
NODO

GROUP DINING





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

NODO SPACES



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THE SPACE
NODO JUNCTION



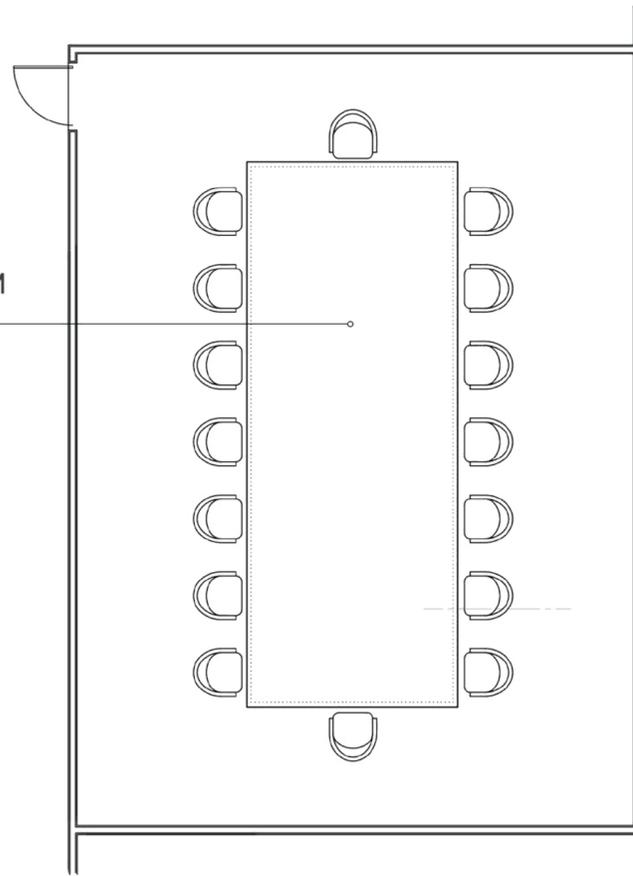
OUR CHARMING, RUSTIC, SUB-LEVEL PRIVATE DINING ROOM IS OUTFITTED WITH A LONG, COMMUNAL HARVEST-STYLE TABLE, IDEAL FOR INTIMATE GROUPS OF UP TO 16-SEATED.

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, 100+ STANDING.

