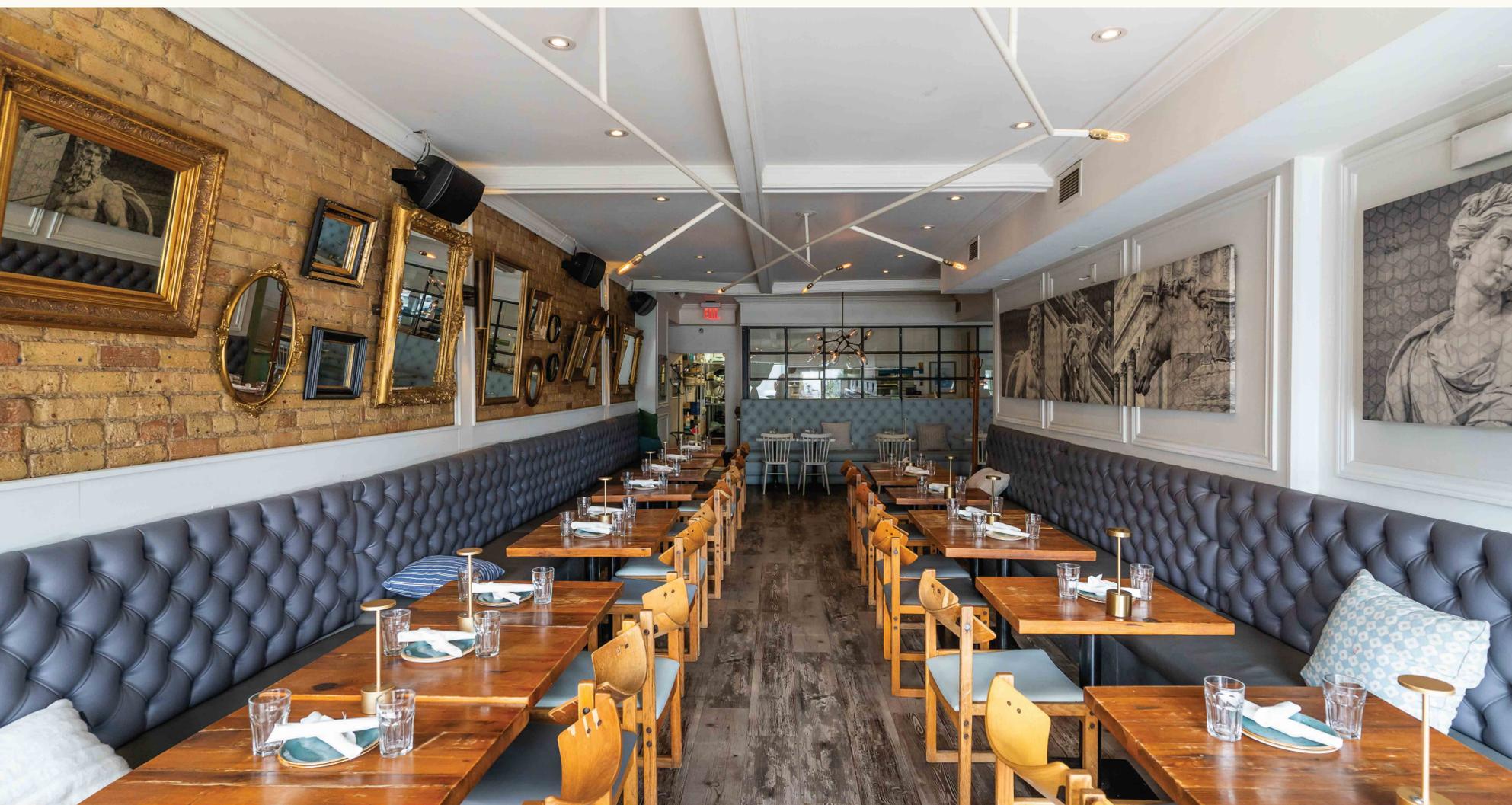
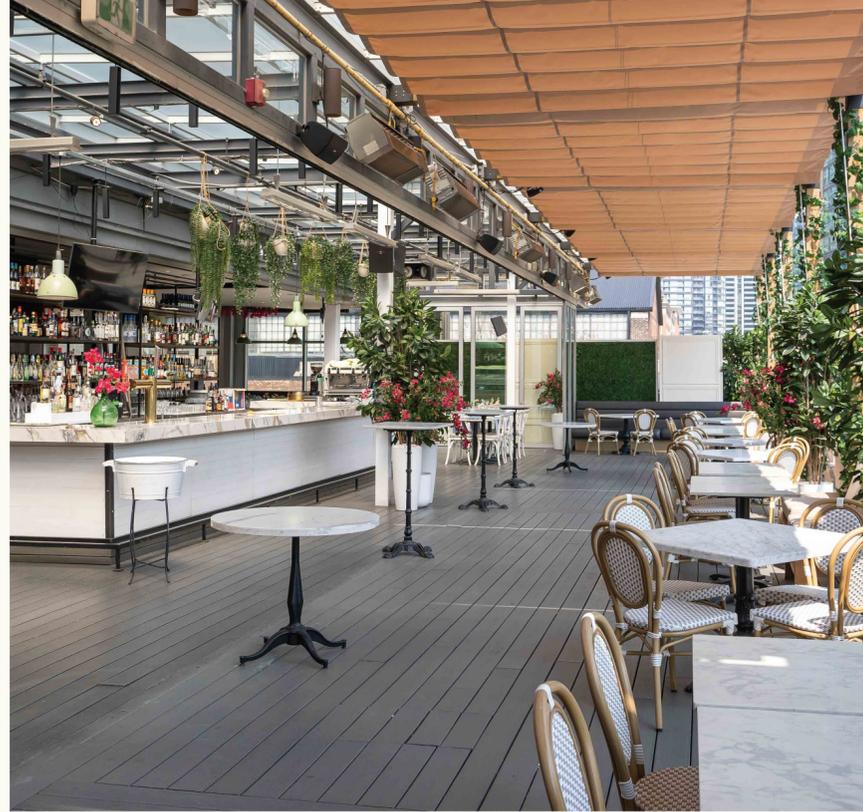




