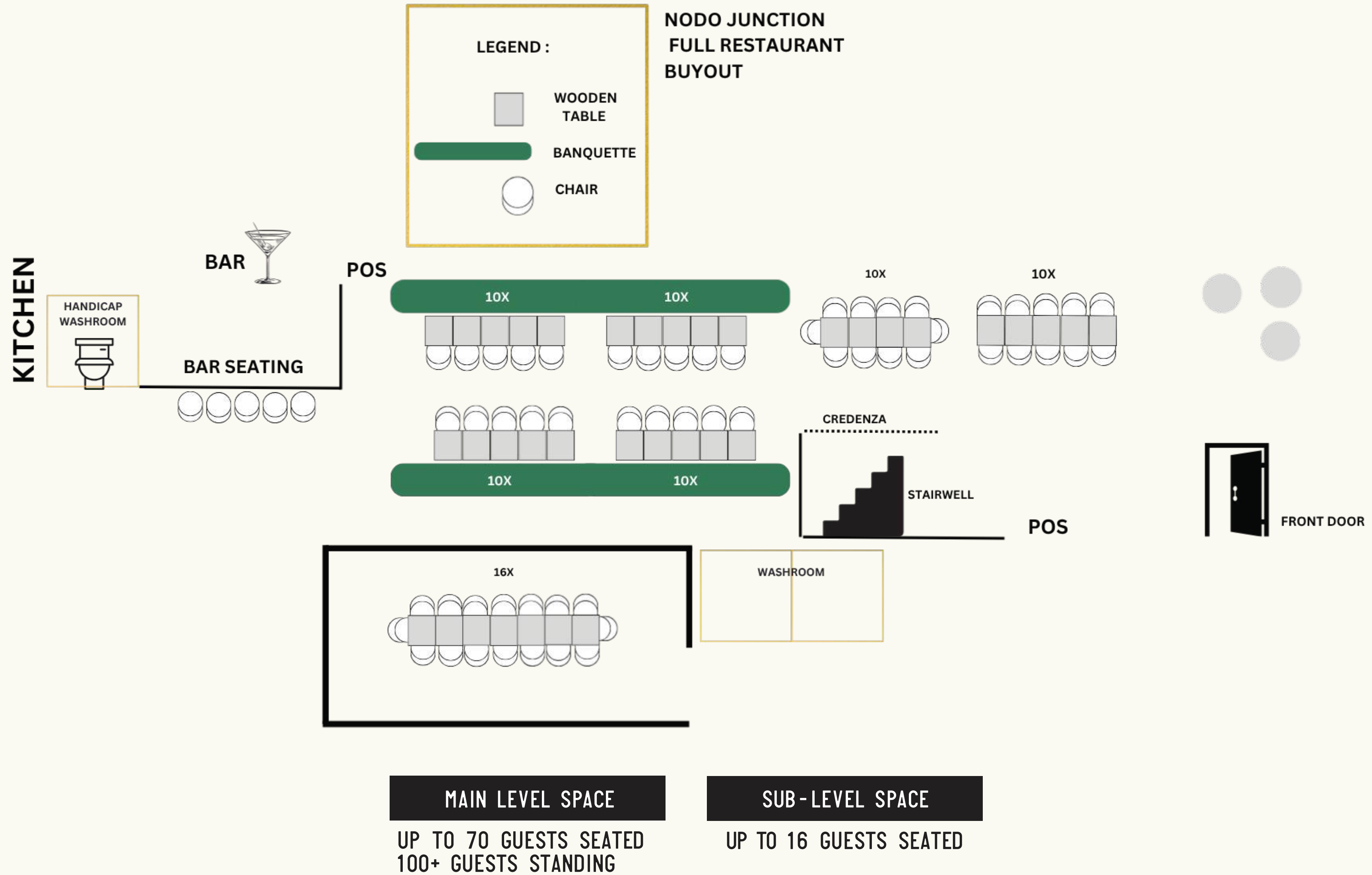




# GROUP DINING

@NODORESTAURANT

# NODO JUNCTION FLOORPLAN



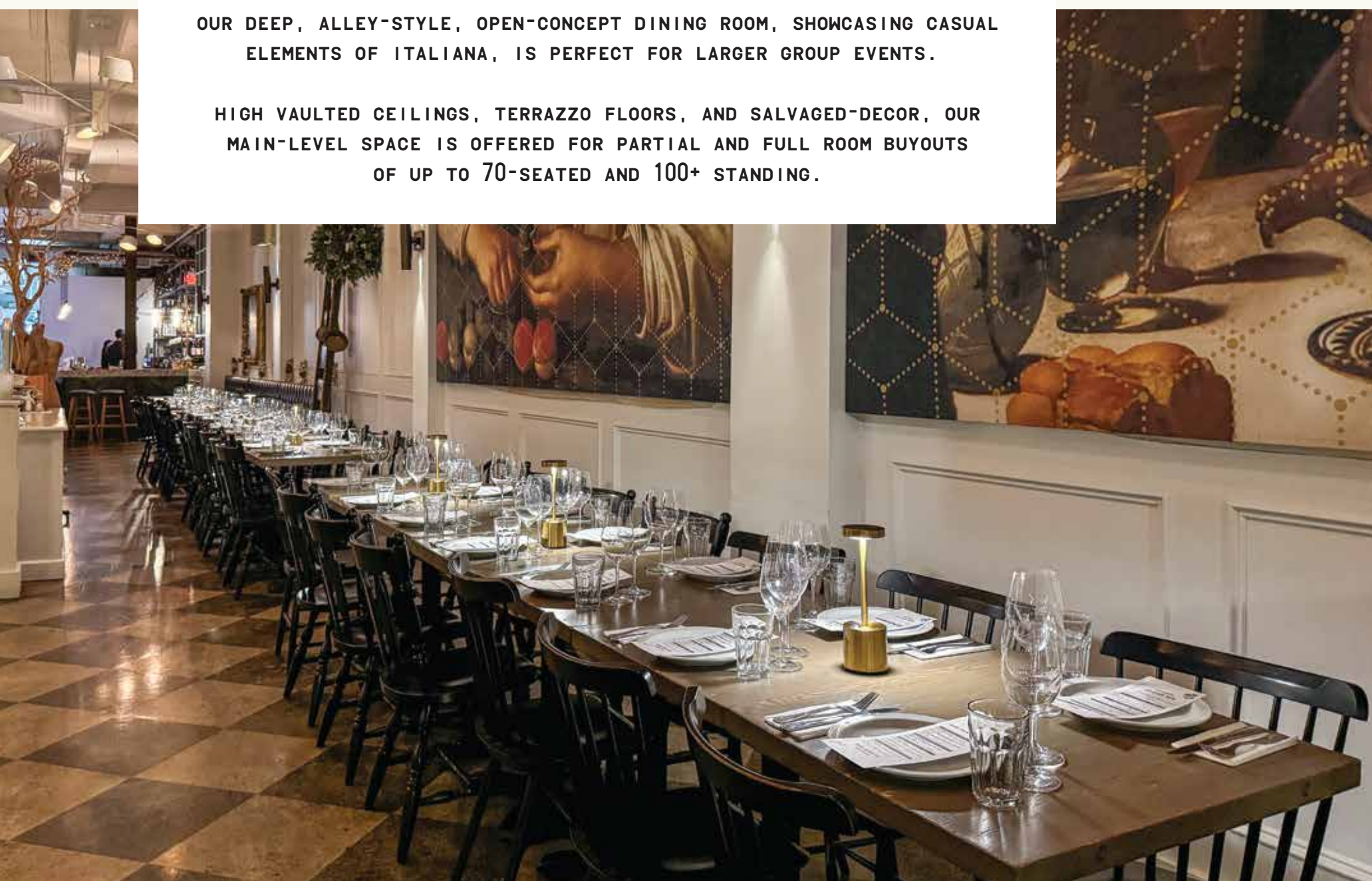


## NODO JUNCTION

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.



# 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, SELECTED DAY OF BY 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, SELECTED DAY OF BY 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)

### RUCOLA E PERA SALAD ●●

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

### CAVOLO E CAVOLETTI E LENTICCHIE SALAD ●●

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

### CAESAR LEO

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

## + PIZZA (CHOICE OF ONE)

### 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 'ARCTIC CHAR' ●●

PAN-SEARED ARCTIC CHAR, LEMON CITRONETTE, SERVED WITH BROCCOLINI, CARROTS AND POTATOES

### POULTRY 'POLLO AL MATTONE' ●●

OVEN-ROASTED CHICKEN, JUS. 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 & BERRY SELECTIONS. SERVED FAMILY STYLE

ALLERGENS: ● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

# MENU B

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 THREE)

### BARRUA ●

LIGHT MOZZARELLA, GORGONZOLA, PEAR,  
WALNUT, HONEY

### CAVOLO E CAVOLETTI E LENTICCHIE SALAD ●●

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

### ARANCINI SICILIANI

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

