



LIBERTY

WEDDING PACKAGES



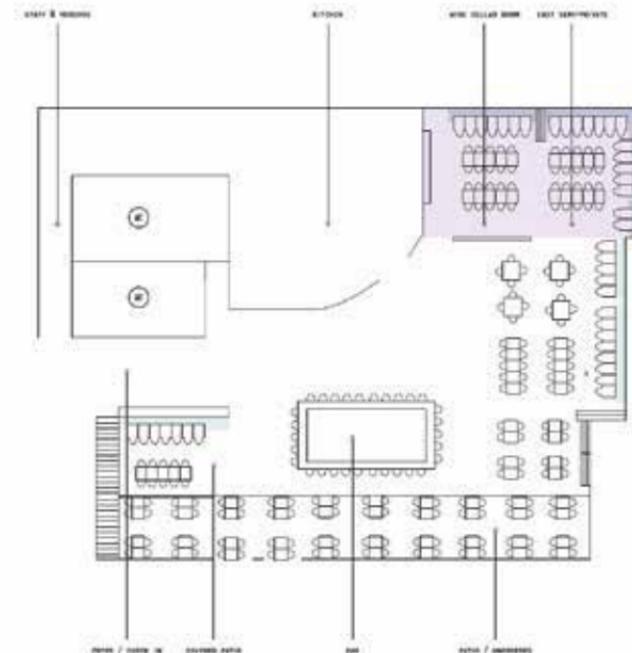
DISTINCTIVE
APPROACHABLE PRIVATE
& SEMI-PRIVATE
GROUP DINING OPTIONS
FOR ANY AND ALL
SPECIAL EVENT
REQUIREMENTS

NODO LIBERTY DOES NOT CHARGE A DEDICATED ROOM FEE. WE DO ASK FOR A NET MINIMUM SPEND BASED ON THE DESIRED DATE AND SEATING TIME.

CONTACT US TODAY TO LEARN MORE!
NODO@NODOLIBERTY.CA



NODO LIBERTY FLOORPLAN



EAST WING



ALCOVE



SOUTH WING



WINE CELLAR



SOUTH WING



PERFECT FOR GROUPS UP TO 80 GUESTS.



EAST WING



PERFECT FOR GROUPS OF UP TO 180 GUESTS.



FULL RESTAURANT BUYOUT



PERFECT FOR GROUPS UP TO 200 GUESTS AND 250 NONSEATED.



MENU A



PASSED RECEPTION
FOLLOWED BY
FOUR COURSE SEATED MEAL

ANTIPASTI : APPETIZERS

SAME FOR ALL GUESTS;
INDIVIDUALLY PLATED

PRIMO : PASTA

SAME FOR ALL GUESTS,
INDIVIDUALLY PLATED

SECONDO : ENTREE

SAME FOR ALL GUESTS;
INDIVIDUALLY PLATED

DOLCI : DESSERT

SAME FOR ALL GUESTS,
INDIVIDUALLY PLATED

\$110 PER PERSON

WITH THE OPTION OF \$65 OPEN BAR PACKAGE
ALL-INCLUSIVE





PASSED RECEPTION: HORS D'OEUVRES

SAME FOR ALL GUESTS (CIRCULATED FOR ONE HOUR)

CHOICE OF TWO:

(SELECTED BY HOST)

-  **BARRUA PIZZA**
GORGONZOLA, PEAR, WALNUT, HONEY
(WITH LIGHT MOZZARELLA)

- CAURA PIZZA**
FRESH MOZZARELLA, HOT SOPRESSATA,
ONION, BLACK OLIVE, 'PEPERONCINO NODINO',
TOMATO SAUCE

-  **DELIA PIZZA**
LIGHT MOZZARELLA, GOAT CHEESE, EGGPLANT,
ROASTED RED PEPPER, PESTO, EVOO

- MADDUNIO PIZZA**
PULLED BURRATA, ITALIAN SAUSAGE,
RAPINI, 'PEPERONCINO NODINO'
(WITH LIGHT MOZZARELLA)

-  **REGINA PIZZA**
FRESH MOZZARELLA, SAN MARZANO D.O.P.
TOMATO SAUCE, BASIL, OLIVE OIL

CHOICE OF TWO:

