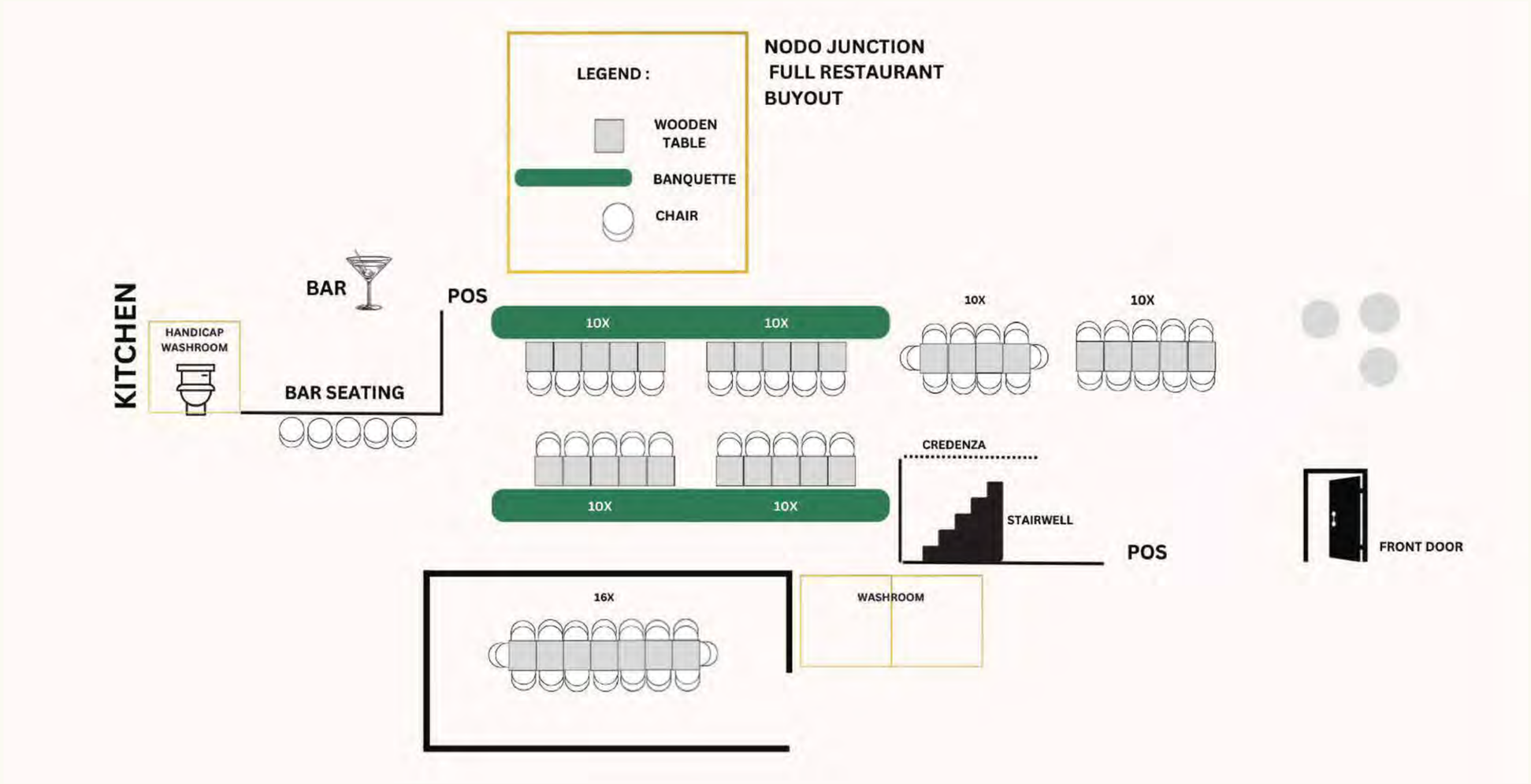


GROUP DINING

@NODORESTAURANT

NODO JUNCTION FLOORPLAN



MAIN LEVEL SPACE

UP TO 70 GUESTS SEATED
100+ GUESTS STANDING

SUB-LEVEL SPACE

UP TO 16 GUESTS SEATED





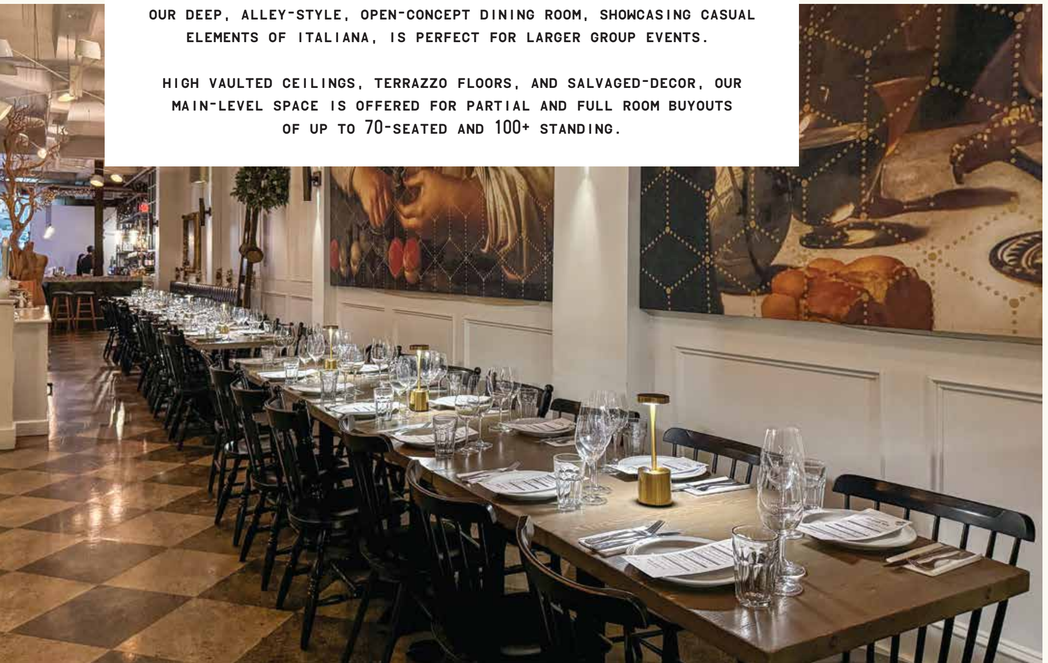


NODO JUNCTION

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.

