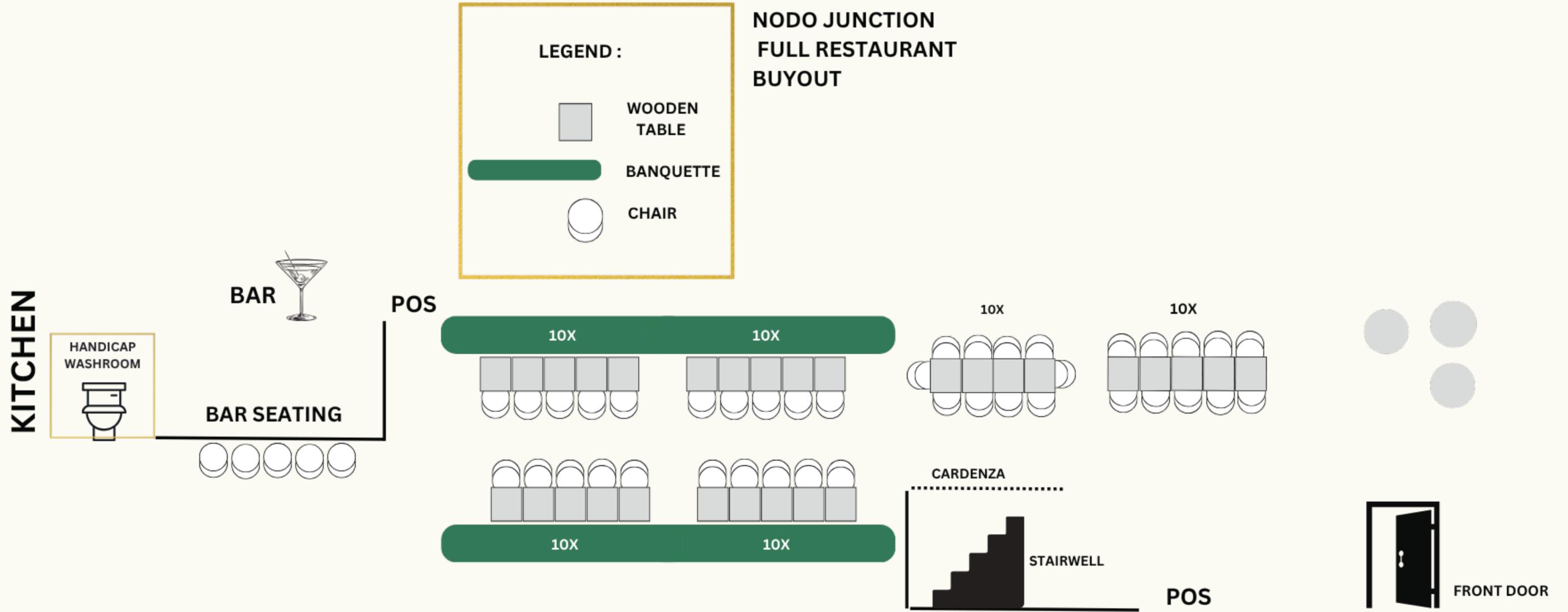




# GROUP DINING

@NODORESTAURANT

# NODO JUNCTION FLOORPLAN



**MAIN LEVEL SPACE**  
UP TO 70 GUESTS SEATED  
100+ GUESTS STANDING

**SUB-LEVEL SPACE**  
UP TO 16 GUESTS SEATED

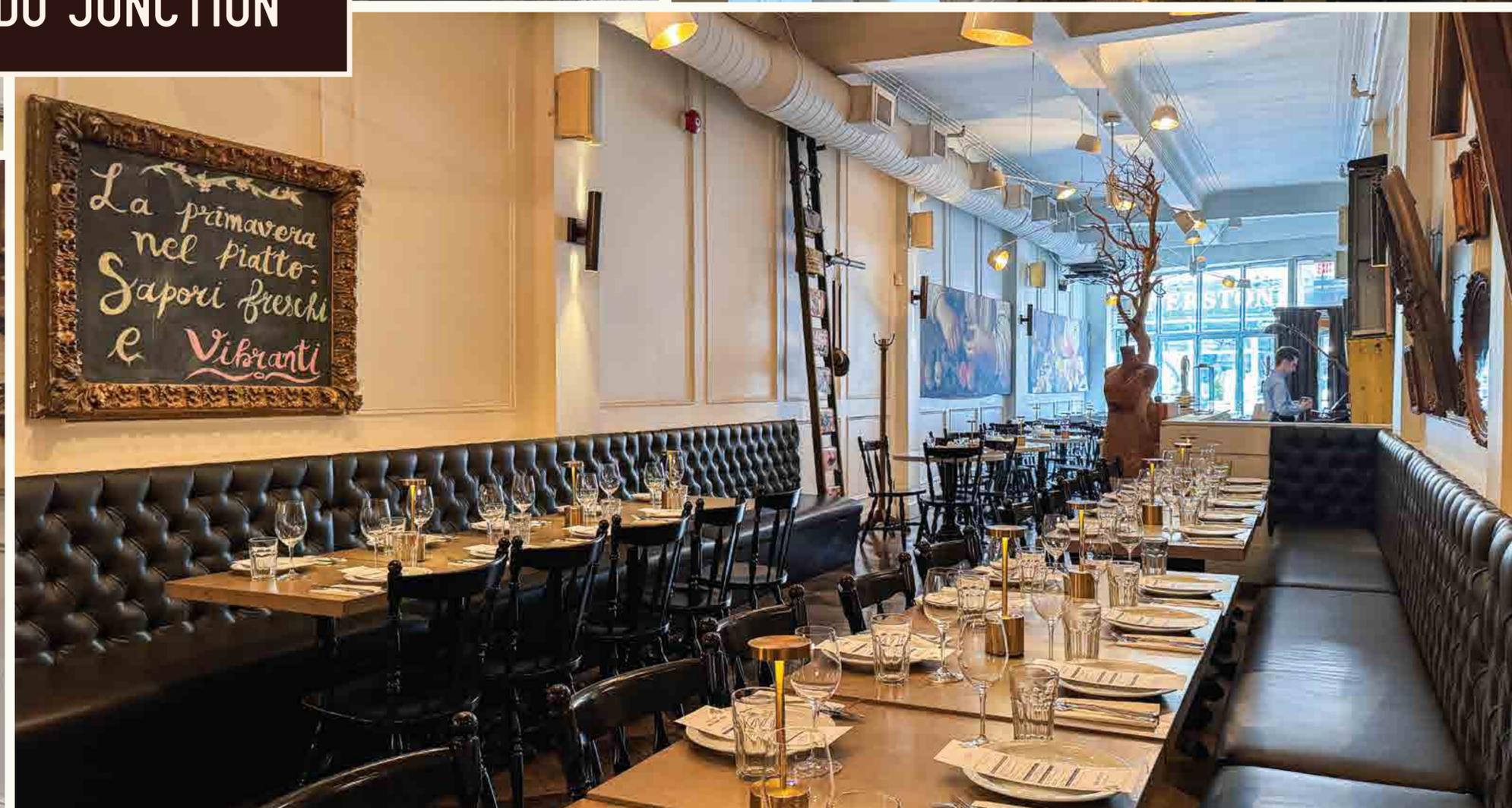
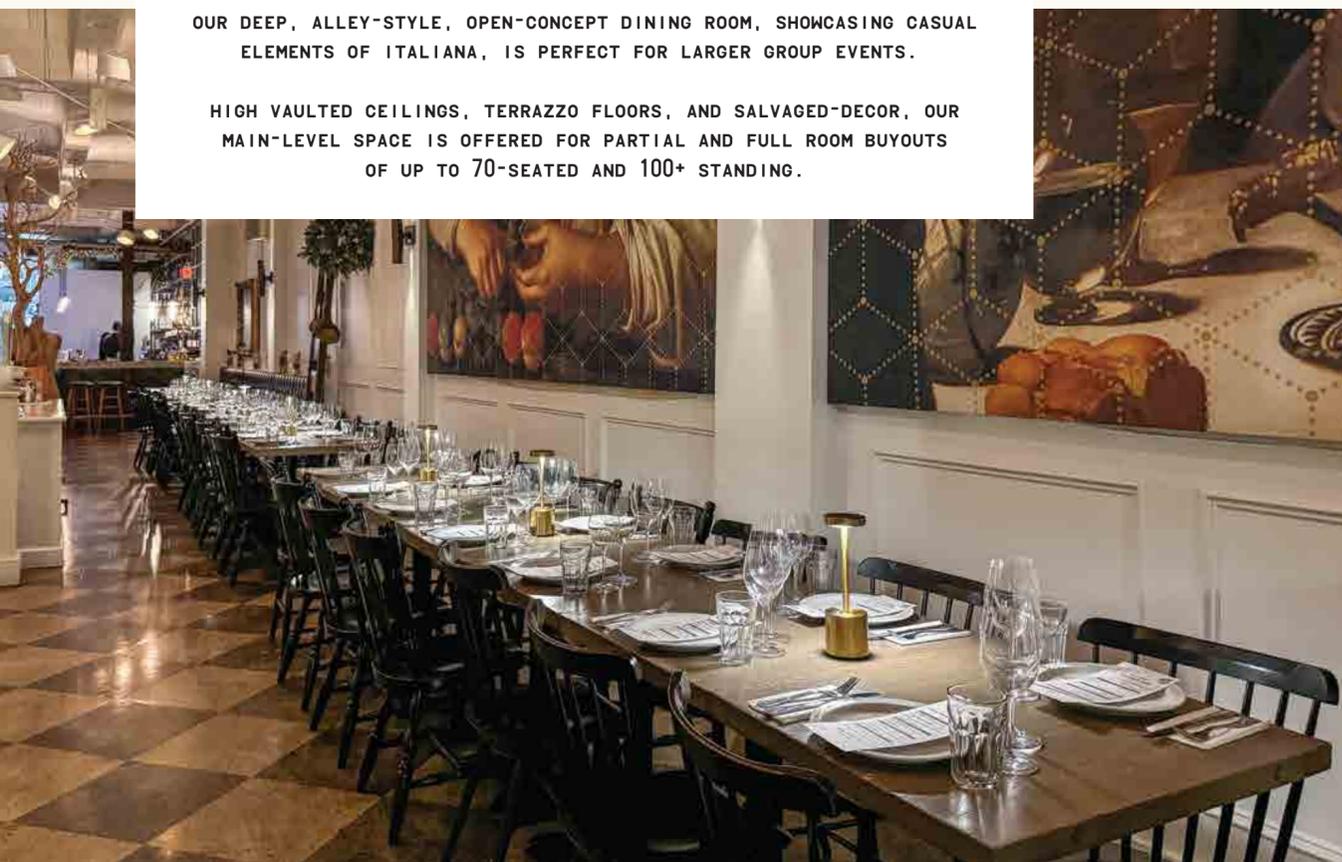