(SELECTED BY HOST)

-  **CAPRESE SKEWER**
MINI BOCCONCINI, CHERRY TOMATO, FRESH BASIL,
 BALSAMIC GLAZE, BASIL PESTO

-  **POLENTA**
 BAKED POLENTA, TOMATO JAM, GOAT CHEESE

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

-  **SPIDUCCI D'AGNELLO**
FRESH, ONTARIO LAMB SKEWERS, 'GREMOLATA'

-  **SPIDUCCI DI POLLO**
FRESH, ONTARIO CHICKEN SKEWERS, 'GREMOLATA'

PLEASE BE ADVISED THAT ALL OF OUR PIZZAS CONTAIN GLUTEN.

MENU A

FOUR COURSES

COURSE ONE:

ANTIPASTI: APPETIZERS

SAME FOR ALL GUESTS; INDIVIDUALLY PLATED SALAD

CHOICE OF ONE:

SERVED ALONGSIDE IN-HOUSE MADE
ARTISANAL FOCACCIA BREAD, SERVED WITH
EXTRA VIRGIN OLIVE OIL
(SELECTED BY HOST)

-  ARUGULA E PERA SALAD
-  ARUGULA, PEAR, TOASTED WALNUTS, D.O.P.
GORGONZOLA, PARMIGIANO REGGIANO, POPPY SEED
VINAIGRETTE
-  VERDE MISTA SALAD
-  LOLA ROSSA, CASTLEFRANCO VERDE, ARUGULA,
RADICCHIO, ENDIVE, SHAVED CARROT, PICKLED
RED ONION, HONEY-SHALLOT VINAIGRETTE
-  POMODORO E STRACIATELLA SALAD
ASSORTED ROMA AND CHERRY TOMATOES,
DICED CUCUMBER, SHALLOT, PANE 'VECCHIO',
WHITE BALSAMIC, IN-HOUSE MADE 'STRACIA-
TELLA', FRESH BASIL

COURSE TWO:

PRIMO: PASTA

SAME FOR ALL GUESTS, INDIVIDUALLY PLATED PASTA

CHOICE OF ONE:

(SELECTED BY HOST)

RIGATONI 'BOLOGNESE'

SLOW-COOK VEAL / PORK / BEEF RAGÙ,
GRANA PADANO

RIGATONI 'TRINACRIA'

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

RIGATONI 'PESTO E PARMIGIANO'

GARLIC-ARUGULA-PINE-NUT PESTO,
PARMIGIANO, EXTRA VIRGIN OLIVE OIL

PLEASE BE ADVISED THAT WE DO OFFER GLUTEN-FREE PASTA.

MENU A

FOUR COURSES

COURSE THREE:

SECONDO: ENTREE

SAME FOR ALL GUESTS; INDIVIDUALLY PLATED ENTREE

CHOICE OF ONE:

(SELECTED BY HOST)

-  FISH 'ARCTIC CHAR'
PAN-SEARED ARCTIC CHAR, SERVED WITH POTATO
PUREE, RAPINI AND HEIRLOOM CARROTS
-  POULTRY 'POLLO AL MATTONE'
OVEN-ROASTED HALF CHICKEN, SERVED WITH POTATO
PUREE, RAPINI AND HEIRLOOM 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.

COURSE FOUR:

DOLCI: DESSERT

SAME FOR ALL GUESTS; INDIVIDUALLY PLATED DESSERT

CHOICE OF ONE:

(SELECTED BY HOST)

- RICOTTA CHEESECAKE
WITH BERRY COMPOTE, WHIPPED CREAM
-  FRUTTA MISTA
FEATURING ROTATING SEASONAL FRUITS & BERRIES
SELECTIONS, SERVED FAMILY STYLE
-  TORTA CIOCCOLATO
FLOURLESS DARK CHOCOLATE & ESPRESSO TORTA,
SHAVED ALMONDS, SEA SALT, VANILLA GELATO