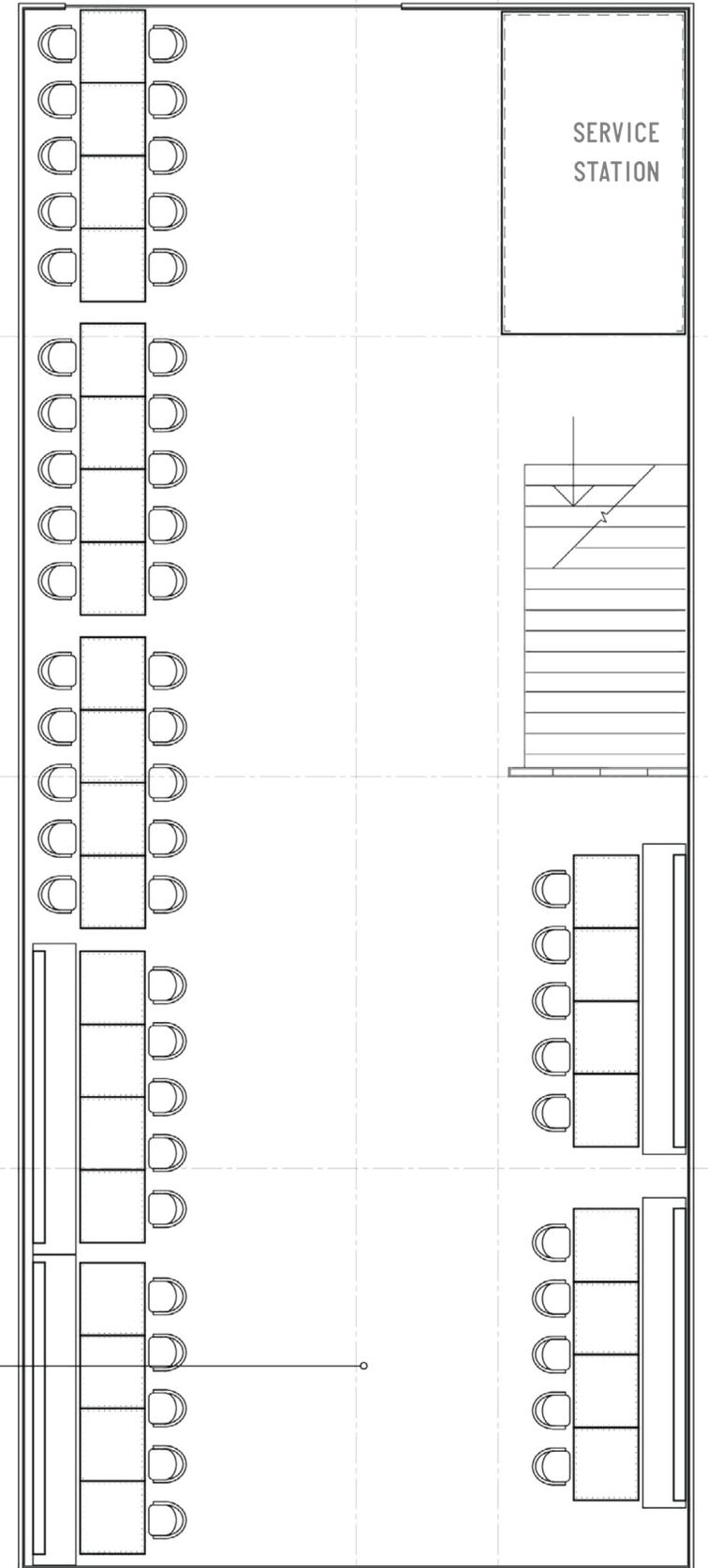




PRIVATE ROOM
16 SEATED



MAIN ROOM
70 SEATED



THE SPACE

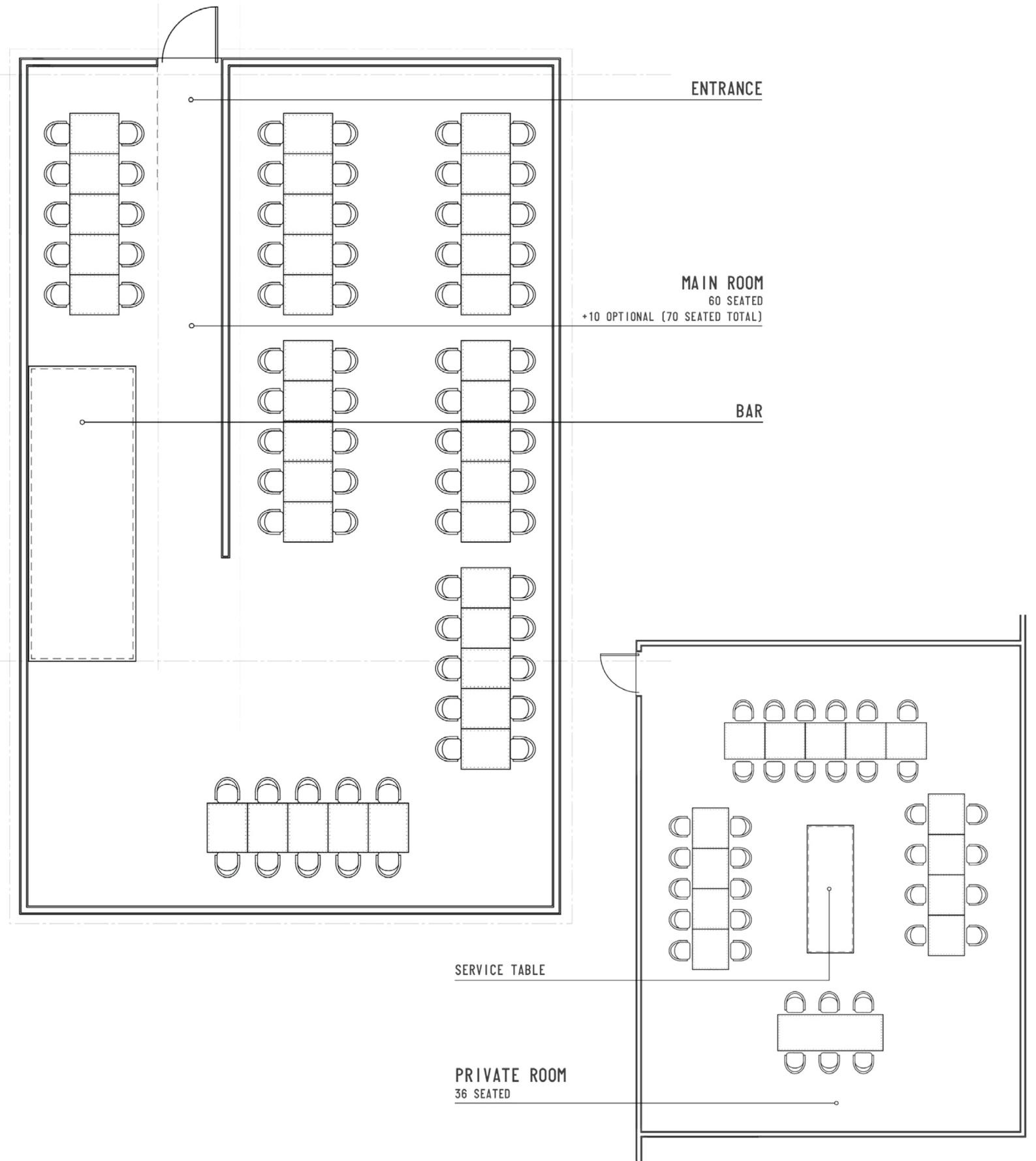
NODO HILLCREST



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, 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, 100+ STANDING.



