



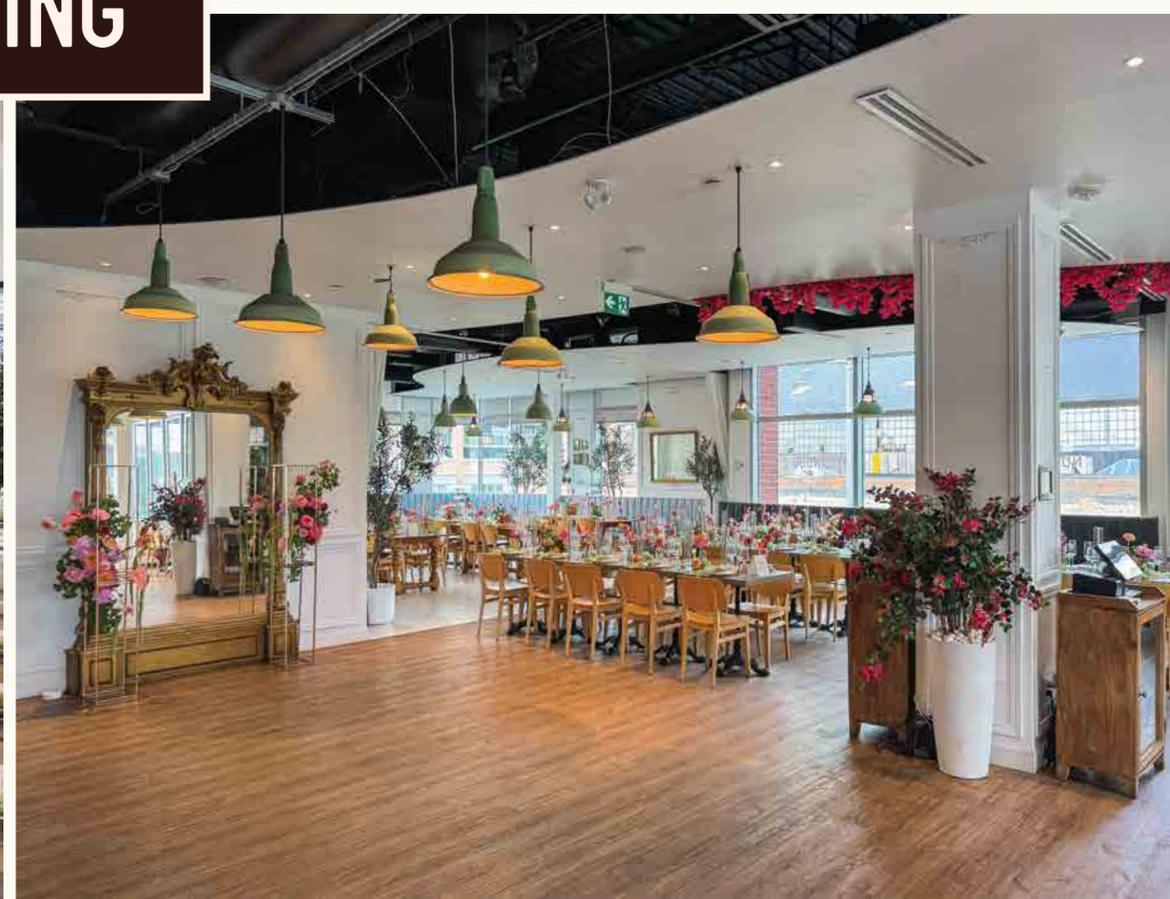
WEDDING PACKAGES

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



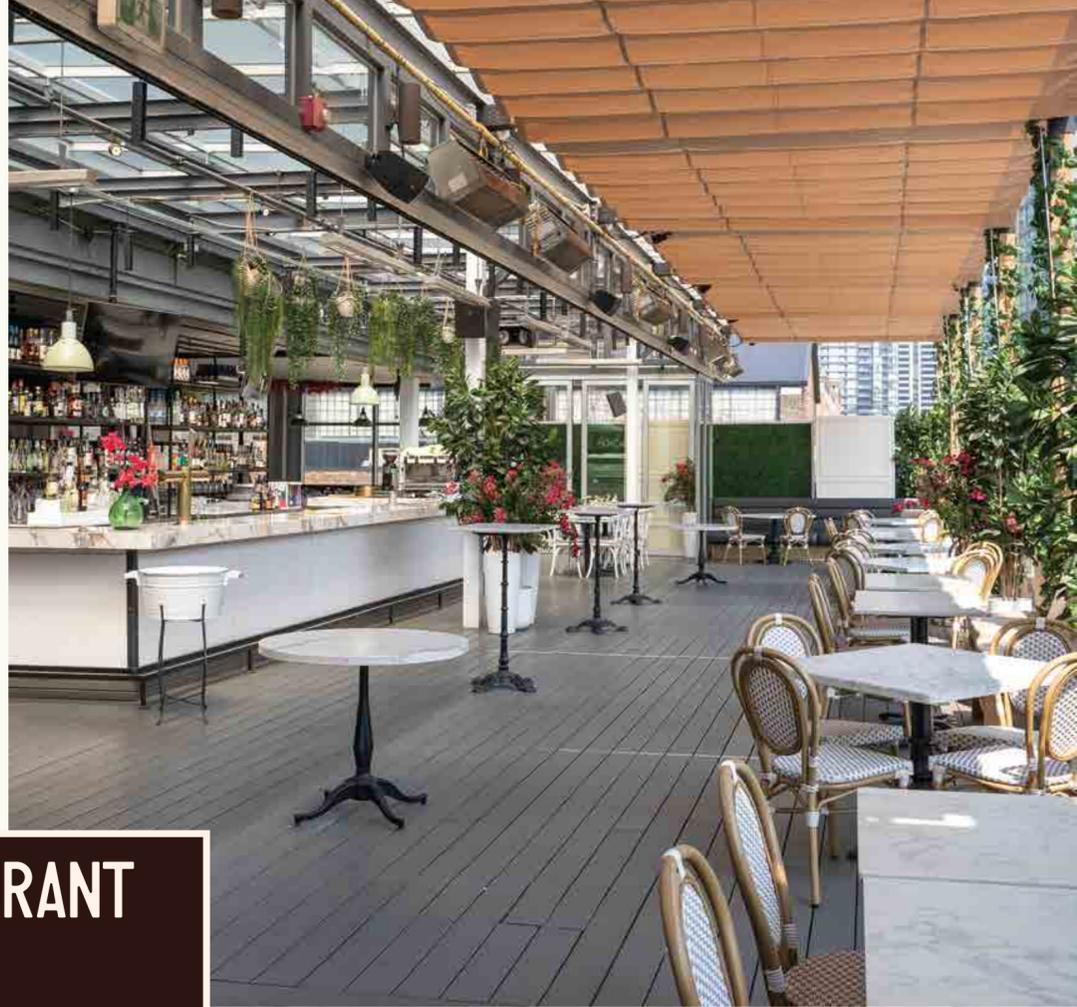
SOUTH WING





ALCOVE





FULL RESTAURANT
BUYOUT



MENUS

MENU A / \$110

PASSED RECEPTION FOLLOWED BY FOUR
COURSE SEATED MEAL

ANTIPASTI : APPETIZERS

SAME FOR ALL GUESTS
INDIVIDUALLY PLATED

SECONDO : ENTREE

SAME FOR ALL GUESTS
INDIVIDUALLY PLATED

PRIMO : PASTA

SAME FOR ALL GUESTS
INDIVIDUALLY PLATED

DOLCI : DESSERT

SAME FOR ALL GUESTS
INDIVIDUALLY PLATED

MENU B / \$140

PASSED RECEPTION, DELUXE ANTIPASTO BAR
& FOUR COURSE SEATED MEAL

ANTIPASTI : APPETIZERS

SAME FOR ALL GUESTS
INDIVIDUALLY PLATED

SECONDO : ENTREE

SAME FOR ALL GUESTS
INDIVIDUALLY PLATED

PRIMO : PASTA

SAME FOR ALL GUESTS
INDIVIDUALLY PLATED

DOLCI : DESSERT

SAME FOR ALL GUESTS
INDIVIDUALLY PLATED

PASSED RECEPTION: HORS D'OEUVRES

SAME FOR ALL GUESTS (CIRCULATED FOR ONE HOUR)