MENU B



PASSED RECEPTION
DELUXE ANTIPASTO BAR
&
FOUR COURSE SEATED MEAL

ANTIPASTI : APPETIZERS

SAME FOR ALL GUESTS;
INDIVIDUALLY PLATED

PRIMO : PASTA

SAME FOR ALL GUESTS,
INDIVIDUALLY PLATED

SECONDO : ENTREE

SAME FOR ALL GUESTS;
INDIVIDUALLY PLATED

DOLCI : DESSERT

SAME FOR ALL GUESTS,
INDIVIDUALLY PLATED

\$140 PER PERSON

WITH THE OPTION OF \$65 OPEN BAR PACKAGE
ALL-INCLUSIVE





DELUXE ANTIPASTO STATION



PREMIUM ITALIAN CHARCUTERIE & CRAFT ITALIAN CHEESE SELECTIONS WITH CLASSIC ACCOUTREMENTS;
MARINATED OLIVES AND ARTICHOKE, ROASTED RED PEPPERS, EGGPLANT, GRILLED ZUCCHINI, PICKLED
GARDENIA, PICKLES, GRAPES, FIGS, STRAWBERRIES, APRICOTS, PLUMS, CANDIED NUTS,
TARALLI, CROSTINI, TRUFFLE HONEY, & SEASONAL JAMS

SAME FOR ALL GUESTS (CIRCULATED FOR ONE HOUR)



PASSED RECEPTION

SAME FOR ALL GUESTS (CIRCULATED FOR ONE HOUR)

CHOICE OF TWO:

(SELECTED BY HOST)

-  **REGINA PIZZA**
FRESH MOZZARELLA, SAN MARZANO D.O.P.
TOMATO SAUCE, BASIL, OLIVE OIL
- CAURA PIZZA**
FRESH MOZZARELLA, HOT SOPRESSATA, ONION,
BLACK OLIVE, 'PEPERONCINO NODINO', TOMATO SAUCE
-  **BARRUA PIZZA**
GORGONZOLA, PEAR, WALNUT, HONEY
(WITH LIGHT MOZZARELLA)
- MADDUNIO PIZZA**
PULLED BURRATA, ITALIAN SAUSAGE, RAPINI,
'PEPERONCINO NODINO' (WITH LIGHT MOZZARELLA)
-  **DELIA PIZZA**
LIGHT MOZZARELLA, GOAT CHEESE, EGGPLANT,
ROASTED RED PEPPER, PESTO, EVOO
- MILAZZO PIZZA**
FRESH MOZZARELLA, MASCARPONE, SHAVED
CANTALOUPE, PROSCIUTTO CRUDO, TORN BASIL
-  **BURRATINA PIZZA**
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, 'GREMOLATA'
-  **SPIDUCCI DI POLLO**
FRESH, ONTARIO CHICKEN SKEWERS, 'GREMOLATA'
- POLPETTINE**
HANDMADE VEAL/PORK/BEEF MEATBALLS, SAN MARZANO
D.O.P. TOMATO 'SUGO', PECORINO ROMANO
-  **CAPRESE SKEWERS**
 **MINI BOCCONCINI**, CHERRY TOMATO, FRESH BASIL,
BALSAMIC GLAZE, MALDON SALT, BRUSHED WITH
CREAMY BASIL PESTO
-  **POLENTA**
 **BAKED POLENTA**, TOMATO JAM, GOAT CHEESE
- ARANCINI SICILIANI**
CRISPY RICE BALLS FILLED WITH MOZZARELLA,
PEAS, 'RAGÙ DI CARNE'
-  **SHRIMP SKEWERS**
GRILLED BLACK TIGER SHRIMP, HERBS, LEMON ZEST,
SPANISH PAPRIKA & PRESERVED LEMON CITRONETTE

COURSE ONE:

ANTIPASTI: APPETIZERS

SAME FOR ALL GUESTS; INDIVIDUALLY PLATED SALAD

CHOICE OF 1:

(SELECTED BY HOST)



CAPRESE BURRATA



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



CAVOLO E CAVOLETTI SALAD



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



VERDE MISTA SALAD



LOLA ROSSA, CASTLEFRANCO VERDE, ARUGULA,
RADICCHIO, ENDIVE, SHAVED CARROT, PICKLED
RED ONION, HONEY-SHALLOT VINAIGRETTE



CITRUS SALAD



CITRUS SALAD WITH FENNEL, FRISÉE, SHAVED
'RICOTTA SALATA'

COURSE TWO:

PRIMO : PASTA | RISOTTO

SAME FOR ALL GUESTS, INDIVIDUALLY PLATED

CHOICE OF 1 :

(SELECTED BY HOST)



GNOCCHI 'NEW SCHOOL'

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



RAVIOLI

HOUSE-MADE RAVIOLI, STUFFED WITH MASCARPONE
AND PARMIGIANO REGGIANO, SAN MARZANO D.O.P.
TOMATO 'SUGO', FRESH BASIL



RISOTTO

AGED CANNAROLI RICE, SAFFRON, SWEET PEAS,
PARMIGIANO REGGIANO, BLACK TIGER SHRIMP

RIGATONI 'BOLOGNESE'

SLOW-COOK VEAL / PORK / BEEF RAGÙ,
GRANA PADANO

COURSE THREE:

SECONDO: ENTREE

SAME FOR ALL GUESTS; INDIVIDUALLY PLATED ENTREE

CHOICE OF 1:

(SELECTED BY HOST)



BEEF 'BRAISED BEEF SHORT RIB'

SLOW COOKED, BONE IN SHORT RIB, SERVED WITH
POTATO PUREE, RAPINI AND HEIRLOOM CARROTS



FISH 'ARCTIC CHAR'

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



FISH 'BRANZINO'

FLAKY, EUROPEAN WHITE BASS FILET (DEBONED),
SERVED WITH POTATO PUREE, RAPINI AND HEIRLOOM
CARROTS



POULTRY 'POLLO AL MATTONE'

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



EGGPLANT PARMIGIANA

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

COURSE FOUR:

DOLCI: DESSERT

SAME FOR ALL GUESTS; INDIVIDUALLY PLATED DESSERT

CHOICE OF 1:

(SELECTED BY HOST)

BUDINO E GELATO

STICKY, CARAMEL BREAD PUDDING WITH VANILLA
FLAVOURED ITALIAN CRAFT GELATO, INDIVIDUALLY
PLATED



FRUTTA MISTA

FEATURING ROTATING SEASONAL FRUITS & BERRIES
SELECTIONS, SERVED FAMILY STYLE

TIRAMISU

CLASSIC ITALIAN TIRAMISU MADE WITH FRESH
MASCARPONE

PLEASE BE ADVISED THAT WE DO OFFER GLUTEN-FREE PASTA.

HORS D'OEUVRES



ADD-ONS
MINIMUM ORDER OF 60 PIECES



HORS D'OEUVRES - COLD

MINIMUM ORDER OF 60 PIECES

SALMON E RICOTTA

SLICED SMOKED ATLANTIC SALMON WITH DILL, RICOTTA, LUMPFISH CAVIAR, CROSTINO
\$6.00/PIECE

TUNA TARTARE

YELLOWFIN TUNA TARTARE, AVOCADO MOUSSE, GRAINY POMMERY MUSTARD, MICRO-GREENS, MINI-CUP
\$7.00/PIECE

CAVOLO NERO E GRANA PADANO

CHOPPED TUSCAN KALE, PINE NUTS, SHAVED-PADANO, GRAINY MUSTARD VINAIGRETTE, MINI-CUP
\$4.00/PIECE

CAPRESE

MINI BOCCOCINI, CHERRY TOMATO, FRESH BASIL, BALSAMIC GLAZE, MALDON SALT, BASIL PESTO, SKEWER
\$3.00/PIECE

POLENTA

BAKED POLENTA, TOMATO JAM, GOAT CHEESE
\$3.50/PIECE

CAPONATA

SAUTEED ITALIAN EGGPLANT, BELL PEPPER, CELERY, SHALLOT, TAGGIASCHE OLIVES, PINE NUTS, FRESH BASIL, CROSTINO
\$5.00/PIECE

BEEF TARTARE

AAA PRIME BEEF, HORSERADISH, CAPERBERRY, 'BAGNA CAUDA', CIALDA DI PARMIGIANO REGGIANO, CROSTINO
\$7.00/PIECE

PROSCIUTTO E MELONE

PROSCIUTTO DI PARMA, FRESH CANTALOUPE, BALSAMIC REDUCTION, BASIL OIL, SKEWERS
\$4.50/PIECE

MINI-COCCOLI CON PROSCIUTTO

FRIED PIZZA DOUGH, PROSCIUTTO DI PARMA, IN-HOUSE MADE STRACCIATELLA, BASIL OIL, MINI-CUP
\$3.50/PIECE

OYSTER STATION

ACADIAN GOLD OYSTERS, SERVED WITH HORSERADISH & MIGNONETTE
\$4.00/PIECE (100 PC. MINIMUM)

