



LARGE TAKEAWAY

CATERING PACKAGE

@NODORESTAURANT



ASSAGGINI E INSALATE

PICK-UP OR DROP-OFF

FEEDS UP TO 12 GUESTS

ASSAGGINI E INSALATE / FEEDS UP TO 12 GUESTS

ARANCINI SICILIANI (CUT IN HALVES)

CRISPY RICE BALLS FILLED WITH
MOZZARELLA, PEAS, 'RAGU DI CARNE'
\$48.5

POLPETTINE

HANDMADE VEAL/PORK/BEEF MEATBALLS,
SAN MARZANO D.O.P. TOMATO 'SUGO'
\$62.5

CALAMARI FRITTI

CRISPY, DRY-RUB CALAMARI,
'QUATTRO STAGIONI' SAUCE
\$150

FRESH HOUSEMADE FOCACCIA ●●

OLIVE OIL, MALDON SALT
\$25

CAESAR LEO

CRISP ROMAINE, DOUBLE-SMOKED BACON,
GRATED GRANA, GRILLED CORN, HERBED
CROUTONS, CAESAR VINAIGRETTE
\$110

RUCOLA E PERA / GORGONZOLA ●●

ARUGULA, PEAR, TOASTED WALNUTS,
D.O.P. GORGONZOLA, SHAVED PARMIGIANO
REGGIANO, POPPY SEED VINAIGRETTE
\$118

VERDE MISTA ●●●

CASTELFRANCO VERDE, ARUGULA, ENDIVE,
RADICCHIO, SHAVED CARROT, PICKLED
RED ONION, WHITE WINE VINAIGRETTE
\$85

CAVOLO E CAVOLETTI ●●

CHOPPED KALE & BRUSSEL 'SLAW', TOASTED
ALMONDS, DRIED CRANBERRY, APPLE & PEAR,
MAPLE VINAIGRETTE
\$128

CAVOLO NERO E GRANA PADANO ●●

CHOPPED BLACK KALE, PINE NUT,
SHAVED PADANO, MAPLE VINAIGRETTE
\$115

FOCCACINE

ALL FOCCACINE SANDWICHES ARE MADE IN-HOUSE

12 SERVINGS

FOCCACINE / 12 SERVINGS

ALLEGRO

LIGHT MOZZARELLA, PROSCIUTTO CRUDO, SUNDRIED
TOMATO, SHAVED PARMIGIANO REGGIANO, ARUGULA
\$75

DELIA ●

LIGHT MOZZARELLA, GOAT CHEESE, GRILLED EGGPLANT,
ROASTED RED PEPPER, PESTO GENOVESE, OLIVE OIL
\$70

MUFFALETTA

PROSCIUTTO CRUDO, SOPPRESSATA, FONTINA,
MUFFALETTA SPREAD
\$75

MORTADELLA

MORTADELLA, STRACCIATELLA, ARTICHOKE PUREE
\$70

POLPETTE

VEAL/BEEF/PORK MEATBALLS, TOMATO 'SUGO',
GRATED PADANO, PEPPERONCINO NODINO
\$105

BURRATA ●

BURRATA, HEIRLOOM TOMATO, BASIL OIL,
BALSAMIC GLAZE
\$80

SALMON AFFUMICATO

SMOKED SALMON, MASCARPONE, RED
ONION, CAPERS, ARUGULA, LEMON CITRONETTE
\$90

PASTA

PICK-UP OR DROP-OFF

FEEDS UP TO 12 GUESTS

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CONCHIGLIE RAPINI SALSICCIA

HOUSEMADE ITALIAN SAUSAGE, GARLIC RAPINI,
MASCARPONE, CHILI FLAKES

\$160

RIGATONI BOLOGNESE

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

\$155

GNOCCHI 'NEW SCHOOL' CREMA TARTUFATA

FUNGHI E MAIS ●

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

\$165

RIGATONI AL POMODORO FRESCO ●●

GARLIC-BLITZED CHERRY TOMATO, OLIVE OIL,
FRESH BASIL

\$125

RIGATONI TRINACRIA ●

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

\$145

CONCHIGLIE PESTO ●

HOUSEMADE BASIL PESTO, SHAVED GRANA PADANO

\$140

PROTEINS: MEAT, FISH & CONTORNI

PICK-UP OR DROP-OFF

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PROTEINS: MEAT, FISH & CONTORNI / FEEDS UP TO 12 GUESTS

BRASATO DI MANZO ●●

BRAISED BEEF SHORT RIB, FONDO BRUNO
\$230

RAINBOW TROUT ●●

PAN-SEARED RAINBOW TROUT,
LEMON VINAIGRETTE
\$200

SPIGOLA ●●

PAN-SEARED SPIGOLA FILET, LEMON
VINAIGRETTE
\$210

POLLO ●●

OVEN-ROASTED CHICKEN, PAN 'JUS'
\$205

BROCCOLINI ●

ROASTED BROCCOLINI, GRANA PADANO, PINE NUTS,
CHILI FLAKES, LEMON ZEST, PANGRITATA
\$96

VEGETALI ASSORTITI ●●●

HERBED AND GRILLED ITALIAN EGGPLANT,
FLAME ROASTED RED BELL PEPPER,
ZUCCHINI
\$85

CRISPY NEW POTATO ●

CRISPY, SMASHED NEW POTATO,
GRATED GRANA PADANO
\$75

BLACKENED BRUSSELS ●●

FRIED BRUSSELS, MAPLE-
VINAIGRETTE
\$90

DESSERT

FEEDS UP TO 12 GUESTS

DESSERT / FEEDS UP TO 12 GUESTS

TIRAMISU ●

CLASSIC ITALIAN TIRAMISU MADE WITH
FRESH MASCARPONE
\$84

BUDINO ●

STICKY CARAMEL BREAD PUDDING
\$84

TORTA CIOCCOLATO ●●

FLOURLESS ALMOND CHOCOLATE TORTA
\$84

RICOTTA CHEESECAKE ●

'FRUTTI DI BOSCO' COMPOTE
\$84

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

PLEASE CONNECT TO LEARN MORE ABOUT OUR POLICIES AND PROCEDURES ACROSS ALL LOCATIONS.