MENU A

CHOICE OF TWO: SELECTED BY HOST

BARRUA PIZZA ●

LIGHT MOZZARELLA, GORGONZOLA, PEAR, WALNUT, HONEY

CAURÀ PIZZA

FRESH MOZZARELLA, HOT SOPRESSATA, ONION, BLACK OLIVE, 'PEPERONCINO NODINO', TOMATO SAUCE

DELIA PIZZA ●

LIGHT MOZZARELLA, GOAT CHEESE, GRILLED EGGPLANT, ROASTED RED PEPPER, PESTO GENOVESE, OLIVE OIL

MODUGNO PIZZA

LIGHT MOZZARELLA, STRACCIATELLA, ITALIAN SAUSAGE, RAPINI, PEPERONCINO

REGINA PIZZA ●

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

BURRATINA ●

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

CHOICE OF TWO: SELECTED BY HOST

CAPRESE SKEWERS ●●

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

POLPETTINE

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

SPIDUCCI D'AGNELLO

FRESH ONTARIO LAMB SKEWERS, 'GREMOLADA'

SPIDUCCI DI POLLO

FRESH ONTARIO CHICKEN SKEWERS, 'GREMOLADA'

MINI VEGETARIAN ARANCINI ●

CRISPY RICE BALLS, MOZZARELLA, PEAS

CALAMARI FRITTO

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

MENU B

CHOICE OF TWO: SELECTED BY HOST

REGINA PIZZA ●

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

CAURÀ PIZZA

FRESH MOZZARELLA, HOT SOPRESSATA, ONION, BLACK OLIVE, 'PEPERONCINO NODINO', TOMATO SAUCE

BARRUA PIZZA ●

LIGHT MOZZARELLA, GORGONZOLA, PEAR, WALNUT, HONEY

MODUGNO PIZZA

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

DELIA PIZZA ●

LIGHT MOZZARELLA, GOAT CHEESE, EGGPLANT, ROASTED RED PEPPER, PESTO, OLIVE OIL

MILAZZO PIZZA

FRESH MOZZARELLA, MASCARPONE, SHAVED CANTALOUPE, PROSCIUTTO CRUDO, TORN BASIL

BORGORICCO PIZZA ●

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

BURRATINA ●

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

CHOICE OF TWO: SELECTED BY HOST

SPIDUCCI D'AGNELLO

FRESH ONTARIO LAMB SKEWERS, 'GREMOLADA'

SPIDUCCI DI POLLO

FRESH ONTARIO CHICKEN SKEWERS, 'GREMOLADA'

POLPETTINE

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

CAPRESE SKEWERS ●●

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

ARANCINI SICILIANI

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

GRILLED PRAWN

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

OCTOPUS SKEWERS

CHAR GRILLED MOROCCAN OCTOPUS, RED ONION, POTATO, SALSA VERDE

* PLEASE BE ADVISED THAT ALL OF OUR PIZZAS CONTAIN GLUTEN

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

MENU A

ALL COURSES ARE THE SAME FOR ALL GUESTS AND PLATED INDIVIDUALLY

ANTIPASTI: APPETIZERS (CHOICE OF ONE)

RUCOLA E PERA SALAD ●●

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

VERDE MISTA SALAD ●●●

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

POMODORO E STRACIATELLA SALAD ●●

ASSORTED ROMA AND CHERRY TOMATOES, DICED CUCUMBER, SHALLOT, PANE 'VECCHIO', WHITE BALSAMIC, STRACCIATELLA, FRESH BASIL

PRIMO: PASTA (CHOICE OF ONE)

*PLEASE BE ADVISED THAT WE OFFER GLUTEN-FREE PASTA

RIGATONI 'TRINACRIA' ●

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

RIGATONI 'BOLOGNESE'

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

RIGATONI PESTO GENOVESE ●

ARUGULA-BASIL PESTO, PARMIGIANO REGGIANO, EXTRA VIRGIN OLIVE OIL

ZITI GENOVESE

HOUSEMADE ZITI, SLOW-COOKED BEEF, ONION RAGU, GRANA PADANO

SECONDO: ENTREE (CHOICE OF ONE)

*CHOICES MUST BE SUBMITTED WITH FINAL MENU SELECTIONS.

GUESTS HAVE THE OPTION TO SELECT ONE OF THE CHOICES BELOW. SELECTIONS TO BE SUBMITTED 30 DAYS PRIOR TO YOUR EVENT DATE.