## NODO JUNCTION

OUR CHARMING, RUSTIC, SUB-LEVEL PRIVATE DINING ROOM IS OUTFITTED WITH A LONG, COMMUNAL HARVEST-STYLE TABLE, IDEAL FOR INTIMATE GROUPS OF UP TO 16-SEATED.

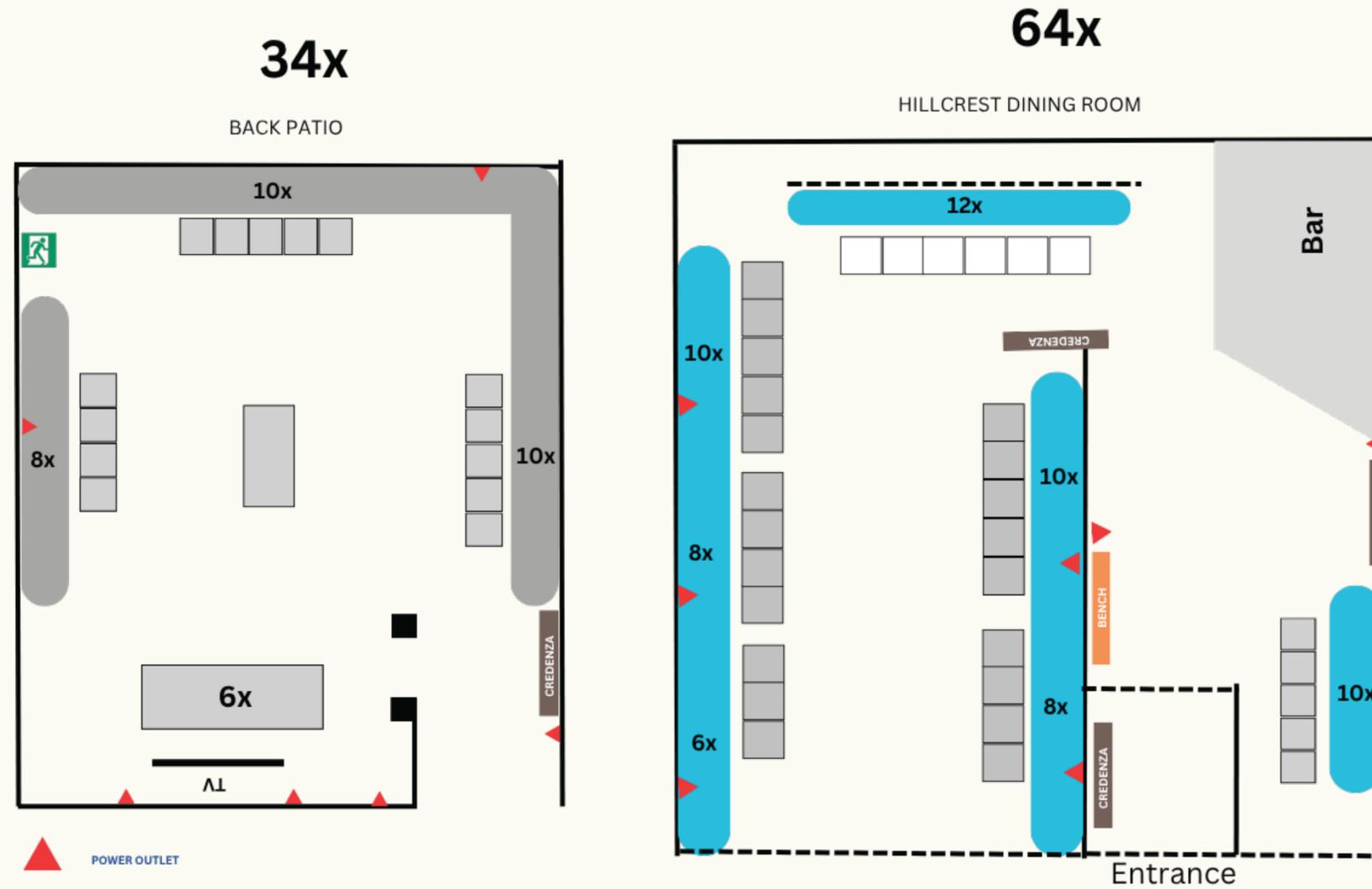
OUR DEEP, ALLEY-STYLE, OPEN-CONCEPT DINING ROOM, SHOWCASING CASUAL ELEMENTS OF ITALIANA, IS PERFECT FOR LARGER GROUP EVENTS.