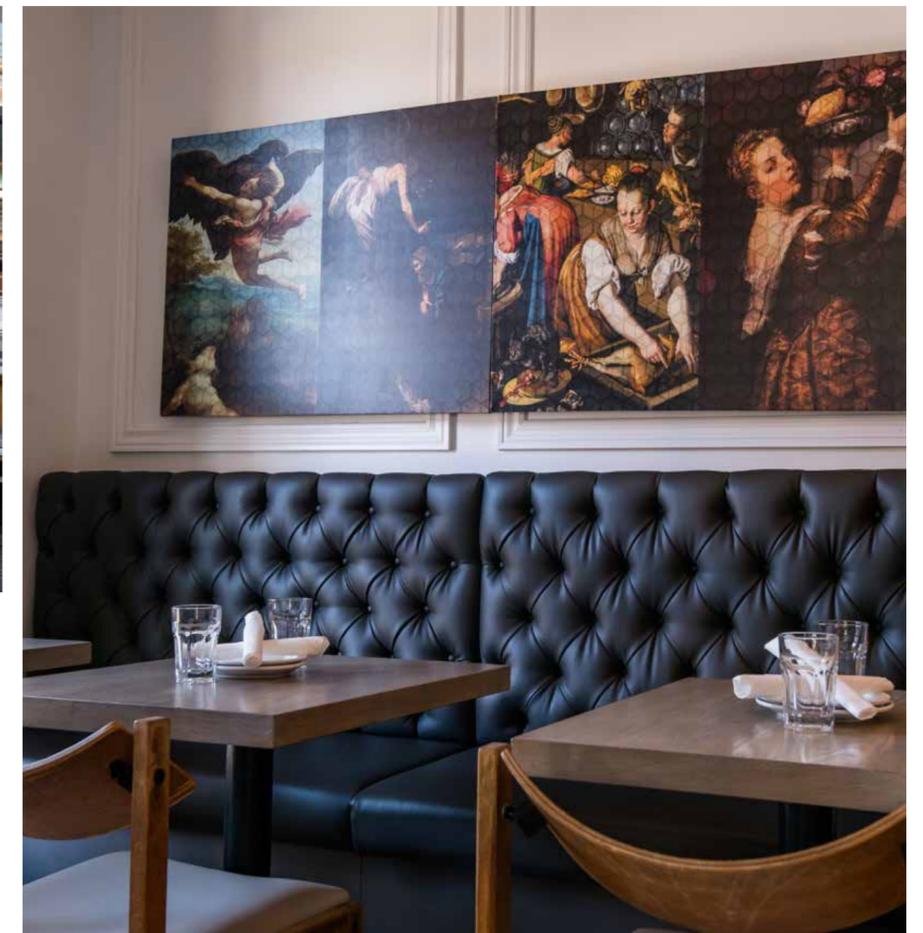
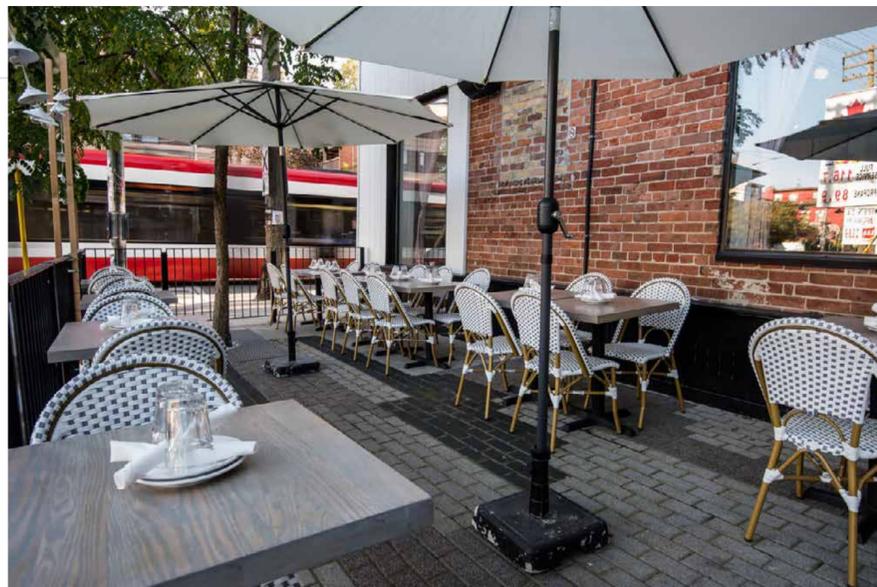