FISH 'ARCTIC CHAR' ●●

PAN-SEARED ARCTIC CHAR. SERVED WITH POTATO, RAPINI AND CARROTS

POULTRY 'POLLO AL MATTONE' ●●

OVEN-ROASTED HALF CHICKEN. SERVED WITH POTATO, RAPINI AND CARROTS

EGGPLANT PARMIGIANA ●

BREADED AND FRIED THINLY SLICED EGGPLANT, LAYERED WITH SAN MARZANO D.O.P. TOMATO 'SUGO', FIOR DI LATTE, PARMIGIANO REGGIANO

*PLEASE BE ADVISED THAT THE EGGPLANT PARMIGIANA IS OFFERED FOR VEGETARIAN GUESTS ONLY

DOLCI: DESSERT (CHOICE OF ONE)

RICOTTA CHEESECAKE ●

WITH BERRY COMPOTE, WHIPPED CREAM

FRUTTA MISTA ●●●

FEATURING ROTATING SEASONAL FRUIT & BERRY SELECTIONS. SERVED FAMILY STYLE

TORTA CIOCCOLATO ●●

FLOURLESS ALMOND CHOCOLATE TORTA, RASPBERRY GANACHE

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

MENU B

ALL COURSES ARE THE SAME FOR ALL GUESTS AND PLATED INDIVIDUALLY

ANTIPASTI: APPETIZERS (CHOICE OF ONE)

CAPRESE BURRATA ●●

VINE AND CHERRY TOMATO, OREGANO, OLIVE OIL, FRESH BASIL, BURRATA, BALSAMIC REDUCTION

CAVOLO E CAVOLETTI E LENTICCHIE SALAD ●●

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

VERDE MISTA SALAD ●●●

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

FINOCCHIO E ARANCIA SALAD ●●

ORANGE, BABY ARUGULA, ENDIVE, FENNEL, SHAVED PARMIGIANO REGGIANO, CITRUS VINAIGRETTE

RUCOLA E PERA SALAD ●

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

PRIMO: PASTA (CHOICE OF ONE)

*PLEASE BE ADVISED THAT WE OFFER GLUTEN-FREE PASTA

GNOCCHI 'NEW SCHOOL' ●

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

RAVIOLI (SERVED AL DENTE) ●

MASCARPONE AND PARMIGIANO STUFFED RAVIOLI, SAN MARZANO D.O.P. TOMATO 'SUGO', 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

SECONDO: ENTREE (CHOICE OF ONE)

*CHOICES MUST BE SUBMITTED WITH FINAL MENU SELECTIONS.
HOSTS HAVE THE OPTION TO SELECT THREE OF THE BELOW OPTIONS.

BEEF 'BRAISED SHORT RIB' ●●

SLOW-COOKED, BONE-IN SHORT RIB. SERVED WITH POTATO, BROCCOLINI AND CARROTS

FISH 'ARCTIC CHAR' ●●

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

FISH 'BRANZINO' ●●

FLAKY, EUROPEAN WHITE BASS FILET (DEBONED).SERVED WITH POTATO, BROCCOLINI AND CARROTS

EGGPLANT PARMIGIANA ●

BREADED AND FRIED THINLY SLICED EGGPLANT, LAYERED WITH SAN MARZANO D.O.P. TOMATO 'SUGO', FIOR DI LATTE, PARMIGIANO REGGIANO

POULTRY 'POLLO AL MATTONE' ●●

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

VEAL OSSOBUCO ●●

BONE-IN VEAL SHANK, SUGO E GREMOLADA ARROSTO

*PLEASE BE ADVISED THAT THE EGGPLANT PARMIGIANA IS OFFERED FOR VEGETARIAN GUESTS ONLY

DOLCI: DESSERT (CHOICE OF ONE)

BUDINO ●

STICKY CARAMEL BREAD PUDDING

FRUTTA MISTA ●●●

FEATURING ROTATING SEASONAL FRUIT & BERRY SELECTIONS. SERVED FAMILY STYLE

TIRAMISU ●

CLASSIC ITALIAN TIRAMISU MADE WITH FRESH MASCARPONE

RICOTTA CHEESECAKE ●

WITH BERRY COMPOTE, WHIPPED CREAM

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

HORS D'OEUVRES

ADD-ONS

MINIMUM ORDER OF 60 PIECES

SERVED COLD

SMOKED SALMON CAVIAR / 8 PER PIECE
SMOKED SALMON, ITALIAN CREAM CHEESE, ROYAL CAVIAR, FRESH DILL (CRISPY TART)