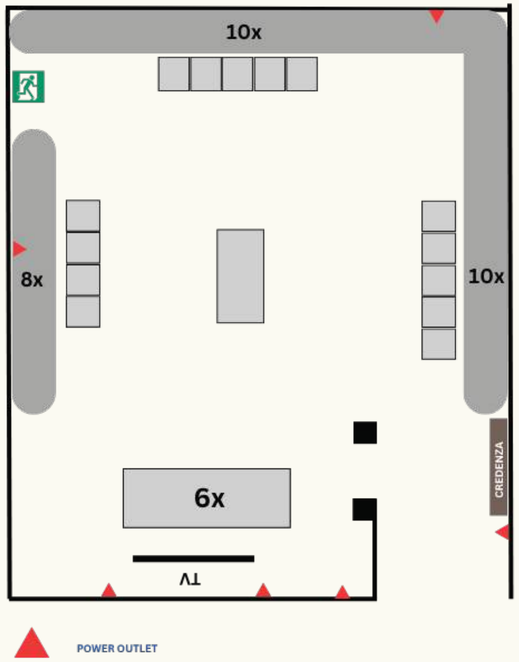




NODO HILLCREST FLOORPLAN

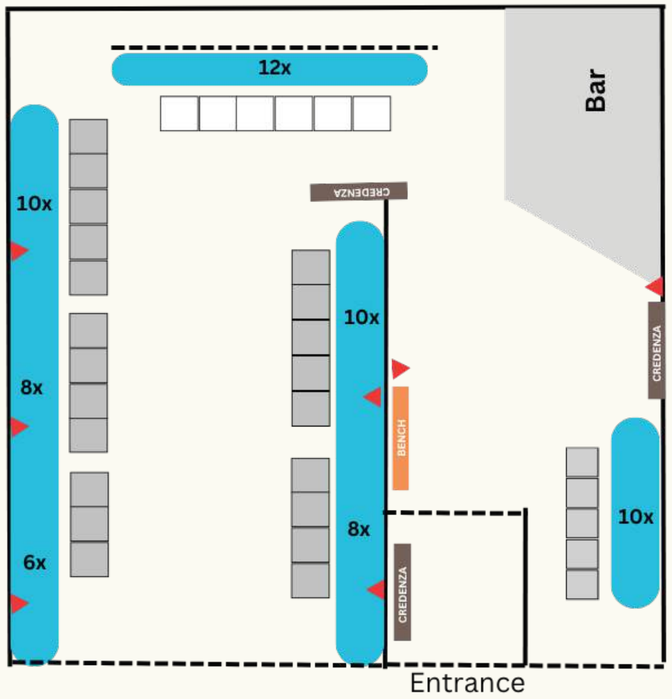
34x

BACK PATIO



64x

HILLCREST DINING ROOM