HIGH VAULTED CEILINGS, TERRAZZO FLOORS, AND SALVAGED-DECOR, OUR MAIN-LEVEL SPACE IS OFFERED FOR PARTIAL AND FULL ROOM BUYOUTS OF UP TO 70-SEATED AND 100+ STANDING.



La primavera  
nel piatto:  
Sapori freschi  
e Vibranti

# NODO HILLCREST FLOORPLAN

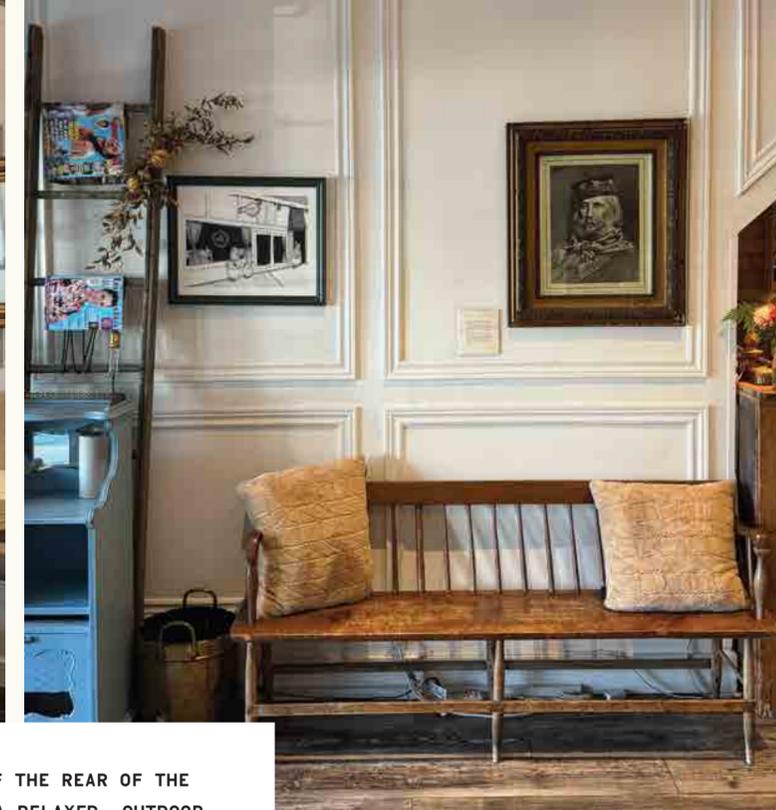


**MAIN DINING ROOM**

UP TO 60 GUESTS SEATED  
100+ GUESTS STANDING

**BACK PATIO**

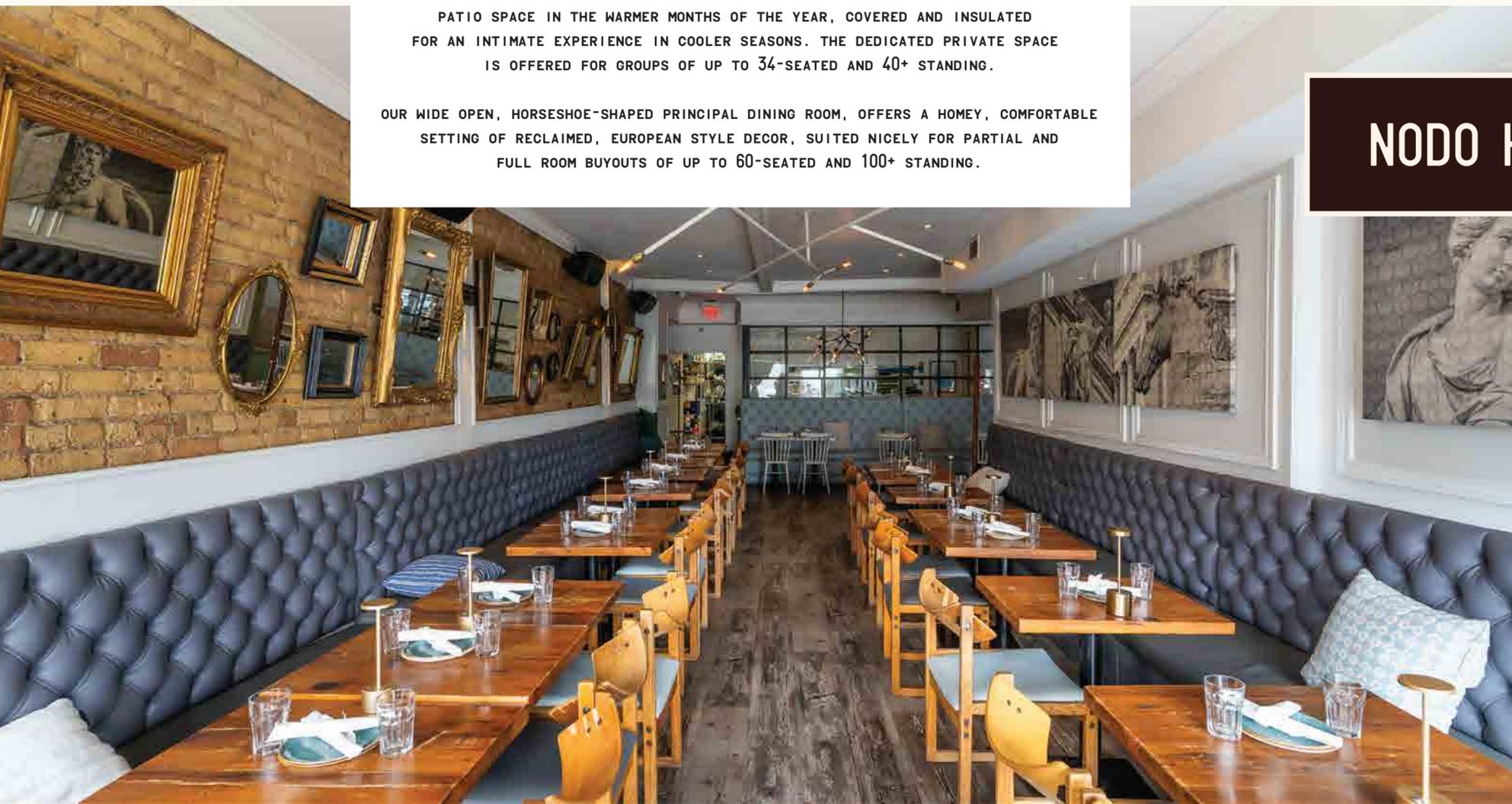
UP TO 34 GUESTS SEATED  
40+ GUESTS STANDING