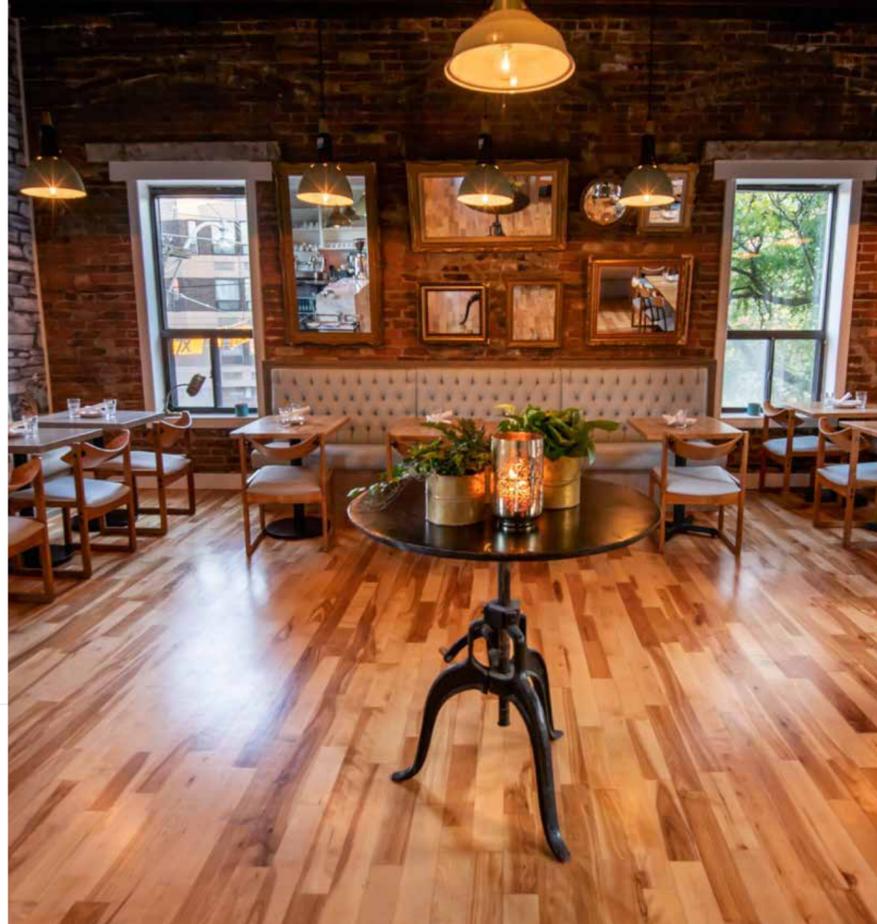
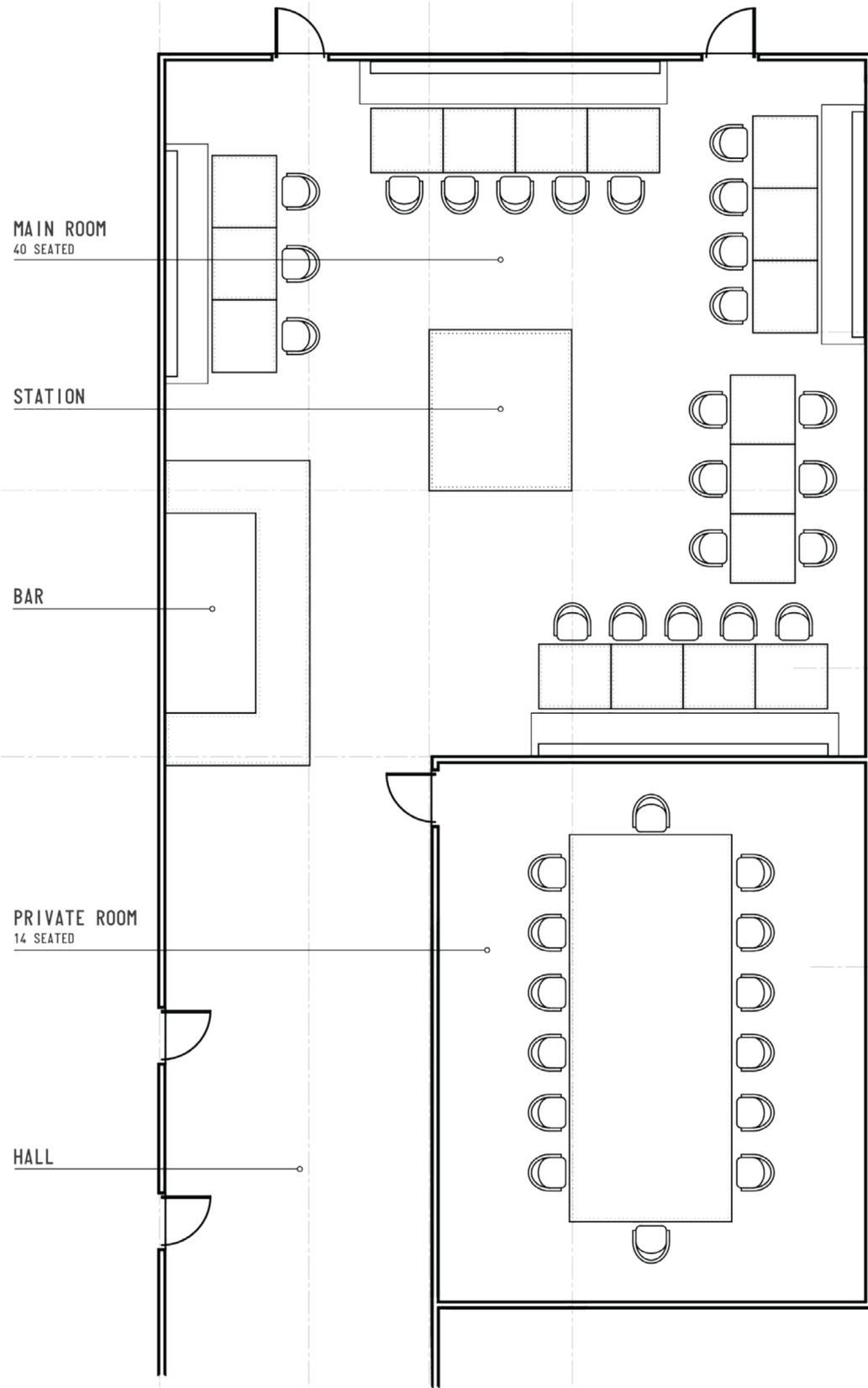