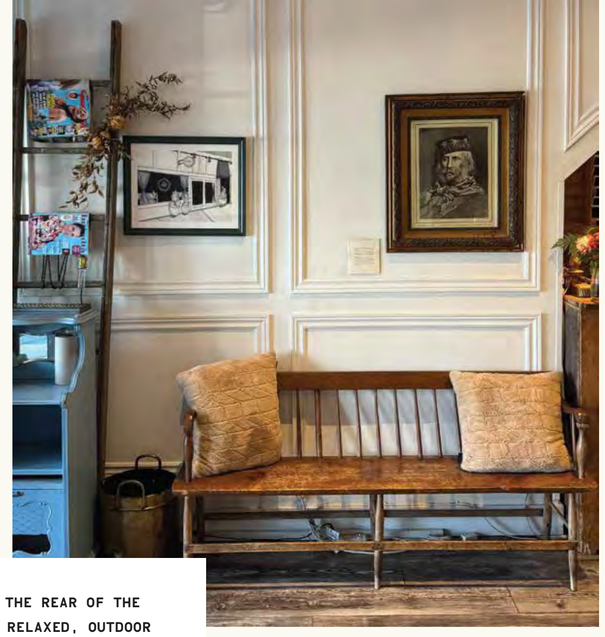
MAIN DINING ROOM

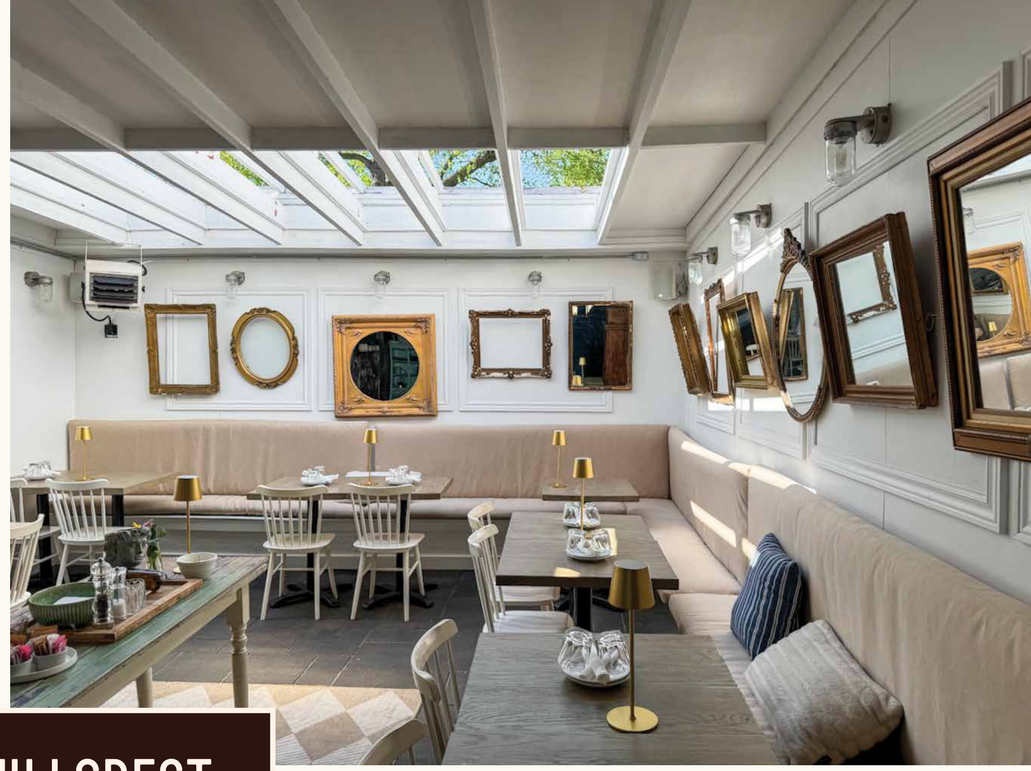
UP TO 60 GUESTS SEATED
100+ GUESTS STANDING