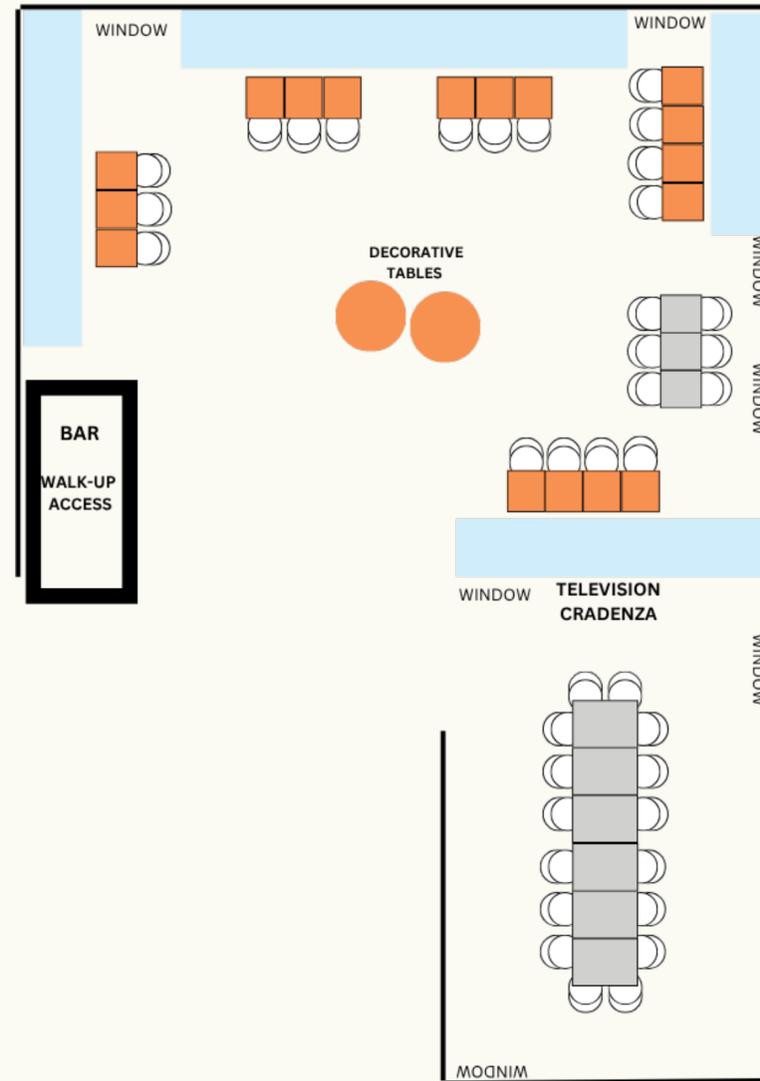
OUR COZY, ALL-SEASON PRIVATE DINING AREA, EXTENDING OFF OF THE REAR OF THE RESTAURANT, IS AN EXCELLENT OPTION FOR GROUPS IN SEARCH OF A RELAXED, OUTDOOR PATIO SPACE IN THE WARMER MONTHS OF THE YEAR, COVERED AND INSULATED FOR AN INTIMATE EXPERIENCE IN COOLER SEASONS. THE DEDICATED PRIVATE SPACE IS OFFERED FOR GROUPS OF UP TO 34-SEATED AND 40+ STANDING.

OUR WIDE OPEN, HORSESHOE-SHAPED PRINCIPAL DINING ROOM, OFFERS A HOMEY, COMFORTABLE SETTING OF RECLAIMED, EUROPEAN STYLE DECOR, SUITED NICELY FOR PARTIAL AND FULL ROOM BUYOUTS OF UP TO 60-SEATED AND 100+ STANDING.