HORS D'OEUVRES - HOT

MINIMUM ORDER OF 60 PIECES

MINI SICILIAN ARANCINI (VEGETARIAN)

CRISPY RICE BALLS; MOZZARELLA, GREEN PEAS
\$6.50/PIECE

BLACKENED BRUSSELS

DEEP FRIED MAPLE-CIDER BRUSSELS MINI-CUP
\$3.00/2 PIECE

PATATE FRITTE

HAND-CUT YUKON GOLD POTATO WEDGES WITH TRUFFLE AIOLI
\$3.00/PIECE

FRIGITELLI PEPPERS

CHARRED SARDINIAN-SPICED PEPPERS, LEMON ZEST, MINI-CUP
\$3.00/2 PIECE

POLPETTINE

VEAL/BEEF/PORK MEATBALLS FRESH TOMATO 'SUGO', SHAVED PECORINO ROMANO CHEESE
\$4.00/PIECE

MINI SICILIAN ARANCINI

CRISPY RICE BALLS; VEAL/PORK/BEEF 'RAGU', MOZZARELLA, PEAS
\$7.00/PIECE

SHRIMP

GRILLED BLACK TIGER SHRIMP, HERBS, LEMON ZEST, SPANISH PAPRIKA & PRESERVED LEMON CITRONETTE
\$8.00/PIECE

LAMB CHOPS

FIRE-GRILLED LAMB CHOPS, 'GREMOLATA', MALDON SALT
\$8.50/PIECE

MINI NODO BURGER

AAA PRIME BEEF PATTY, ITALIAN PROVOLONE, TOMATO, BASIL PESTO, BALSAMIC AIOLI
\$8.00/PIECE

MINI OCTOPUS

CHAR-GRILLED MOROCCAN OCTOPUS, POTATO, ZUCCHINI, SALSA VERDE, SKEWER
\$8.00/PIECE

CALAMARI FRITTO

CRISPY, DRY RUB CALAMARI, AIOLI, MINI-CUP
\$6.00/2 PIECE

SALADS



ADD-ONS
SERVED FAMILY STYLE
FEEDS UP TO 4-5 GUESTS

CAESAR LEO

CRISP ROMAINE, DOUBLE-SMOKED BACON, GRATED GRANA PADANO, GRILLED CORN, GARLIC CIABATTA CROUTONS, CAESAR VINAIGRETTE
\$32

RUCOLA E PERA / GORGONZOLA

 ARUGULA, PEAR, TOASTED WALNUTS, D.O.P. GORGONZOLA, PARMIGIANO REGGIANO, POPPY SEED VINAIGRETTE
\$34.50

VERDE MISTA

 LOLA ROSSA, CASTLEFRANCO VERDE, ARUGULA, RADICCHIO, ENDIVE, SHAVED CARROT, PICKLED RED ONION, HONEY-SHALLOT VINAIGRETTE
\$29

CAVOLO, CAVOLETTI E LENTICCHIE

 CHOPPED BLACK KALE & BRUSSEL 'SLAW', TOASTED ALMOND, DRIED CRANBERRY, GALA APPLE & ANJOU PEAR, CRISPY LENTIL, MAPLE VINAIGRETTE
\$34.50

BURRATA CAPRESE

 VINE AND CHERRY TOMATO, OREGANO, OLIVE OIL, FRESH BASIL, BURRATA, BALSAMIC REDUCTION
\$36.50

CITRUS

 CITRUS SALAD WITH FENNEL, FRISÉE, SHAVED 'RICOTTA SALATA'
\$34.50

PASTAS



UPGRADES
SERVED FAMILY STYLE, IN BOWLS;
FEEDS 8-10 GUESTS

ORECCHIETTE RAPINI SALSICCIA
PULLED BARESE SAUSAGE,
GARLIC RAPINI, DRY CHILIS, MASCARPONE

RIGATONI BOLOGNESE
SLOW-COOK VEAL/PORK/BEEF RAGU, REGGIANO

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

 ORECCHIETTE GENOVESE PESTO
BASIL-PESTO, SHAVED PARMIGIANO

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

 RAVIOLI PESTO TRAPANESE
MASCARPONE AND PARMIGIANO STUFFED RAVIOLI,
TAGGIASCA OLIVE, TOASTED SLIVERED ALMONDS,
SHAVED PARMIGIANO REGGIANO, FRESH BASIL