BACK PATIO

UP TO 34 GUESTS SEATED
40+ GUESTS STANDING



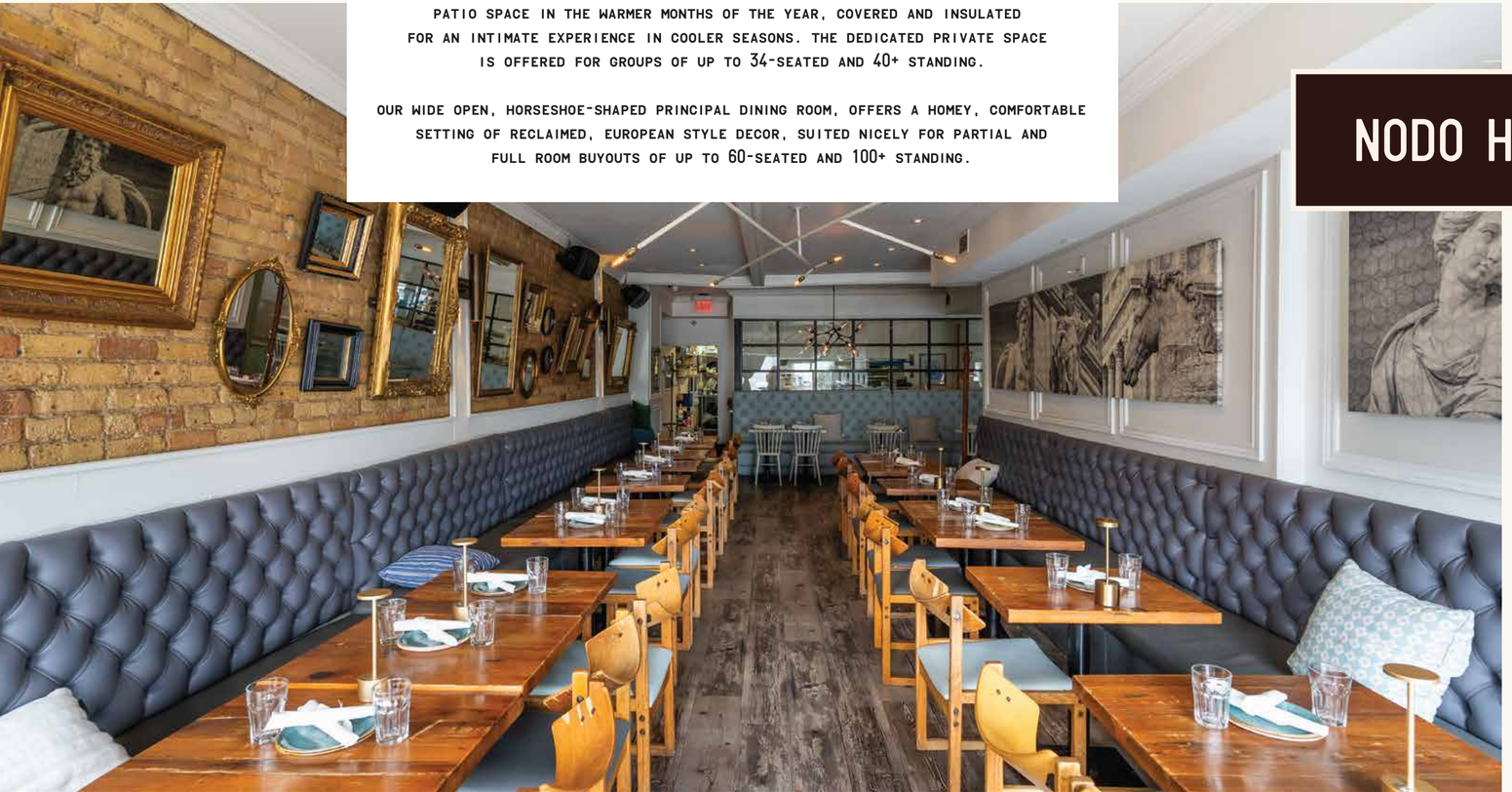




OUR COZY, ALL-SEASON PRIVATE DINING AREA, EXTENDING OFF OF THE REAR OF THE RESTAURANT, IS AN EXCELLENT OPTION FOR GROUPS IN SEARCH OF A RELAXED, OUTDOOR PATIO SPACE IN THE WARMER MONTHS OF THE YEAR, COVERED AND INSULATED FOR AN INTIMATE EXPERIENCE IN COOLER SEASONS. THE DEDICATED PRIVATE SPACE IS OFFERED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