THE SPACE
NODO LESLIEVILLE



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, 50+ STANDING





THE SPACE

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.

NODO LIBERTY SPACES:

WINE CELLAR / PERFECT FOR GROUPS OF 15 TO 22 GUESTS

EAST SEMI-PRIVATE DINING ROOM / PERFECT FOR GROUPS OF 22 TO 42 GUESTS

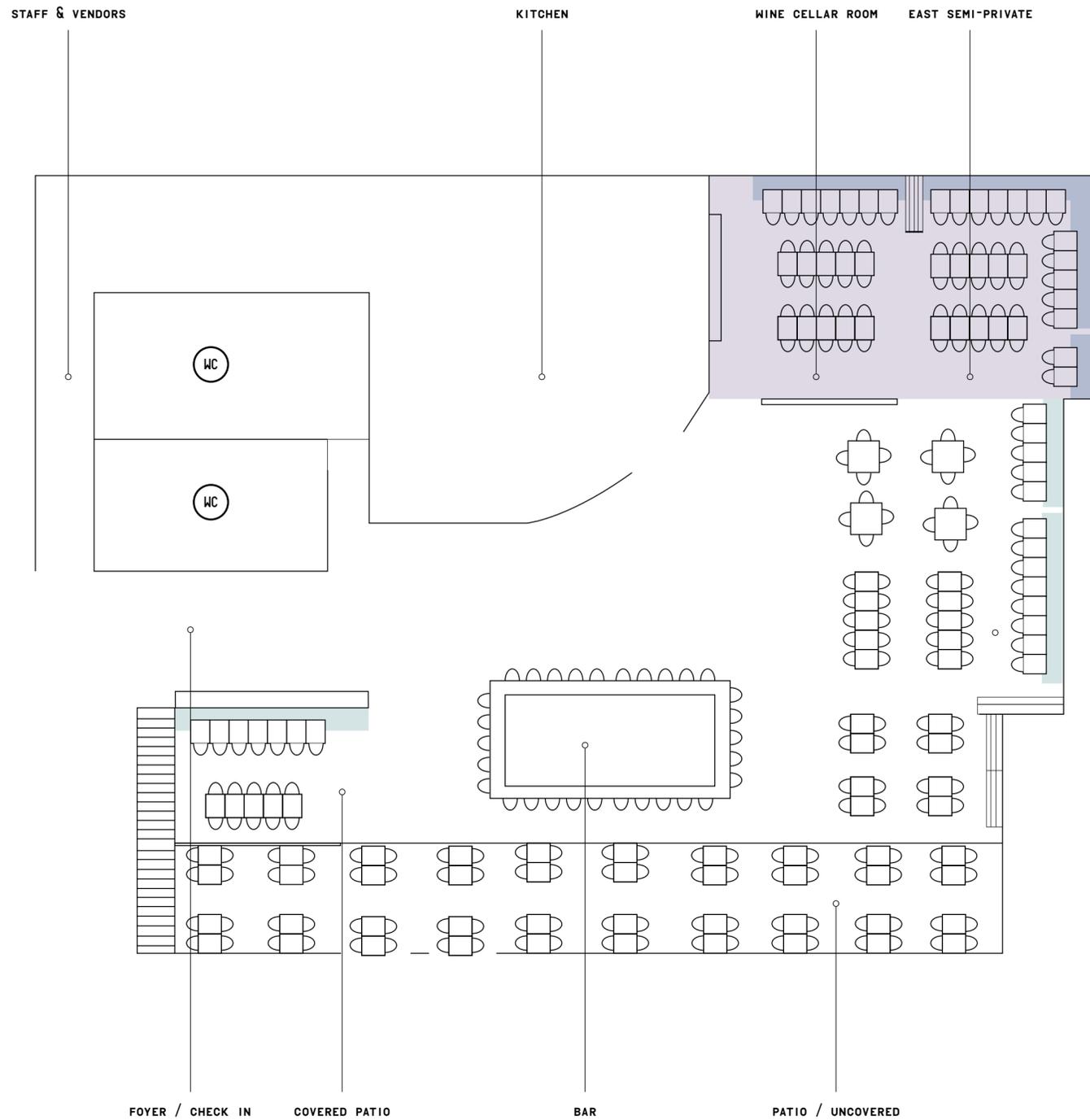
WINE CELLAR + EAST PDR / PERFECT FOR GROUPS OF 47 TO 65 GUESTS

EAST WING / PERFECT FOR GROUPS OF 68 TO 120 GUESTS

SOUTH WING / PERFECT FOR GROUPS OF 120 TO 185 GUESTS

ALCOVE / PERFECT FOR GROUPS OF 15 TO 40 GUESTS

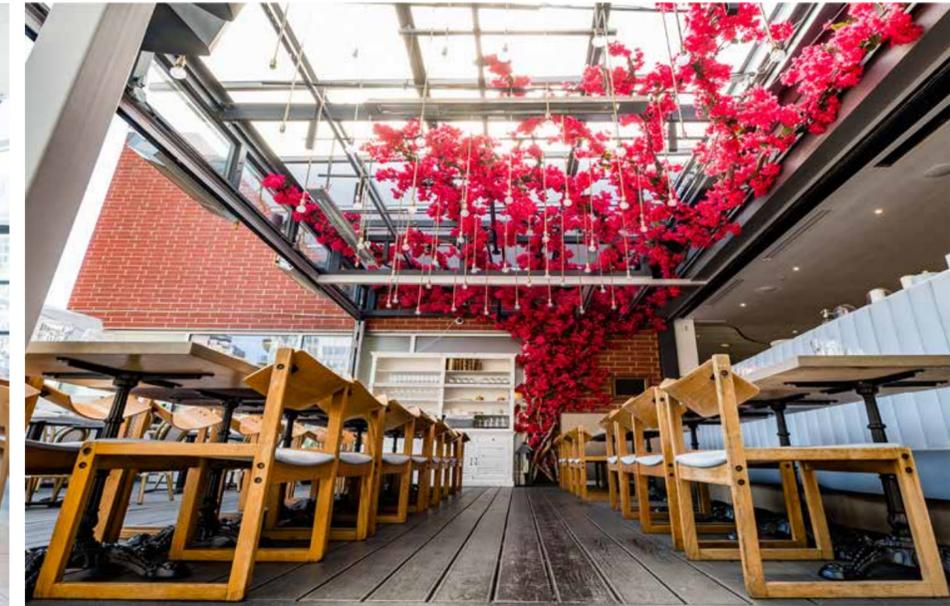




WINE CELLAR



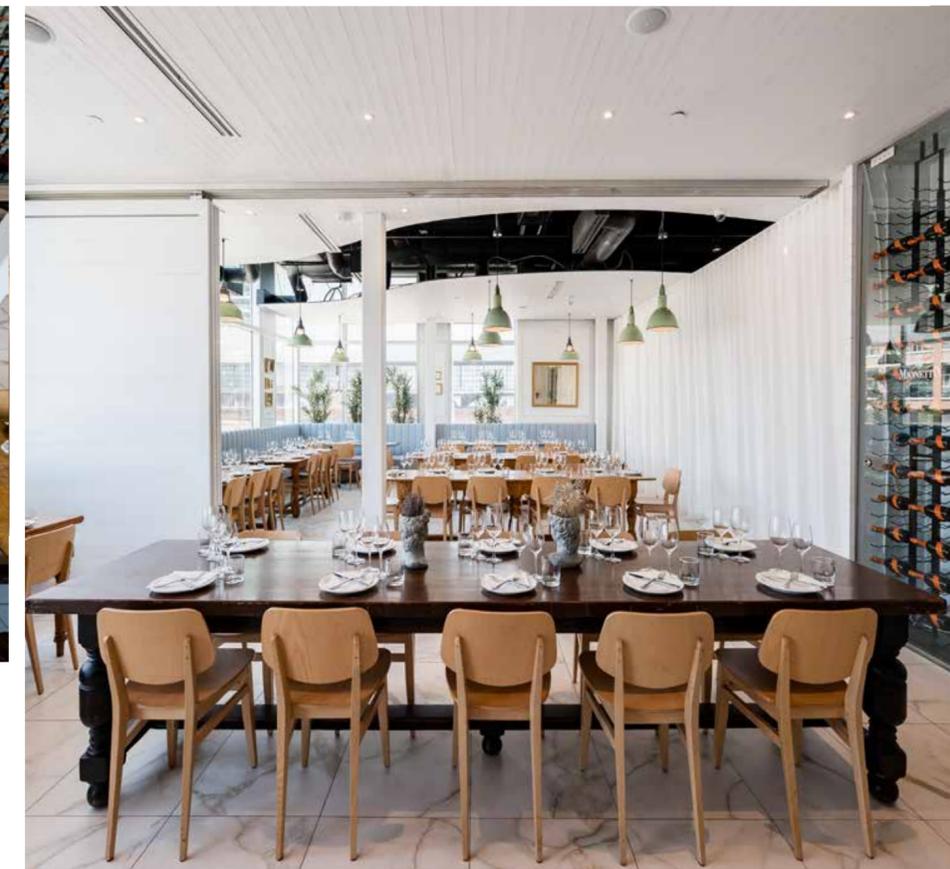
ALCOVE



EAST WING



WINE CELLAR + EAST SEMI-PRIVATE DINING ROOM



MAKING A GROUP RESERVATION



GENERAL WALK-IN SEATING IS OFFERED AS A SIMPLE FIRST-COME-FIRST-SERVED AT NODO JUNCTION / NODO HILLCREST / NODO LESLIEVILLE.

RESERVATIONS ARE ACCEPTED FOR GROUPS OF 10+ TO 100+ GUESTS, IN A RANGE OF SPACES, ACROSS ALL LOCATIONS.

GROUP RESERVATIONS ARE ACCEPTED IN THE GENERAL DINING ROOM AT NODO JUNCTION, NODO HILLCREST AND NODO LESLIEVILLE, WHEN NUMBERS EXCEED THOSE WHICH CAN BE ACCOMMODATED IN A PRIVATE AREA AND CONSIDERED AGAINST THE DATE AND TIME OF THE EVENT.

RESERVATIONS ARE ACCEPTED AT NODO LIBERTY VIA OPENTABLE FOR GROUPS OF TO 14-SEATED, OR BY CONTACTING THE RESTAURANT DIRECTLY.

RESERVATIONS ARE ACCEPTED FOR GROUPS OF 15+ TO 450+ GUESTS, IN A RANGE OF VERSATILE PRIVATE AND SEMI-PRIVATE SPACES THROUGHOUT THE RESTAURANT.