 GNOCCHI 'NEW SCHOOL' MAIS E FUNGHI
PAN-SEARED HOUSE-MADE POTATO GNOCCHI, SAUTÉED
WILD MUSHROOM, CORN, TRI-COLOUR PEPPERS

 GARGANELLI CAVOLFIORE GRATINATO
GRANO-PADANO-FONTINA-BREAD-CRUMB-CRUSTED
CAULIFLOWER 'CREMOSO',
GREEN PEAS, FRESH ITALIAN PARSLEY

 RISOTTO 'AI FUNGHI'
RISOTTO, TRUFFLE, CREMINI MUSHROOMS,
GRANA PADANO

\$6 PER PERSON
TO UPGRADE TO A PASTA
OR RISOTTO DUO

LATE NIGHT



PIZZA À LA CARTE
& ADD-ONS

PIZZA À LA CARTE



REGINA

FIOR DI LATTE, SAN MARZANO D.O.P.,
TOMATO SAUCE, BASIL, OLIVE OIL
\$17



POGGIONINO

GOAT CHEESE, SUN-DRIED TOMATO, ARTICHOKE,
FRESH ARUGULA, TOMATO SAUCE
\$20.5



BARRUA

GORGONZOLA, PEAR, WALNUT, HONEY
(WITH LIGHT MOZZARELLA)
\$20.5



BURRATTINA

PULLED BURRATA, SAN MARZANO D.O.P. TOMATO
SAUCE, TORN BASIL, OLIVE OIL
\$26

CA' DOMININ

PANCETTA, CORN, WILD MUSHROOM, TRUFFLE OIL,
ROAST GARLIC 'CREMA', TRUFFLE OIL, ROASTED
GARLIC (WITH LIGHT MOZZARELLA)
\$22

MILAZZO

FRESH MOZZARELLA, MASCARPONE, SHAVED
CANTALOUPE, PROSCIUTTO CRUDO, TORN BASIL
\$24

MADUNNIO

PULLED BURRATA, ITALIAN SAUSAGE, RAPINI,
'PEPERONCINO NODINO' (WITH LIGHT MOZZARELLA)
\$24

L'AMERICANA

FRESH MOZZARELLA, PEPPERONI, MUSHROOM,
GREEN PEPPER, TOMATO SAUCE
\$19

CAURA

FRESH MOZZARELLA, HOT SOPRESSATA, ONION,
BLACK OLIVE, 'PEPERONCINO NODINO',
TOMATO SAUCE
\$21.5

ADD-ONS

CALAMARI FRITTO
CRISPY CALAMARI, 'QUATTRO STAGIONI' SAUCE
\$6.00/2 PIECE

MINI SICILIAN ARANCINI
CRISPY RICE BALLS; VEAL/PORK/BEEF 'RAGU',
MOZZARELLA, PEAS"
\$7.00/PIECE

 **MINI SICILIAN ARANCINI (VEGETARIAN)**
CRISPY RICE BALLS; MOZZARELLA, GREEN PEAS
\$6.50/PIECE

 **PATATE FRITTE**
 **HAND-CUT YUKON GOLD POTATO WEDGES WITH
TRUFFLE AIOLI**
\$3.00/ PIECE

 **BLACKENED BRUSSELS**
 **DEEP FRIED MAPLE-CIDER BRUSSELS**
\$3.00/2 PIECE

SALUMI E FORMAGGI
PREMIUM ITALIAN CHARCUTERIE & CRAFT ITALIAN
CHEESE SELECTIONS WITH CLASSIC ACCOUTREMENTS
\$24 PER PERSON

 **FRUTTA MISTA PLATTER**
ROTATING, SEASONAL FRESH FRUIT SELECTIONS
\$12.50 PER PERSON FEEDS UP TO 4







LIBERTY