## NODO HILLCREST



# NODO LESLIEVILLE FLOORPLAN



## MAIN DINING ROOM

UP TO 40 GUESTS SEATED  
50+ GUESTS STANDING

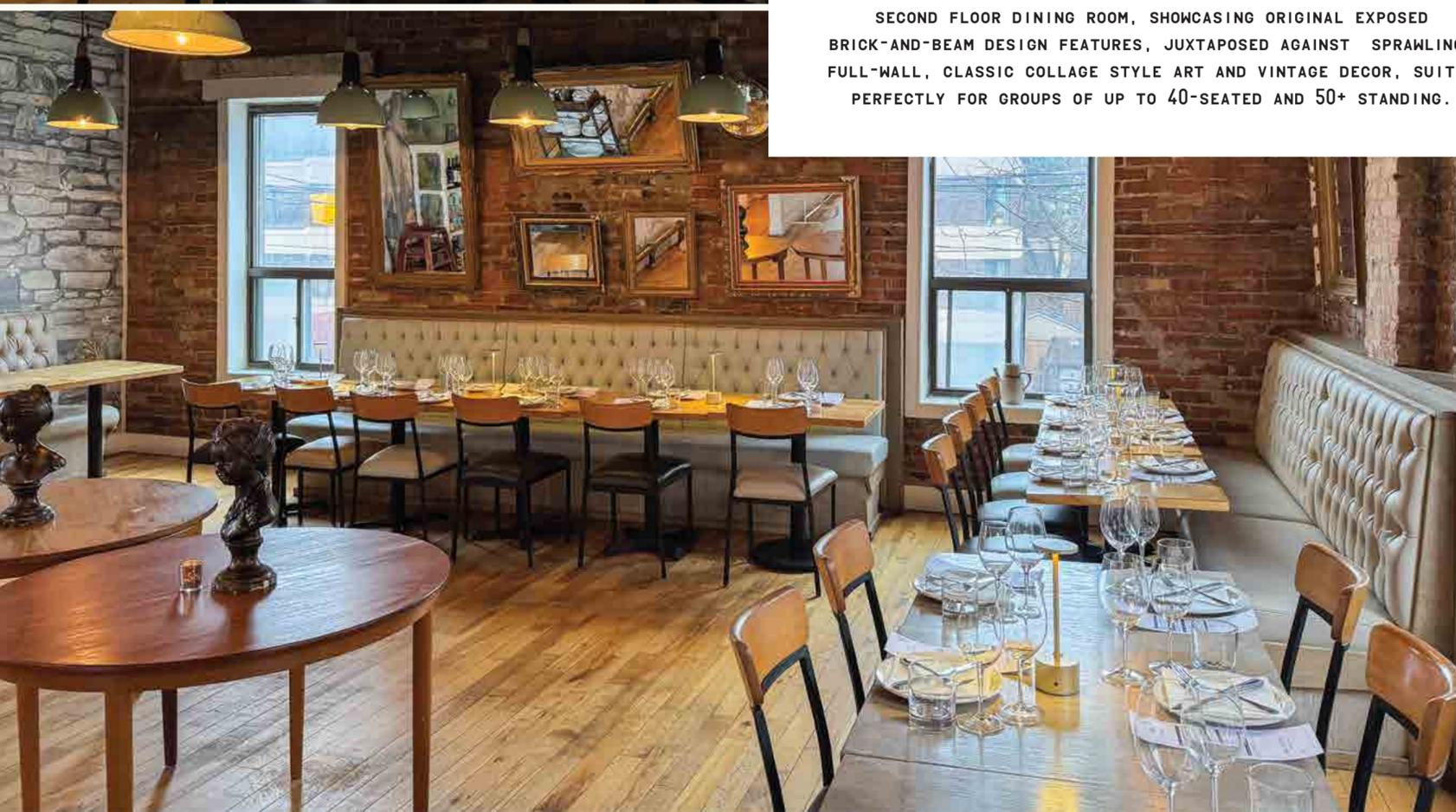
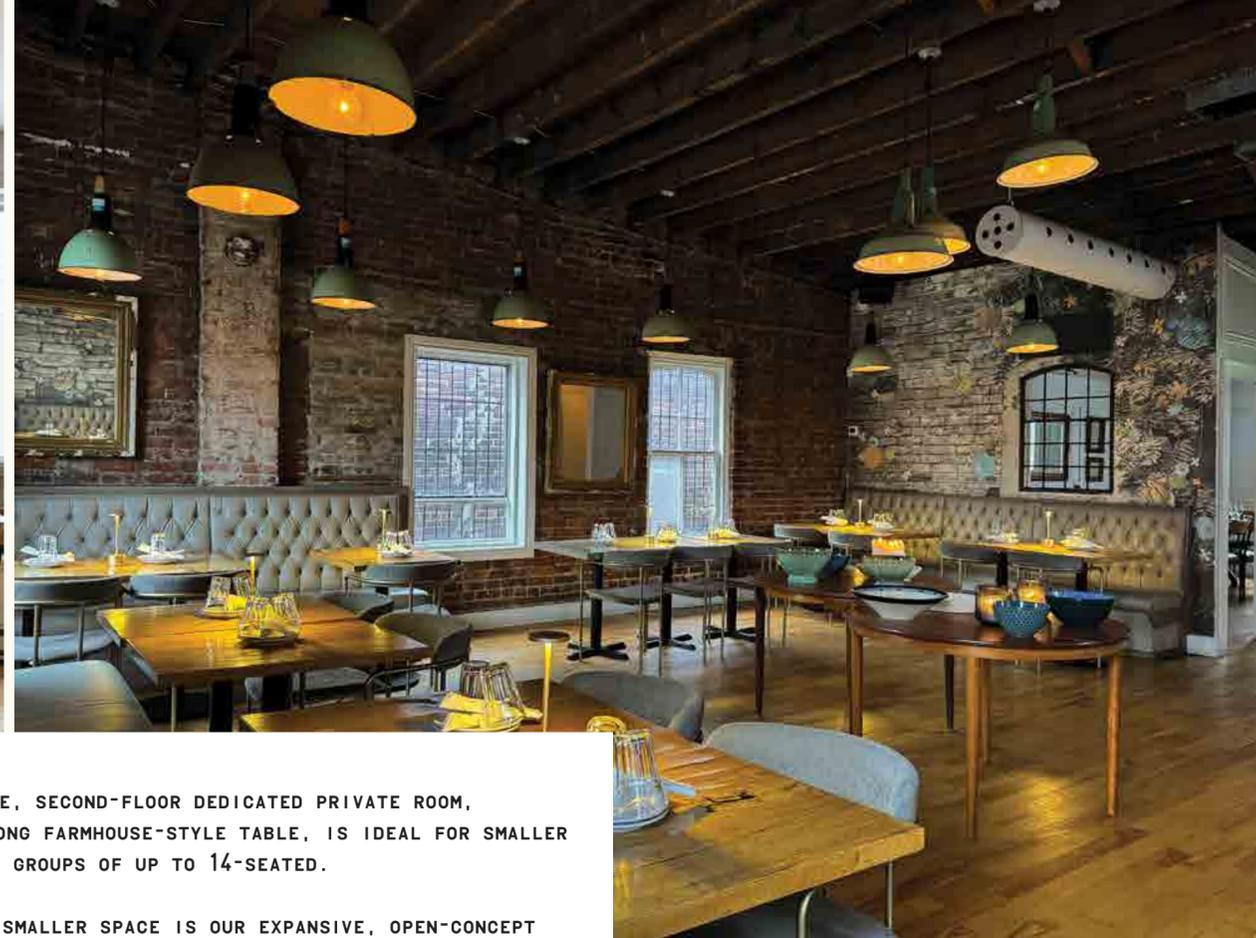
## PRIVATE DINING ROOM

UP TO 14 GUESTS SEATED

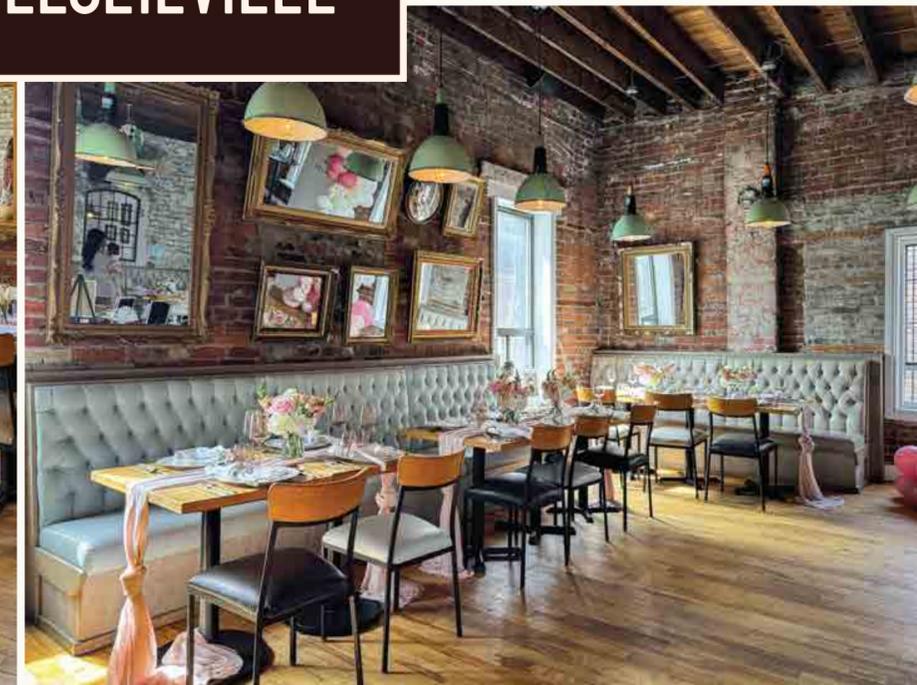


OUR INTIMATE, SECOND-FLOOR DEDICATED PRIVATE ROOM, OUTFITTED WITH A LONG FARMHOUSE-STYLE TABLE, IS IDEAL FOR SMALLER GROUPS OF UP TO 14-SEATED.