NON-SEATED AFFAIRS





NOT EVERY EVENT CALLS FOR THE FORMALITY OF A SEATED, PLATED LUNCHEON OR DINNER. FOR PARTICULARLY LARGER GROUPS OR MORE CASUAL GATHERINGS OF FRIENDS, FAMILY AND COLLEAGUES, NODO OFFERS FLEXIBILITY IN CUSTOM ROOM CONFIGURATIONS TO ENHANCE MINGLING AND STANDING OPTIONS.

MENU ITEMS CAN BE SCALED TO BITE-SIZED HORS D'OEUVRES AND CIRCULATED, OR OFFERED FAMILY-STYLE AS PLATTERS AT DELUXE WALK-UP FOOD STATIONS. PERFECT FOR GROUPS OF 50+.

PLEASE CONTACT US TO DISCUSS DETAILED OPTIONS.



'PREZZO FISSO'
NON-SEATED

\$85

STANDING & MINGLING PROGRAM
WALK-UP STATIONS

WALK-UP STATION / \$85 PER PERSON

INSALATE (CHOOSE ANY TWO SALADS)

VERDE MISTA SALAD ●●●
CASTELFRANCO VERDE, ARUGULA, ENDIVE, RADICCHIO, SHAVED CARROT, PICKLED RED ONION, WHITE WINE VINAIGRETTE

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

CAVOLO E CAVOLETTI E LENTICCHIE SALAD ●●●
CHOPPED KALE & BRUSSEL 'SLAW', TOASTED ALMONDS, DRIED CRANBERRY, APPLE & PEAR, CRISPY LENTILS, MAPLE VINAIGRETTE

RUCOLA E PERA SALAD ●●●
ARUGULA, PEAR, TOASTED WALNUTS, GORGONZOLA, PARMIGIANO REGGIANO, POPPY SEED VINAIGRETTE

PASTA (CHOOSE ANY TWO PASTAS)

RIGATONI AL POMODORO ●●●
HOMEMADE TOMATO 'SUGO', OLIVE OIL, FRESH BASIL

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

CONCHIGLIE 'RAPINI E SALSICCIA'
HOMEMADE ITALIAN SAUSAGE, GARLIC RAPINI, CHILI FLAKES, MASCARPONE

RISOTTO 'AI FUNGHI' ●●●
WILD MUSHROOM, GARLIC, PARMIGIANO REGGIANO

RIGATONI TRINACRIA ●
CHERRY TOMATO, ZUCCHINI, AGLIO E OLIO, BASIL, SMOKED MOZZARELLA. FINISHED WITH FRESH ARUGULA & SHAVED RICOTTA SALATA

CARNI, PESCE E VEGETALI (CHOOSE ANY ONE PROTEIN)

POULTRY 'POLLO AL MATTONE' ●●●
DEBONED PAN-ROASTED MINI CHICKEN FILET, JUS. SERVED WITH CRISPY POTATO AND SEASONAL ROASTED VEGETABLES.

FISH 'ARCTIC CHAR' ●●●
DEBONED PAN-SEARED, FLAKY ARCTIC CHAR FILET, LEMON CITRONETTE. SERVED WITH CRISPY POTATO AND SEASONAL ROASTED VEGETABLES.

FISH 'SPIGOLA MEDITERRANEA' ●●●
DEBONED FLAKY, EUROPEAN WHITE BASS MINI FILET. SERVED WITH CRISPY POTATO AND SEASONAL ROASTED VEGETABLES.