INQUIRIES CAN BE MADE BY CONTACTING US:

NODO JUNCTION
2885 DUNDAS ST. WEST
416-901-1559
NODO@NODOJUNCTION.CA

NODO HILLCREST
794 ST CLAIR AVE. WEST
647-748-1559
NODO@NODOHILLCREST.CA

NODO LESLIEVILLE
1192 QUEEN ST EAST
416-792-4196
NODO@NODOLESLIEVILLE.CA

NODO LIBERTY
120 LYNN WILLIAMS ST
647-368-8110
NODO@NODOLIBERTY.CA

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

GRATUITY IS SUGGESTED AT 20%



PREZZO FISSO

PRIX-FIXE SET MENU OPTIONS



'PREZZO FISSO'

MENU A

\$75



THREE COURSES

INSALATA E PIZZA

SHARED, SAME FOR ALL GUESTS

PRIMO / SECONDO

SHARED, SAME FOR ALL GUESTS

DOLCE

SHARED, SAME FOR ALL GUESTS

COURSE 1
INSALATA: SALAD

CHOOSE ONE
SAME FOR ALL GUESTS, SHARED FAMILY-STYLE
IN CENTRE OF TABLE

CAESAR LEO SALAD

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

CAVOLO, CAVOLETTI E LENTICCHIE SALAD

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

RUCOLA E PERA

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

+

PIZZA

BARRUA

GORGONZOLA, PEAR, WALNUT, HONEY
(WITH LIGHT MOZZARELLA)

BRUSCHETTONE

FRESH TOMATO BRUSCHETTA PIZZA (WITH LIGHT MOZZARELLA),
GARLIC, FRESH HERBS, OLIVE OIL

REGINA

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

COURSE 2
PRIMO: PASTA

CHOOSE ONE
SAME FOR ALL GUESTS, SHARED FAMILY-STYLE
IN CENTRE OF TABLE

RIGATONI 'AL POMODORO'

FRESH, HOMEMADE TOMATO 'SUGO', OLIVE OIL, FRESH BASIL -
PERFECTLY SIMPLE

RIGATONI 'BOLOGNESE'