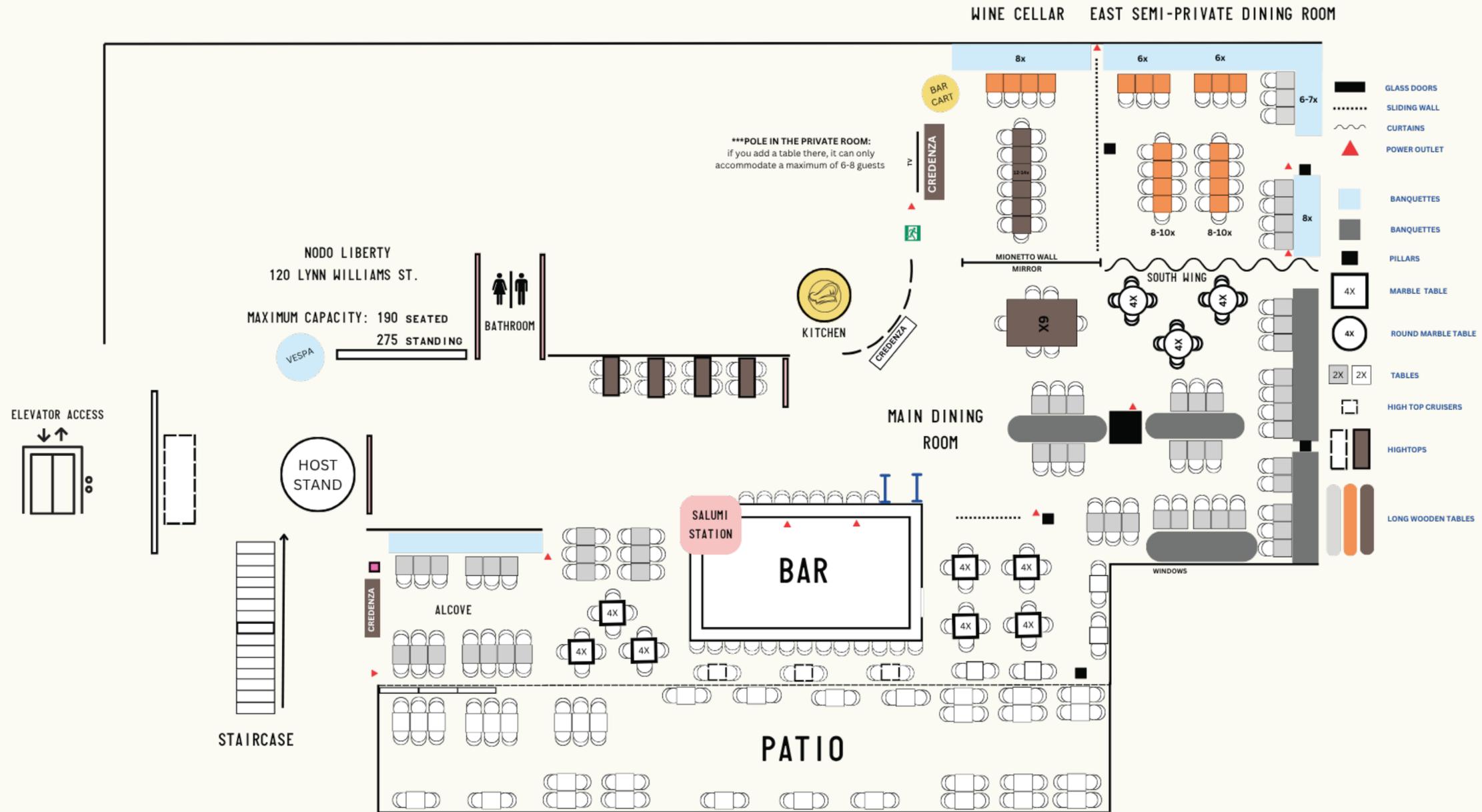
ADJACENT TO THE SMALLER SPACE IS OUR EXPANSIVE, OPEN-CONCEPT SECOND FLOOR DINING ROOM, SHOWCASING ORIGINAL EXPOSED BRICK-AND-BEAM DESIGN FEATURES, JUXTAPOSED AGAINST SPRAWLING, FULL-WALL, CLASSIC COLLAGE STYLE ART AND VINTAGE DECOR, SUITED PERFECTLY FOR GROUPS OF UP TO 40-SEATED AND 50+ STANDING.



**NODO LESLIEVILLE**



# NODO LIBERTY FLOORPLAN



## ALCOVE

40 GUESTS SEATED-INDOOR  
60 GUESTS SEATED-WITH  
PARTIAL PATIO

## WINE CELLAR

UP TO 22 GUESTS SEATED

## SOUTH WING

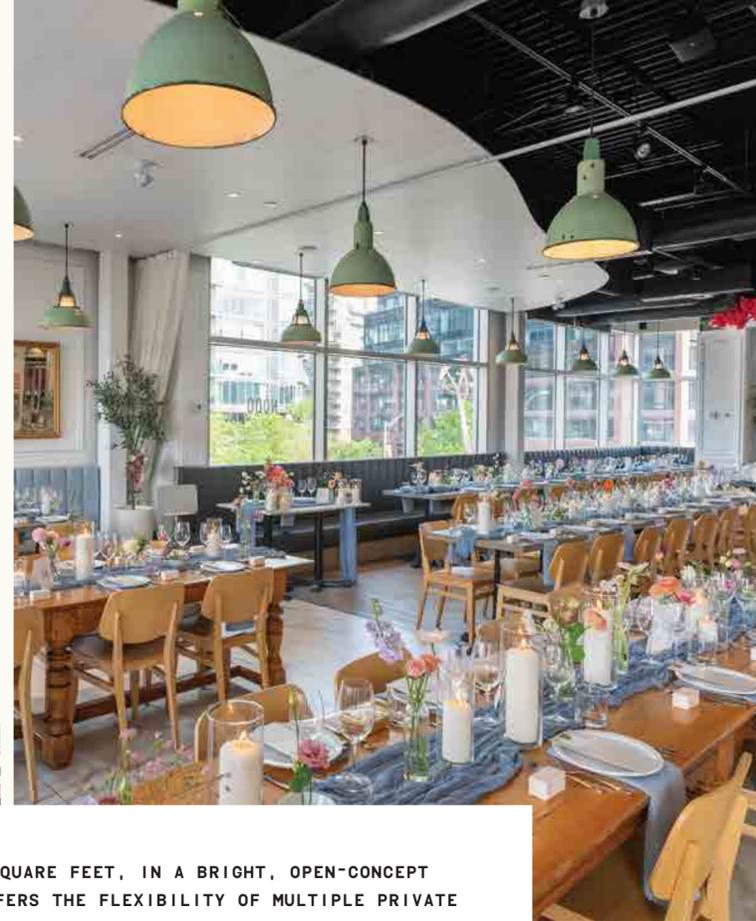
UP TO 185 GUESTS SEATED

## EAST PDR

UP TO 40 GUESTS SEATED

## WINE CELLAR X EAST PDR

UP TO 65 GUESTS SEATED



SPREAD ACROSS 7,000 SQUARE FEET, IN A BRIGHT, OPEN-CONCEPT LAYOUT, NODO LIBERTY OFFERS THE FLEXIBILITY OF MULTIPLE PRIVATE AND SEMI-PRIVATE CONFIGURATION OPTIONS. SPACES THROUGHOUT THE ROOM THAT CAN BE OPENED UP FOR FULL RESTAURANT BUYOUTS OF UP TO 475 GUESTS, OR DIVIDED INTO SECTIONS TO ACCOMMODATE GROUPS AS INTIMATE AS 15.