### 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, '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 'ARCTIC CHAR' ●●

PAN-SEARED ARCTIC CHAR, LEMON CITRONETTE. SERVED  
WITH BROCCOLINI, CARROTS AND POTATOES

### POULTRY 'POLLO AL MATTONE' ●●

OVEN-ROASTED CHICKEN, JUS. SERVED WITH BROCCOLINI,  
CARROTS AND POTATOES

### BEEF 'BRAISED SHORT RIB' ●●

BONE-IN SHORT RIB, 'SUGO'. 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

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, '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 E LENTICCHIE SALAD ●●

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

### ARANCINI SICILIANI

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

### 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 E FAGIOLI

CHAR-GRILLED MOROCCAN OCTOPUS, ASPARAGUS, WHITE  
KIDNEY BEANS, TAGGIASCA OLIVES, 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

### UN PO E UN PO

ITALIAN CHARCUTERIE & ITALIAN 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 POTATO 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 'ARCTIC CHAR' ●●

PAN-SEARED ARCTIC CHAR, LEMON CITRONETTE. SERVED  
WITH BROCCOLINI, CARROTS AND POTATOES

### POULTRY 'POLLO AL MATTONE' ●●

OVEN-ROASTED CHICKEN, JUS. SERVED WITH BROCCOLINI,  
CARROTS AND POTATOES

### BEEF 'BRAISED SHORT RIB' ●●

BONE-IN SHORT RIB, 'SUGO'. 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



## CONTACT US

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

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