OYSTERS (STATIONERY) / 4 PER PIECE
OYSTERS SERVED WITH HORSE RADISH & MIGNONETTE (*MINIMUM 100 PIECES)

TUNA TARTARE / 7 PER PIECE
YELLOWFIN TUNA, GRAINY MUSTARD, AVOCADO MOUSSE, CHIVES (CROSTINO OR (MINI-CUP))

BEEF CARPACCIO / 7 PER PIECE
AAA PRIME BEEF, TRUFFLE AIOLI, CRISPY ARTICHOKE, SHAVED PARMIGIANO REGGIANO (CROSTINO OR (MINI-CUP))

CAVOLO NERO E GRANA PADANO / 5 PER CUP
CHOPPED TUSCAN KALE, PINE NUTS, SHAVED PADANO, VINAIGRETTE (MINI-CUP)

PROSCIUTTO E MELONE / 5 PER PIECE
PROSCIUTTO DI PARMA, FRESH CANTALOUPE, BALSAMIC REDUCTION, BASIL (SKEWER)

CAPRESE / 5 PER PIECE
FIOR DI LATTE, HEIRLOOM CHERRY TOMATO, FRESH BASIL, BALSAMIC GLAZE, MALDON SALT (SKEWER)

MINI-COCCOLI CON PROSCIUTTO / 5 PER CUP
FRIED DOUGH, PROSCIUTTO DI PARMA, HOUSEMADE STRACCIATELLA, BASIL OIL (MINI-CUP)

SERVED HOT

MINI VEGETARIAN ARANCINI / 7 PER PIECE
CRISPY RICE BALLS, MOZZARELLA, PEAS (MINI-CUP)

GRILLED PRAWN / 7 PER PIECE
GRILLED BLACK TIGER SHRIMP, HERBS, LEMON ZEST, PAPRIKA & PRESERVED LEMON CITRONETTE (SKEWER OR MINI-CUP)

CALAMARI FRITTI / 6 PER CUP
CRISPY, DRY RUB CALAMARI, AIOLI (MINI-CUP)

PATATE FRITTE / 4 PER CUP
SEASONED POTATO WEDGES WITH TRUFFLE AIOLI (MINI-CUP)

GRILLED LAMB CHOP / 8.5 PER PIECE
FIRE-GRILLED LAMB CHOPS, 'GREMOLADA', MALDON SALT

MINI ARANCINI SICILIANI / 7 PER PIECE
CRISPY RICE BALLS, MOZZARELLA, PEAS, 'RAGU DI CARNE' (MINI-CUP)

BLACKENED BRUSSELS / 4 PER CUP
DEEP FRIED BRUSSELS, MAPLE-CIDER VINAIGRETTE (MINI-CUP)

MINI NODO BURGER / 8 PER PIECE
AAA PRIME BEEF PATTY, ITALIAN PROVOLONE, TOMATO, BASIL PESTO, BALSAMIC AIOLI

POLPETTINE / 4 PER PIECE
VEAL/BEEF/PORK MEATBALLS, FRESH TOMATO 'SUGO', SHAVED PECORINO ROMANO

MINI OCTOPUS / 8 PER PIECE
CHAR-GRILLED MOROCCAN OCTOPUS, RED ONION, BELL PEPPER, MINI-POTATO, TAGGIASCA OLIVE, SALSA VERDE (SKEWER)

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

ADD-ONS

SALADS

SERVED FAMILY-STYLE
FEEDS UP TO 4-5 GUESTS

CAESAR LEO / 32

CRISP ROMAINE, DOUBLE-SMOKED BACON, GRATED GRANA PADANO, GRILLED CORN, GARLIC CIABATTA CROUTONS, CAESAR VINAIGRETTE

RUCOLA E PERA / 34.5 ●

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

VERDE MISTA / 29 ●●●

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

FINOCCHIO E ARANCIA SALAD / 34.5 ●●

ORANGE, BABY ARUGULA, ENDIVE, FENNEL, SHAVED PARMIGIANO REGGIANO, CITRUS VINAIGRETTE

BURRATA CAPRESE / 36.5 ●

VINE AND CHERRY TOMATO, OREGANO, OLIVE OIL, FRESH BASIL, BURRATA, BALSAMIC REDUCTION

CAVOLO, CAVOLETTI E LENTICCHIE / 34.5 ●●

CHOPPED BLACK KALE & BRUSSEL 'SLAW', TOASTED ALMOND, DRIED CRANBERRY, GALA APPLE & ANJOU PEAR, CRISPY LENTIL, MAPLE VINAIGRETTE