IN WARMER MONTHS, A SPACIOUS 2,600sq FOOT OUTDOOR PATIO SPACE, WITH FULLY RETRACTABLE WINDOW WALL, IS OPENED TO MERGE THE INSIDE WITH THE OUT.

# NODO LIBERTY



# MENUS

PRIX-FIXE SET MENU OPTIONS

## MENU A

'PREZZO FISSO'

\$75

### THREE COURSES

INSALATA E PIZZA

SHARED, SAME FOR ALL GUESTS

PRIMO/SECONDO

SHARED, SAME FOR ALL GUESTS

DOLCE

SHARED, SAME FOR ALL GUESTS

## MENU B

'PREZZO FISSO'

\$85

### FOUR COURSES

ANTIPASTI

SHARED, SAME FOR ALL GUESTS

PRIMO

INDIVIDUALLY PLATED, SAME FOR ALL GUESTS

SECONDO

INDIVIDUALLY PLATED, SELECTED DAY OF BY GUESTS

DOLCE

INDIVIDUALLY PLATED, SAME FOR ALL GUESTS

## MENU C

'PREZZO FISSO'

\$95

### FOUR COURSES

ANTIPASTI

SHARED, SAME FOR ALL GUESTS

PRIMO

INDIVIDUALLY PLATED, SAME FOR ALL GUESTS

SECONDO

INDIVIDUALLY PLATED, SELECTED DAY OF BY GUESTS

DOLCE

INDIVIDUALLY PLATED, SAME FOR ALL GUESTS

# MENU A

ALL COURSES ARE THE SAME FOR ALL GUESTS, SHARED FAMILY-STYLE IN CENTRE OF TABLE

## INSALATA: SALAD (CHOICE OF ONE)

### RUCOLA E PERA SALAD ●●

ARUGULA, PEAR, TOASTED WALNUTS, GORGONZOLA, PARMIGIANO REGGIANO, POPPY SEED VINAIGRETTE

### CAVOLO E CAVOLETTI E LENTICCHIE SALAD ●●

CHOPPED KALE & BRUSSEL 'SLAW', TOASTED ALMONDS, DRIED CRANBERRY, APPLE & PEAR, CRISPY LENTILS, MAPLE VINAIGRETTE

### CAESAR LEO

CRISP ROMAINE, DOUBLE-SMOKED BACON, GRATED GRANA, GRILLED CORN, HERBED CROUTONS, CAESAR VINAIGRETTE

## + PIZZA (CHOICE OF ONE)

### BARRUA ●

LIGHT MOZZARELLA, GORGONZOLA, PEAR, WALNUT, HONEY

### BRUSCHETTONE ●

LIGHT MOZZARELLA, FRESH TOMATO BRUSCHETTA, GARLIC, OLIVE OIL, TORN BASIL, GRATED GRANA

### REGINA ●

FIOR DI LATTE, SAN MARZANO D.O.P. TOMATO SAUCE, BASIL, OLIVE OIL

## PRIMO: PASTA (CHOICE OF ONE)

\* PLEASE BE ADVISED THAT WE OFFER GLUTEN-FREE PASTA

### RIGATONI AL POMODORO ●●

HOMEMADE TOMATO 'SUGO', OLIVE OIL, FRESH BASIL

### RIGATONI 'BOLOGNESE'

SLOW-COOKED VEAL/PORK/BEEF RAGU, GRANA PADANO

### RIGATONI 'TRINACRIA'

GARLIC-SEARED CHERRY TOMATO AND ZUCCHINI, BASIL, SMOKED MOZZARELLA, FINISHED WITH FRESH ARUGULA & SHAVED RICOTTA SALATA

### CONCHIGLIE 'RAPINI E SALSICCIA'

HOMEMADE ITALIAN SAUSAGE, GARLIC RAPINI, CHILI FLAKES, MASCARPONE

## SECONDO: ENTREE (CHOICE OF ONE)

### FISH 'ARCTIC CHAR' ●●

PAN-SEARED ARCTIC CHAR. SERVED WITH BROCCOLINI, CARROTS AND POTATOES

### POULTRY 'POLLO AL MATTONE' ●●

OVEN-ROASTED HALF CHICKEN. SERVED WITH BROCCOLINI, CARROTS AND POTATOES

## DOLCI: DESSERT (CHOICE OF ONE)

### DELUXE ASSORTED DESSERT PLATTER ●

FEATURING HOUSEMADE SELECTIONS INCLUDING: FLOURLESS CHOCOLATE TORTA, CARAMEL BREAD PUDDING, TIRAMISU

### FRUTTA MISTA PLATTER ●●●

FEATURING ROTATING SEASONAL FRUIT & BERRY SELECTIONS. SERVED FAMILY STYLE

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

# MENU B

FAMILY STYLE APPETIZERS. PASTA AND DESSERT SERVED THE SAME FOR ALL, PLATED INDIVIDUALLY.  
ENTREE SELECTED DAY OF FOR UP TO 75 GUESTS.

## ANTIPASTI: APPETIZERS (CHOICE OF THREE)

### BARRUA ●

LIGHT MOZZARELLA, GORGONZOLA, PEAR,  
WALNUT, HONEY

### CAVOLO E CAVOLETTI E LENTICCHIE SALAD ●●

CHOPPED KALE & BRUSSEL 'SLAW', TOASTED ALMONDS, DRIED  
CRANBERRY, APPLE & PEAR, CRISPY LENTILS,  
MAPLE VINAIGRETTE

### ARANCINI SICILIANI

CRISPY RICE BALLS FILLED WITH MOZZARELLA, PEAS,  
'RAGU DI CARNE'

### BRUSCHETTONE ●

LIGHT MOZZARELLA, FRESH TOMATO BRUSCHETTA, GARLIC,  
OLIVE OIL, TORN BASIL, GRATED GRANA

### POLPETTINE

HANDMADE VEAL/PORK/BEEF MEATBALLS, SAN  
MARZANO D.O.P. TOMATO 'SUGO', PECORINO  
ROMANO

### CAESAR LEO

CRISP ROMAINE, DOUBLE-SMOKED BACON, GRATED  
GRANA, GRILLED CORN, HERBED CROUTONS, CAESAR VINAIGRETTE

### REGINA ●

FIOR DI LATTE, SAN MARZANO D.O.P. TOMATO  
SAUCE, BASIL, OLIVE OIL

### CALAMARI FRITTI

CRISPY CALAMARI, 'QUATTRO STAGIONI' SAUCE

### VERDE MISTA SALAD ●●●

CASTLEFRANCO VERDE, ARUGULA, ENDIVE, RADICCHIO, SHAVED  
CARROT, PICKLED RED ONION, WHITE WINE VINAIGRETTE

### SPIDUCCI D'AGNELLO ●●

FRESH ONTARIO LAMB SKEWERS, 'GREMOLATA'

