### **VEGAN AVOCADO CASHEW CAESAR SALAD \$16**

*with romaine, baby kale, chickpeas, croutons, plant-based parmesan (contains nuts)*

### **SPELT RIGATONI ALLA NORMA \$18**

*eggplant, cherry tomatoes, chillies, garlic, red wine, tomato sauce*

### **MANICOTTI \$20**

*pumpkin & plant-based ricotta filled manicotti with cashew cream & tomato sauce (contains nuts)*

### **SUPER GREEN CASARECCIA \$20**

*Sicilian twisted tube shaped pasta with super green pesto, black olives, artichoke hearts, cherry tomatoes & baby spinach, finished with plant-based parmesan (contains nuts)*

*\*pesto contains pumpkin seeds*