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

RIGATONI 'TRINACRIA'

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

ORECCHIETTE 'RAPINI E SALSICCIA'

HOMEMADE, PULLED ITALIAN SAUSAGE, GARLIC RAPINI, CHILIS, MASCARPONE

+

SECONDO: PROTEIN

CHOOSE ONE
SAME FOR ALL GUESTS, SHARED FAMILY-STYLE
IN CENTRE OF TABLE, SERVED WITH GARLIC RAPINI,
CARROTS AND SMASHED POTATOES

POULTRY 'POLLO AL MATTONE'

SUMPTUOUS, DEBONED, PAN-ROASTED CHICKEN, NATURAL 'JUS'

FISH 'ARCTIC CHAR'

PAN-SEARED, FLAKY ARCTIC CHAR FILET (DEBONED),
LEMON CITRONETTE

COURSE 3
DOLCE: DESSERT

CHOOSE ONE
SAME FOR ALL GUESTS,
SHARED FAMILY-STYLE

DELUXE, ASSORTED DESSERT PLATTER

FEATURING HOUSE-MADE SELECTIONS INCLUDING:
FLOURLESS CHOCOLATE TORTE,
CARAMEL BREAD PUDDING, TIRAMISU

FRUTTA MISTA PLATTER

ROTATING, DELUXE, SEASONAL FRESH FRUIT SELECTIONS



'PREZZO FISSO'

MENU B

\$85



FOUR COURSES

ANTIPASTI

SHARED, SAME FOR ALL GUESTS

PRIMO

INDIVIDUALLY-PLATED PASTA, SAME FOR ALL GUESTS

SECONDO

INDIVIDUALLY-PLATED ENTREE, CHOICE-OF TO GUESTS, DAY-OF

DOLCE

SHARED, SAME FOR ALL GUESTS

COURSE 1

ANTIPASTI: APPETIZERS

CHOOSE ANY THREE

SAME FOR ALL GUESTS,

SHARED FAMILY-STYLE FROM CENTRE OF TABLE

BARRUA PIZZA

GORGONZOLA, PEAR, WALNUT, HONEY
(WITH LIGHT MOZZARELLA)

BRUSCHETTONE

FRESH TOMATO BRUSCHETTA PIZZA (WITH LIGHT MOZZARELLA).
GARLIC, SHALLOTS, FRESH HERBS, OLIVE OIL

VERDE MISTA SALAD

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

CAESAR LEO SALAD

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

CAVOLO, CAVOLETTI E LENTICCHIE SALAD

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

POLPETTINE

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

SPIDUCCI D'AGNELLO

FRESH, ONTARIO LAMB SKEWERS, 'GREMOLADA'

CALAMARI FRITTO

CRISPY CALAMARI, 'QUATTRO STAGIONI' SAUCE

ARANCINI SICILIANI

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

COURSE 2

PRIMO: PASTA

CHOOSE ONE

SAME FOR ALL GUESTS,

PLATED INDIVIDUALLY

ORECCHIETTE 'RAPINI E SALSICCIA'

HOMEMADE, PULLED ITALIAN SAUSAGE, GARLIC RAPINI,
CHILIS, MASCARPONE

RIGATONI 'BOLOGNESE'

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

RISOTTO 'SAFFRON & SWEET PEAS'

SAFFRON, SWEET PEAS, PARMIGIANO

RIGATONI 'TRINACRIA'

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

COURSE 3

SECONDO: ENTREE

GUESTS WILL BE PRESENTED ALL THREE CHOICES,
ORDER TAKEN DAY-OF IN REAL-TIME,
PLATED INDIVIDUALLY.

ALL SERVED WITH RAPINI, CARROTS AND POTATOES

POULTRY 'POLLO AL MATTONE'

SUMPTUOUS, DEBONED, OVEN-ROASTED HALF CHICKEN, NATURAL 'JUS'

FISH 'ARCTIC CHAR'

PAN-SEARED, FLAKY ARCTIC CHAR FILET (DEBONED),
LEMON CITRONETTE

BEEF 'BRAISED BEEF SHORT RIB'

SUCCULENT, DEBONED SHORT RIB, 'SUGO'

COURSE 4

DOLCI: DESSERT

CHOOSE ONE

SAME FOR ALL GUESTS,

PLATED INDIVIDUALLY

BUDINO DI PANE CAMELLATO E GELATO

STICKY, CARAMEL BREAD PUDDING,
ITALIAN CRAFT VANILLA GELATO

TORTA CIOCCOLATO E GELATO

FLOURLESS DARK CHOCOLATE & ESPRESSO TORTA,
SHAVED ALMONDS, SEA SALT, ITALIAN CRAFT
VANILLA GELATO



'PREZZO FISSO'

MENU C

\$95



FOUR COURSES

ANTIPASTI

SHARED, SAME FOR ALL GUESTS

PRIMO

INDIVIDUALLY-PLATED PASTA, SAME FOR ALL GUESTS

SECONDO

INDIVIDUALLY-PLATED ENTREE, CHOICE-OF TO GUESTS, DAY-OF

DOLCE

INDIVIDUALLY-PLATED DESSERT, SAME FOR ALL GUESTS

COURSE 1 ANTIPASTI: APPETIZERS

CHOOSE FOUR

SAME FOR ALL GUESTS,
SHARED FAMILY-STYLE FROM CENTRE OF TABLE

BARRUA PIZZA

GORGONZOLA, PEAR, WALNUT, HONEY
(WITH LIGHT MOZZARELLA)