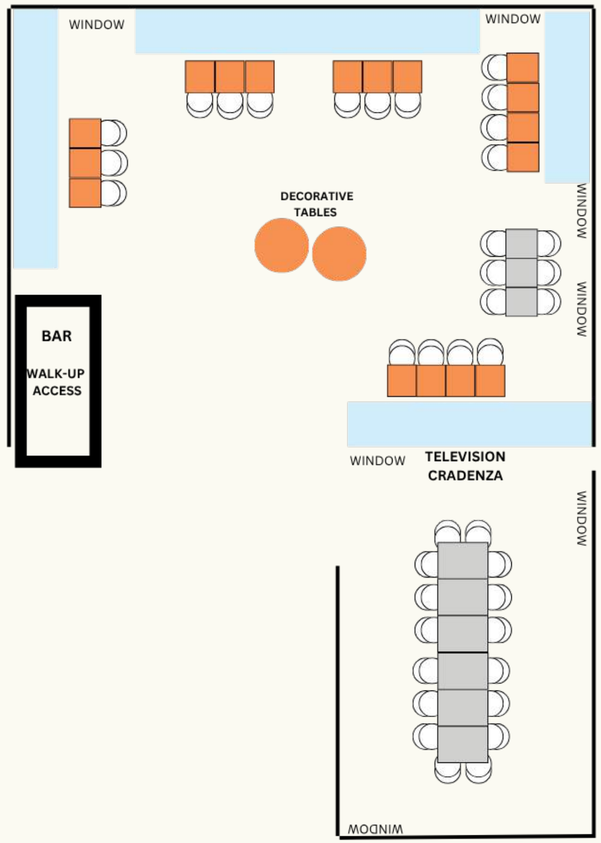
NODO HILLCREST







NODO LESLIEVILLE FLOORPLAN



MAIN DINING ROOM

UP TO 40 GUESTS SEATED
50+ GUESTS STANDING

PRIVATE DINING ROOM

UP TO 14 GUESTS SEATED

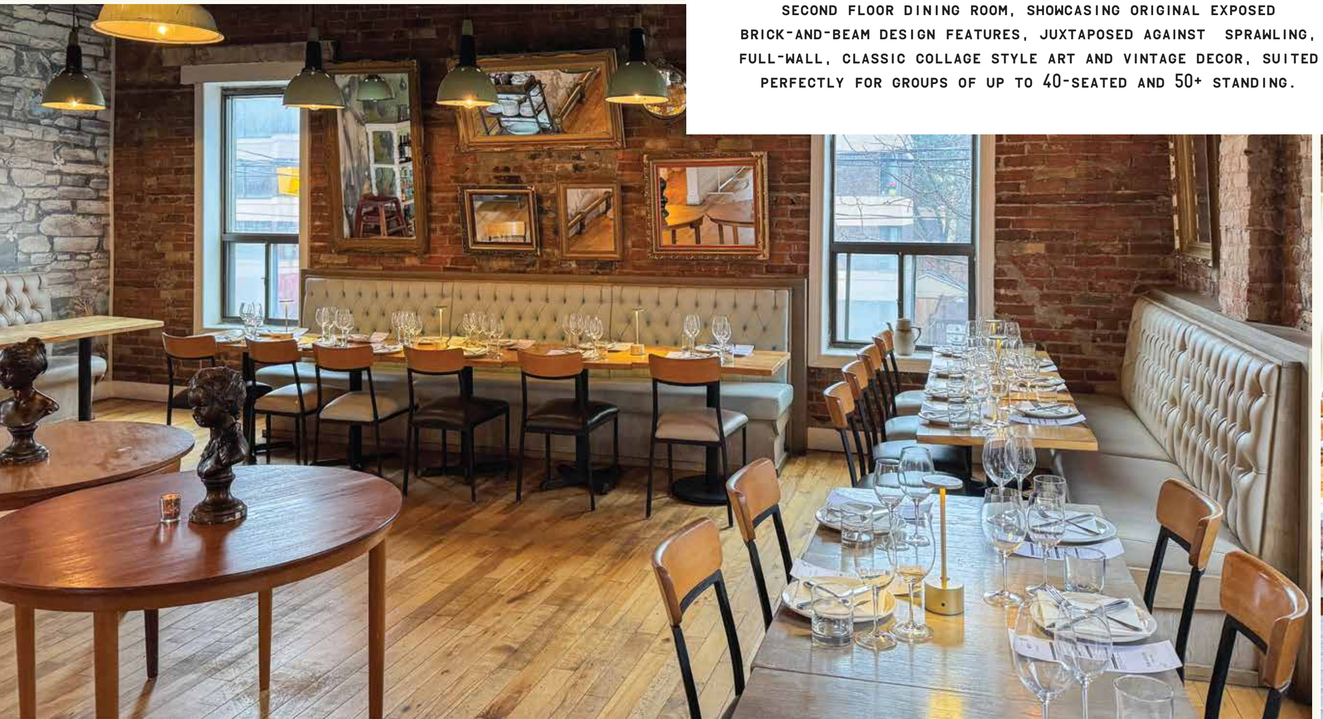