ADD-ONS / \$10 PER PERSON

BEEF 'BRAISED SHORT RIB' ●
BONE-IN SHORT RIB, FONDO BRUNO

DOLCI (CHOOSE ANY TWO DESSERTS)

BUDINO DI PANE CARPELLATO
STICKY, CARAMEL BREAD PUDDING

TORTA CIOCCOLATO ●
FLOURLESS ALMOND CHOCOLATE TORTA

FRUTTA MISTA ●●●
ROTATING, SEASONAL FRESH FRUIT

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

ADD-ONS / PASSED HORS D'OEUVRES

MINI ARANCINI SICILIANI / 7 PER PIECE

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

MINI VEGETARIAN ARANCINI ● / 6.50 PER PIECE

CRISPY RICE BALLS FILLED WITH MOZZARELLA, PEAS

POLPETTINE / 6 PER CUP

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

BEEF TARTARE / 7 PER PIECE

AAA PRIME BEEF, HORSERADISH, CAPERBERRY, 'BAGNA CAUDA', CIALDA DI PARMIGIANO REGGIANO

MINI NODO BURGER / 8 PER PIECE

AAA PRIME BEEF PATTY, ITALIAN PROVOLONE, TOMATO, BASIL PESTO, BALSAMIC AIOLI

PATATE FRITTE ● / 3 PER CUP

SEASONED POTATO WEDGES SERVED WITH TRUFFLE AIOLI

TUNA TARTARE ● / 7 PER CUP

YELLOWFIN TUNA, GRAINY MUSTARD, AVOCADO MOUSSE, MICRO GREENS

SALMONE E RICOTTA ● / 6 PER CUP

SMOKED ATLANTIC SALMON, CREAMY WHIPPED FRESH RICOTTA, LEMON ZEST, FRESH DILL

CAPRESE SKEWER ●● / 5 PER CUP

FIOR DI LATTE, HEIRLOOM RED AND ORANGE CHERRY TOMATO, FRESH BASIL, BALSAMIC GLAZE, MALDON SALT

GRILLED PRAWN ●● / 7 PER PIECE

GRILLED BLACK TIGER SHRIMP, HERBS, LEMON ZEST, PAPRIKA & PRESERVED LEMON CITRONETTE

MINI CALAMARI FRITTI / 6.50 PER CUP

CRISPY, DRY-RUB CALAMARI, 'QUATTRO STAGIONI' SAUCE

MINI OCTOPUS SKEWER ●● / 8 PER PIECE

CHAR-GRILLED MOROCCAN OCTOPUS, POTATO, SALSA VERDE

PIZZA (YIELDS 8-10 SLICES)

REGINA ● / 18 PER PIZZA

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

CAURÀ / 23 PER PIZZA

FRESH MOZZARELLA, HOT SOPPRESSATA, ONION, TAGGIASCA OLIVE, 'PEPERONCINO NODINO', TOMATO SAUCE

MODUGNO / 24 PER PIZZA

LIGHT MOZZARELLA, STRACCIATELLA, ITALIAN SAUSAGE, RAPINI, PEPERONCINO

BARRUA ● / 23 PER PIZZA

LIGHT MOZZARELLA, GORGONZOLA, PEAR, WALNUT, HONEY

BORGORICCO ● / 22 PER PIZZA

FRESH PULLED BURRATA, SLIVERED MARINATED ZUCCHINI, CHARRED CHERRY TOMATO, TORN BASIL, OLIVE OIL, LIGHT MOZZARELLA

QUATTRO STELLE / 23 PER PIZZA

FRESH MOZZARELLA, TOMATO SAUCE, MUSHROOM, ARTICHOKE, TAGGIASCA OLIVE, PROSCIUTTO CRUDO

SALUMI E FORMAGGI / 28 PER PERSON

SELECTION OF ARTISINAL MEATS AND CHEESES, ACCOMPANIED WITH MARINATED OLIVES, CANDIED NUTS, TARALLI, CROSTINI, TRUFFLE HONEY, & SEASONAL JAMS

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

NODO JUNCTION

2885 DUNDAS ST W, TORONTO, ON, M6P 1Y9
NODO@NODOJUNCTION.CA
416 901 1559

NODO HILLCREST

794 ST CLAIR AVE W, TORONTO, ON, M6C 1B6
NODO@NODOHILLCREST.CA
647 748 1559

NODO LESLIEVILLE

1192 QUEEN ST E, TORONTO, ON M4M 1L4
NODO@NODOLESLIEVILLE.CA
416 792 4196

NODO LIBERTY

120 LYNN WILLIAMS ST, TORONTO, ON M6K 3N6
NODO@NODOLIBERTY.CA
647 368 8110

@NODORESTAURANT