PASTAS

SERVED FAMILY-STYLE
FEEDS UP TO 10 GUESTS

CONCHIGLIE RAPINI E SALSICCIA / 130

PULLED BARESE SAUSAGE, GARLIC RAPINI, CHILI FLAKES, MASCARPONE

RIGATONI BOLOGNESE / 125

SLOW-COOKED VEAL/BEEF/PORK 'RAGU', PARMIGIANO REGGIANO

RIGATONI POMODORO FRESCO / 110 ●●●

SAN MARZANO D.O.P TOMATO 'SUGO', OLIVE OIL, FRESH BASIL

CONCHIGLIE GENOVESE PESTO / 120 ●

BASIL PESTO, SHAVED PARMIGIANO

RIGATONI TRINACRIA / 120 ●

GARLIC BLITZED CHERRY TOMATO AND ZUCCHINI, BASIL, SMOKED MOZZARELLA, ARUGULA, SHAVED RICOTTA SALATA

RISOTTO AI FUNGHI / 130 ●

RISOTTO, TRUFFLE, CREMINI MUSHROOMS, GRANA PADANO

RAVIOLI E LIMONE / 130 ●

HOUSEMADE RICOTTA-MASCARPONE RAVIOLI, LEMON-INFUSED BUTTER, PARMIGIANO REGGIANO, RED PEPPERCORN, LIME

GNOCCHI 'NEW SCHOOL' MAIS E FUNGHI / 140 ●

HOUSEMADE PAN-SEARED POTATO GNOCCHI, SAUTEED WILD MUSHROOMS, CORN, PEPPERS

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

LATE NIGHT

PIZZA

* PLEASE BE ADVISED THAT ALL OF OUR PIZZAS CONTAIN GLUTEN

REGINA PIZZA / 18 ●

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

POGGIONINO / 22 ●

LIGHT MOZZARELLA, GOAT CHEESE, SUNDRIED TOMATO, ARTICHOKE, TOMATO SAUCE, FRESH ARUGULA

CA'DOMININ / 23

LIGHT MOZZARELLA, PANCETTA, CORN, WILD MUSHROOM, TRUFFLE OIL, ROAST GARLIC 'CREMA'

MILAZZO / 25

FRESH MOZZARELLA, MASCARPONE, SHAVED CANTALOUPE, PROSCIUTTO CRUDO, TORN BASIL

MODUGNO PIZZA / 25

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

L'AMERICANA / 20

FRESH MOZZARELLA, PEPPERONI, MUSHROOM, GREEN PEPPER, TOMATO SAUCE

CAURA / 23

FRESH MOZZARELLA, HOT SOPRESSATA, ONION, TAGGIASCA OLIVE, PEPERONCINO, TOMATO SAUCE

BARRUA PIZZA / 23 ●

LIGHT MOZZARELLA, GORGONZOLA, PEAR, WALNUT, HONEY

BURRATINA / 26 ●

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

ADD-ONS

CALAMARI FRITTO / 6 PER 2 PIECES

CRISPY, DRY RUB CALAMARI, AIOLI

MINI ARANCINI SICILIANI / 6.5 PER PIECE ●

CRISPY RICE BALLS, MOZZARELLA, PEAS

MINI ARANCINI SICILIANI / 7 PER PIECE

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

PATATE FRITTE / 3 PER PIECE ●●

HAND-CUT YUKON GOLD POTATO WEDGES WITH TRUFFLE AIOLI

BLACKENED BRUSSELS / 3 PER 2 PIECES ●●●

DEEP FRIED MAPLE-CIDER BRUSSELS

SALUMI E FROMAGGI / 28 PER PERSON

PREMIUM ITALIAN CHARCUTERIE & CRAFT ITALIAN CHEESE SELECTIONS WITH ACCOUTREMENTS

FRUTTA MISTA PLATTER / 12.5 PER PERSON ●●●

ROTATING SEASONAL FRESH FRUIT SELECTIONS

* FEEDS UP TO 4 GUESTS

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE



LIBERTY

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