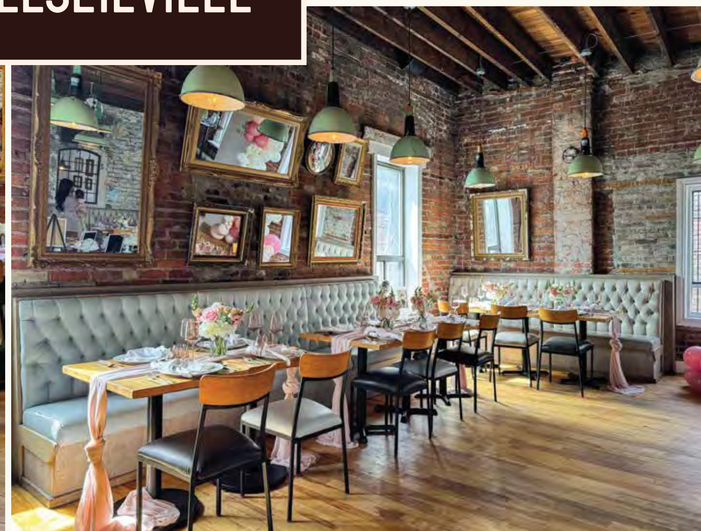
OUR INTIMATE, SECOND-FLOOR DEDICATED PRIVATE ROOM, OUTFITTED WITH A LONG FARMHOUSE-STYLE TABLE, IS IDEAL FOR SMALLER GROUPS OF UP TO 14-SEATED.

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.