BURRATTINA PIZZA

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

MADDUNIO PIZZA

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

MILAZZO PIZZA

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

VERDE MISTA SALAD

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

CAESAR LEO SALAD

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

CAVOLO, CAVOLETTI E LENTICCHIE SALAD

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

POLPETTINE

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

SPIDUCCI D'AGNELLO

FRESH, ONTARIO LAMB SKEWERS, 'GREMOLATA'

CALAMARI FRITTO

CRISPY CALAMARI, 'QUATTRO STAGIONI' SAUCE

ARANCINI SICILIANI

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

POLIPO E PATATE

CHAR-GRILLED MOROCCAN OCTOPUS, CRISPY NEW POTATO, TAGGIASCA OLIVE,
CAPER, PRESERVED LEMON VINAIGRETTE

UN PO E UN PO

PREMIUM ITALIAN CHARCUTERIE & CRAFT ITALIAN CHEESE SELECTIONS
WITH CLASSIC ACCOUTREMENTS

COURSE 2 PRIMO: PASTA

CHOOSE ONE

SAME FOR ALL GUESTS,
PLATED INDIVIDUALLY

GARGANELLI 'CAVOLFIORRE GRATINATO'

GRANA-PADANO-FONTINA-BREAD-CRUMB-CRUSTED CAULIFLOWER
'CREMOSO', GREEN PEAS, FRESH ITALIAN PARSLEY

ORECCHIETTE 'RAPINI E SALSICCIA'

HOMEMADE, PULLED ITALIAN SAUSAGE, GARLIC RAPINI, CHILIS, MASCARPONE

RIGATONI 'BOLOGNESE'

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

RISOTTO 'SAFFRON & SWEET PEAS'

SAFFRON, SWEET PEAS, PARMIGIANO, SHRIMP

GNOCCHI 'CREMA TARTUFATA FUNGHI E MAIS'

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

COURSE 3 SECONDO: ENTREE

CHOOSE THREE

GUESTS WILL BE PRESENTED ALL THREE CHOICES,
ORDER TAKEN DAY-OF IN REAL-TIME, PLATED INDIVIDUALLY
ALL SERVED WITH POTATOES, RAPINI AND CARROTS

POULTRY 'POLLO AL MATTONE'

SUMPTUOUS, DEBONED, OVEN-ROASTED HALF CHICKEN, NATURAL 'JUS'

FISH 'ARCTIC CHAR'

PAN-SEARED, FLAKY ARCTIC CHAR FILET (DEBONED),
LEMON CITRONETTE

BEEF 'BRAISED BEEF SHORT RIB'

SUCCULENT, DEBONED SHORT RIB, 'SUGO'

COURSE 4 DOLCI: DESSERT

CHOOSE ONE

SAME FOR ALL GUESTS,
PLATED INDIVIDUALLY

TIRAMISU

CLASSIC ITALIAN TIRAMISU MADE WITH FRESH MASCARPONE

BUDINO DI PANE CAMELLATO

STICKY, CARAMEL BREAD PUDDING

TORTA CIOCCOLATO

FLOURLESS DARK CHOCOLATE & ESPRESSO TORTA, SHAVED ALMOND, SEA SALT

RICOTTA CHEESECAKE

'FRUTTI DI BOSCO' COULIS

BEVERAGE

WINE / COCKTAILS

WHEN PLANNING A PERFECT EVENT, THE FIRST CONSIDERATION IS ALWAYS FOOD - WHAT TO SERVE, THE FLOW, THE FORMAT.

A BEVERAGE PLAN, AS A COMPLIMENT TO A DELECTABLE MENU, IS AN INTEGRAL COMPONENT OF A COMPLETE OFFERING.



NODO IS PROUD TO OFFER A DIVERSE, ALL-ITALIAN WINE PROGRAM. INDIGENOUS GRAPE VARIETALS IN MANY STYLES, ACROSS ALL REGIONS, FROM THE COUNTRY'S INCREDIBLY DYNAMIC LANDSCAPE, AND COURTESY OF IT'S ACCOMPLISHED WINE MAKERS. THERE ARE 40+ QUALITY LABELS TO SELECT FROM AT GREAT VALUES, TO SUIT ALL TASTES AND BUDGETS. A RED AND/OR WHITE WINE CAN BE PRESELECTED AND OFFERED THROUGHOUT THE MEAL SERVICE, A SPARKLING WINE STATION ARRANGED AS A GREETING UPON ARRIVAL, OR TO TOAST THAT SPECIAL OCCASION WITH DESSERT.

A COPY OF THE MOST RECENT EDITION OF OUR COMPLETE WINE LIST CAN BE EMAILED UPON REQUEST.

BEYOND VINO, NODO IS PLEASED TO ALSO OFFER A FULL RANGE OF SIGNATURE COCKTAILS, SHOWCASING SOME OF THE FINEST IN ITALIAN SPIRITS, LIQUEURS, AMARI, AND FLAVOURED GRAPPAS, MIXED TO PRODUCE DELICIOUS, AND REFRESHING APERITIVI TO MARK THE START OF A PERFECT EVENING.

A COPY OF OUR 'BIBITE-DELLA-CASA' CAN BE EMAILED UPON REQUEST.



NON-SEATED AFFAIRS

✕ NOT EVERY EVENT OR OCCASION IS BEST SUITED FOR A SEATED, PLATED GATHERING OF FAMILY AND FRIENDS, OR COLLEAGUES.

FOR PARTICULARLY LARGER OR MORE CASUAL GATHERINGS, NODO OFFERS FLEXIBILITY IN CUSTOM ROOM CONFIGURATIONS FOR STANDING AND MINGLING OPTIONS AS WELL.

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

PLEASE CONTACT US TO DISCUSS DETAILED OPTIONS.





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2885 DUNDAS ST. WEST
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