## PRIMO: PASTA (CHOICE OF ONE) \*PLEASE BE ADVISED THAT WE OFFER GLUTEN-FREE PASTA

### CONCHIGLIE 'RAPINI E SALSICCIA'

HOMEMADE ITALIAN SAUSAGE, GARLIC RAPINI,  
CHILI FLAKES, MASCARPONE

### RIGATONI 'BOLOGNESE'

SLOW-COOKED VEAL/PORK/BEEF RAGU,  
GRANA PADANO

### RISOTTO AI FUNGHI ●

PORTOBELLO/CREMINI/HONEY/OYSTER MUSHROOM RAGU,  
SHAVED PARMIGIANO

### RIGATONI 'TRINACRIA' ●

GARLIC-SEARED CHERRY TOMATO AND ZUCCHINI, BASIL, SMOKED  
MOZZARELLA, FINISHED WITH FRESH ARUGULA & SHAVED RICOTTA SALATA

## SECONDO: ENTREE (CHOICE OF ONE, SELECTED BY GUESTS DAY OF FOR GROUPS UP TO 75)

### FISH 'ARCTIC CHAR' ●●

PAN-SEARED ARCTIC CHAR. SERVED WITH BROCCOLINI,  
CARROTS AND POTATOES

### POULTRY 'POLLO AL MATTONE' ●●

OVEN-ROASTED HALF CHICKEN. SERVED WITH BROCCOLINI,  
CARROTS AND POTATOES

### BEEF 'BRAISED SHORT RIB' ●●

BONE-IN SHORT RIB, 'SUGO'. SERVED WITH BROCCOLINI,  
CARROTS AND POTATOES

## DOLCI: DESSERT (CHOICE OF ONE)

### BUDINO DI PANE CARMELLATO ●

STICKY CARAMEL BREAD PUDDING

### TORTA CIOCCOLATO ●●

FLOURLESS DARK CHOCOLATE TORTA, SHAVED  
ALMONDS, SEA SALT

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

# MENU C

FAMILY STYLE APPETIZERS. PASTA AND DESSERT SERVED THE SAME FOR ALL, PLATED INDIVIDUALLY.  
ENTREE SELECTED DAY OF FOR UP TO 75 GUESTS.

## ANTIPASTI: APPETIZERS (CHOICE OF FOUR)

### BARRUA ●

LIGHT MOZZARELLA, GORGONZOLA, PEAR,  
WALNUT, HONEY

### CAESAR LEO SALAD

CRISP ROMAINE, DOUBLE-SMOKED BACON, GRATED  
GRANA, GRILLED CORN, HERBED CROUTONS,  
CAESAR VINAIGRETTE

### CALAMARI FRITTI

CRISPY CALAMARI, 'QUATTRO STAGIONI' SAUCE

### SPIDUCCI D'AGNELLO ●●

FRESH ONTARIO LAMB SKEWERS, 'GREMOLATA'

### BURRATINA PIZZA ●

PULLED BURRATA, SAN MARZANO D.O.P. TOMATO SAUCE,  
TORN BASIL, OLIVE OIL

### CAVOLO E CAVOLETTI E LENTICCHIE SALAD ●●

CHOPPED KALE & BRUSSEL 'SLAW', TOASTED ALMONDS, DRIED  
CRANBERRY, APPLE & PEAR, CRISPY LENTILS, MAPLE VINAIGRETTE

### ARANCINI SICILIANI

CRISPY RICE BALLS FILLED WITH MOZZARELLA, PEAS,  
'RAGU DI CARNE'

### RICOTTA CROSTONE ●

WHIPPED RICOTTA, HAZELNUTS, ROSEMARY, TRUFFLE-HONEY

### MODUGNO PIZZA

LIGHT MOZZARELLA, PULLED BURRATA, ITALIAN SAUSAGE,  
RAPINI, PEPERONCINO

### VERDE MISTA SALAD ●●●

CASTLEFRANCO VERDE, ARUGULA, ENDIVE, RADICCHIO,  
SHAVED CARROT, PICKLED RED ONION, WHITE  
WINE VINAIGRETTE

### POLIPO E FAGIOLI

CHAR-GRILLED MOROCCAN OCTOPUS, ASPARAGUS, WHITE  
KIDNEY BEANS, TAGGIASCA OLIVES, PRESERVED LEMON VINAIGRETTE

### REGINA ●

FIOR DI LATTE, SAN MARZANO D.O.P. TOMATO  
SAUCE, BASIL, OLIVE OIL

### POLPETTINE

HANDMADE VEAL/PORK/BEEF MEATBALLS, SAN  
MARZANO D.O.P. TOMATO 'SUGO',  
PECORINO ROMANO

### UN PO E UN PO

ITALIAN CHARCUTERIE & ITALIAN CHEESE SELECTIONS WITH  
CLASSIC ACCOUTREMENTS

## PRIMO: PASTA (CHOICE OF ONE)

\* PLEASE BE ADVISED THAT WE OFFER GLUTEN-FREE PASTA

### CONCHIGLIE 'RAPINI E SALSICCIA'

HOMEMADE ITALIAN SAUSAGE, GARLIC RAPINI,  
CHILI FLAKES, MASCARPONE

### RIGATONI 'BOLOGNESE'

SLOW-COOKED VEAL/PORK/BEEF RAGU, GRANA PADANO

### RISOTTO AI FUNGHI ●

PORTOBELLO/CREMINI/HONEY/OYSTER MUSHROOM RAGU,  
SHAVED PARMIGIANO

### GNOCCHI 'CREMA TARTUFATA FUNGHI E MAIS' ●

HOUSEMADE PAN-SEARED POTATO GNOCCHI, WILD MUSHROOM, CORN,  
TRUFFLE-GARLIC 'CREMA', GRANA PADANO, DICED PEPPERS

## SECONDO: ENTREE (CHOICE OF ONE, SELECTED BY GUESTS DAY OF FOR GROUPS UP TO 75)

### FISH 'ARCTIC CHAR' ●●

PAN-SEARED ARCTIC CHAR. SERVED WITH BROCCOLINI,  
CARROTS AND POTATOES

### POULTRY 'POLLO AL MATTONE' ●●

OVEN-ROASTED HALF CHICKEN. SERVED WITH BROCCOLINI,  
CARROTS AND POTATOES

### BEEF 'BRAISED SHORT RIB' ●●

BONE-IN SHORT RIB, 'SUGO'. SERVED WITH BROCCOLINI,  
CARROTS AND POTATOES

## DOLCI: DESSERT (CHOICE OF ONE)

### TIRAMISU ●

CLASSIC ITALIAN TIRAMISU MADE WITH FRESH MASCARPONE

### BUDINO DI PANE CARMELLATO ●

STICKY CARAMEL BREAD PUDDING

### TORTA CIOCCOLATO ●●

FLOURLESS DARK CHOCOLATE TORTA, SHAVED  
ALMONDS, SEA SALT

### RICOTTA CHEESECAKE ●

'FRUTTI DI BOSCO' COULIS

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE



## CONTACT US

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

GRATUITY IS SUGGESTED AT 20%

### NODO JUNCTION

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NODO@NODOJUNCTION.CA  
416 901 1559

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