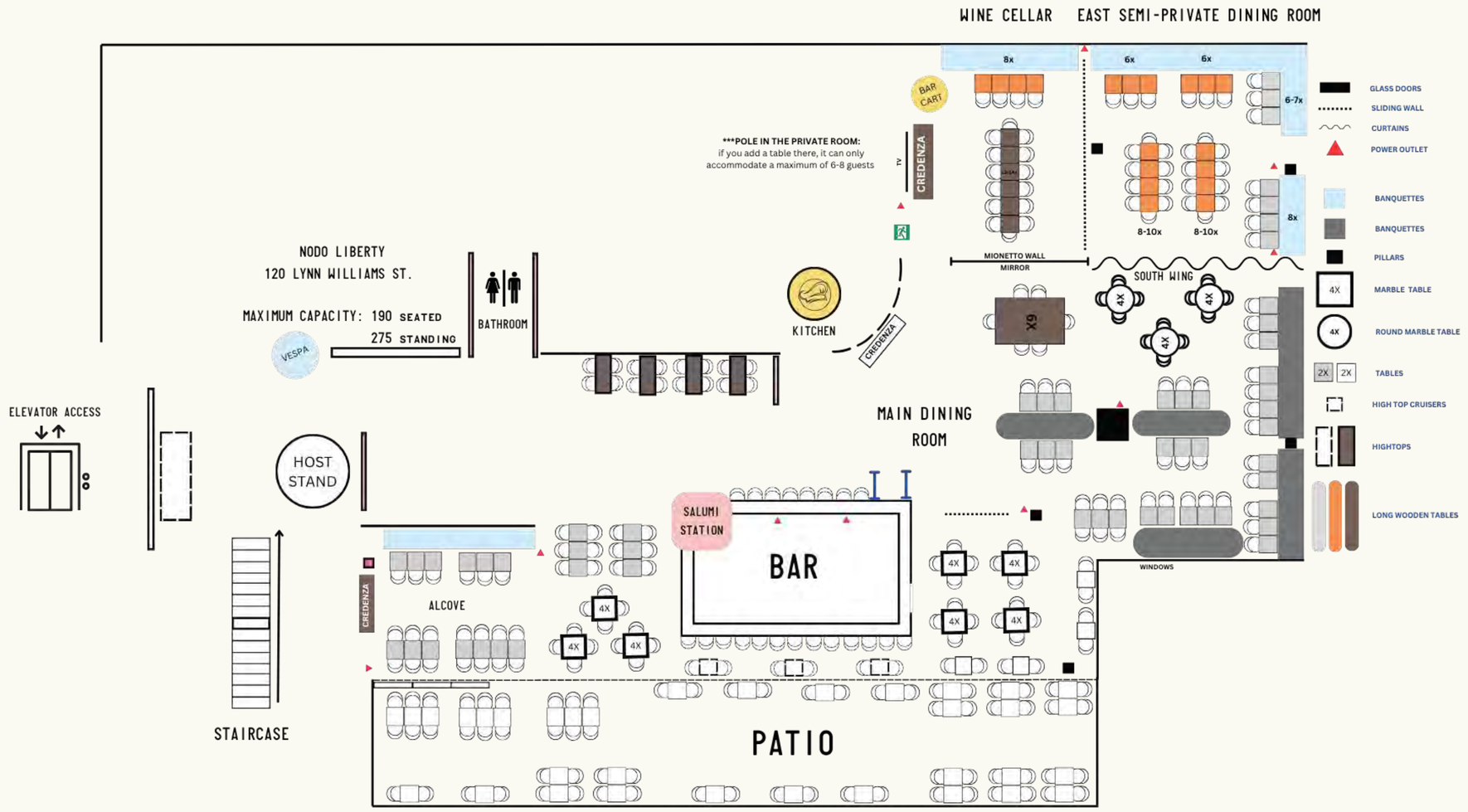




NODO LESLIEVILLE



NODO LIBERTY FLOORPLAN



ALCOVE	WINE CELLAR	SOUTH WING	EAST PDR	WINE CELLAR X EAST PDR
40 GUESTS SEATED - INDOOR 60 GUESTS SEATED - WITH PARTIAL PATIO	UP TO 22 GUESTS SEATED	UP TO 185 GUESTS SEATED	UP TO 40 GUESTS SEATED	UP TO 65 GUESTS SEATED

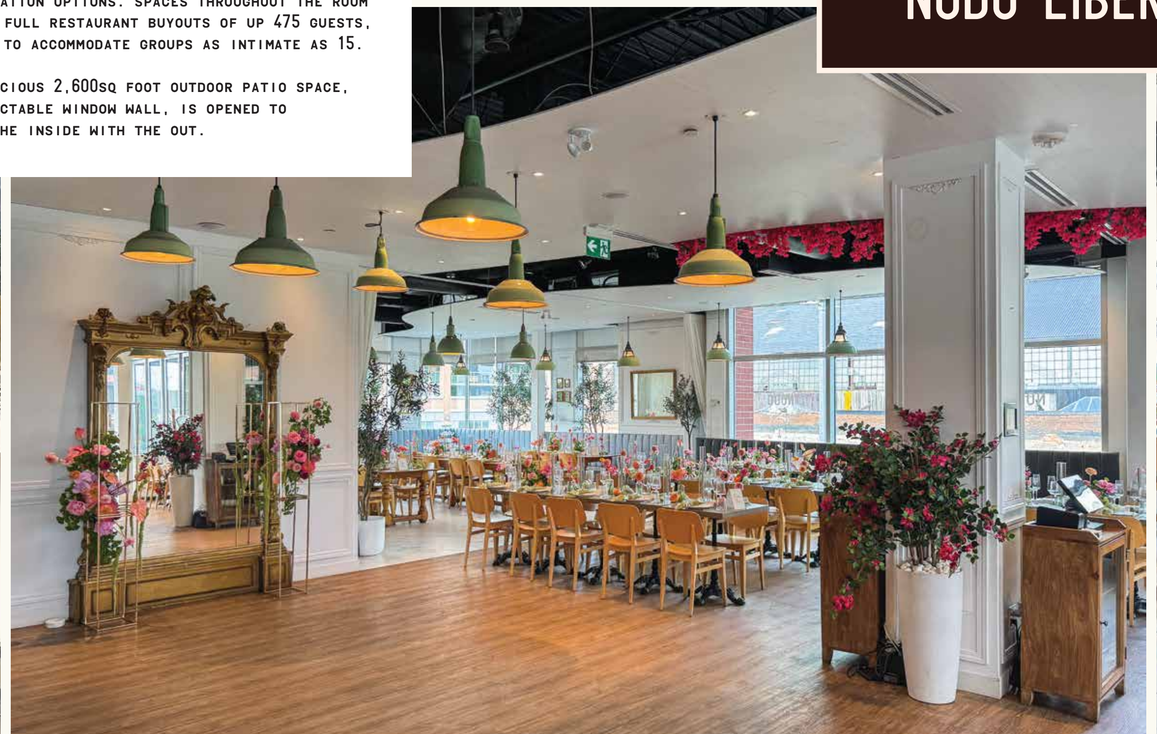














NODO LIBERTY

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 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.

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, SAME FOR ALL 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, SAME FOR ALL 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 SALAD & PIZZA)

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

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

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

+ PIZZA

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 'RAINBOW TROUT'
PAN-SEARED RAINBOW TROUT. 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 SELECTION SERVED FAMILY STYLE

ALLERGENS: VEGETARIAN GLUTEN FREE DAIRY FREE

MENU B

ALL COURSES ARE THE SAME FOR ALL GUESTS AND PLATED INDIVIDUALLY

ANTIPASTI: APPETIZERS (CHOICE OF THREE)

BARRUA
LIGHT MOZZARELLA, GORGONZOLA, PEAR, WALNUT, HONEY

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

ARANCINI SICILIANI
CRISPY RICE BALLS FILLED WITH MOZZARELLA, PEAS, VEAL, PORK & BEEF RAGU, CREMA DI STRACCIATELLA E POMODORINI

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, SHISHITO PEPPERS, 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 'RAINBOW TROUT'
PAN-SEARED RAINBOW TROUT. 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, FONDO BRUNO. 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

RICOTTA CHEESECAKE
'FRUTTI DI BOSCO' COULIS

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, SHISHITO PEPPERS, 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 SALAD
CHOPPED KALE & BRUSSEL 'SLAW', TOASTED ALMONDS, DRIED CRANBERRY, APPLE & PEAR, MAPLE VINAIGRETTE

ARANCINI SICILIANI
CRISPY RICE BALLS FILLED WITH MOZZARELLA, PEAS, VEAL, PORK & BEEF RAGU, CREMA DI STRACCIATELLA E POMODORINI

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 ALLA GRIGLIA
CHAR-GRILLED MOROCCAN OCTOPUS, ZUCCHINI, POTATO, TAGGIASCA OLIVE, 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

SALUMI E FORMAGGI
ITALIAN CHARCUTERIE & 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 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 'RAINBOW TROUT'
PAN-SEARED RAINBOW TROUT. 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, FONDO BRUNO. 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

NODO

EST.2014

CONTACT US

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

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