DiVino
RESTAURANT & BAR

CATERING MENU



+1-416-217-1117 | Divinotoronto@gmail.com

10% OFF

ON ORDER ABOVE
$1000.00
(pre-tax)

APPETIZERS

	SMALL TRAY (7-10 SERVINGS)	LARGE TRAY (12-15 SERVINGS)
SALUMI & FORMAGGI BOARD *Chef's choice of 3 cured meats and 2 cheeses, olives, pickles, and condiments.*	$70	$100
OLIVE MIX *Marinated mixed olives served warm.*	$35	$50
BRUSCHETTA *House-made focaccia bread, olive oil, marinated tomatoes.*	$25	$35
GRILLED SHRIMP *Spicy grilled shrimp served with organic sprouts and Italian bomba.*	$3,50 *(Per piece)*	
CALAMARI FRITTI *Crispy fried calamari, spicy horseradish aioli.*	$120	$190
FRIED CHICKEN WINGS *Choice of Garlic Parmesan or Italian Bomba.*	$55	$100
EGGPLANT PARMESAN *Fried eggplant, cheese blend, San Marzano tomatoes, basil, parmesan.*	$50	$120
SPICY MUSSELS *P.E.I. mussels in a white wine tomato broth, served with crostini.*	$100	$150
ARANCINI FORMAGGI *Traditional Italian risotto balls stuffed with green peas, Grana Padano, asiago, smoked provolone, and fior di latte.*	$4 *(Per piece)*	
GARLIC PARM BAKED OYSTER *Seasonal baked oysters, garlic butter, parmesan cheese mix*	$3	
MEATBALLS *Traditional Italian meatballs, house-made spicy tomato sauce, crostini.*	$3	
SAUTÉED RAPINI *Sautéed rapini, Italian spices, shaved pecorino.*	$90	$130

APPETIZERS

	SMALL TRAY (7-10 SERVINGS)	LARGE TRAY (12-15 SERVINGS)
FRIED POLENTA *Polenta, herbs, parmesan, tomato sauce.*	$45	$65
ARANCINI FORMAGGI *Traditional Italian risotto balls stuffed with green peas, Grana Padano, asiago, smoked provolone, and fior di latte.*	$4 *(Per piece)*	
LAMB ARANCINI *Risotto balls stuffed with braised lamb, fior di latte, tomato sauce, mushrooms, and jalapeños.*	$6 *(Per piece)*	
TRUFFLE PARM FRIES	$90	$140
SAUTÉED RAPINI *Sautéed rapini, Italian spices, shaved pecorino.*	$90	$140
SPICY MUSSELS *P.E.I. mussels in a white wine tomato broth, served with crostini.*	$100	$150
CAPRESE SKEWERS *Mini - Handheld skewers cherry tomatoes, fresh mozzarella, and sweet basil, finished with a rich balsamic glaze.*	$4 *(Per piece)*	
LAMB SKEWERS *Flame Grilled traditional Italian-style mini skewers of tender, cubed lamb*	$4 *(Per piece)*	
CHICKEN SKEWERS *Flame-grilled Mini Handheld chicken skewers marinated in extra virgin olive oil, fresh lemon juice, garlic, rosemary, and oregano.*	$4 *(Per piece)*	
ARANCHINI TRUFFLE *Traditional Italian risotto balls stuffed (mushrooms, truffle, fior di latte,bacon,fontina)*	$5 *(Per piece)*	
OYSTER Market Selciton *Fresh Oysters Shucked with lemon wedges, Mignonette, Cocktail Sauce & tabasco*	$3 *(Per piece)*	
CRAB CAKES *House Madecrab Cake, Horseradish mayo, micro greens*	$5 *(Per piece)*	

SALADS

	HALF TRAY *(7-10 SERVINGS)*	***FULL TRAY*** *(12-15 SERVINGS)*
CAESAR *Romaine hearts, crispy prosciutto, parmesan, herbed croutons, house-made Caesar dressing.*	$80	$120
GOAT CHEESE GARDEN *Arugula, lemon champagne dressing, roasted peppers, red onion, mushrooms, goat cheese.*	$120	$180
BURRATA *Burrata D.O.P., vine tomatoes, olive oil, basil, balsamic reduction.*	$150	$225
TUSCAN SUNSET SALAD *Spring mix, balsamic dressing, grilled chicken, sun-dried tomatoes, red onion, goat cheese.*	$150	$200
TUNA SALAD *Spinach, red onion, lemon champagne vinegar, eggs, tuna, cannellini beans, fried capers.*	$150	$200
INSALATA DI POLLO *Spring mix greens, balsamic dressing, grilled chicken, sundried tomato, red onion, goat cheese.*	$150	$200

Additional Salad Toppings *- Grilled chicken –* ***$3*** *| Grilled shrimp EACH –* ***$3***

INDIVIDUALIZED PIZZAS
(6 SLICES)

$20.00 *EACH PIZZA*

MINIMUM 5 PIZZAS REQUIRED

MARGHERITA
The classic Neapolitan: crushed San Marzano tomatoes, fresh basil, fior di latte.

PEPPERONI
Vodka rosé sauce, fior di latte, basil, Ezzo pepperoni.

BEEF PEPPERONI
San Marzano tomatoes, fior di latte, beef pepperoni.

TRUFFLE CHEESE
San Marzano tomatoes, fior di latte, Manchego, pecorino, parmesan, black truffle paste.

VEGETARIAN
San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, zucchini, roasted bell pepper, red onion, jalapeño.

MASCARPONE
Mascarpone, Manchego, parmesan, prosciutto di Parma D.O.P., arugula, preserved chilies.

IBERICO SALAMI
San Marzano tomatoes, Ibericosopressata, fior di latte, black olives, oregano, Maldon salt.

TANDOORI CHICKEN
San Marzano tomatoes, fior di latte, tandoori chicken, pickled red onion, jalapeño, coriander cress.

VEAL
Cremini mushrooms, asiago, pecorino, grilled veal, black truffle oil, coriander cress.

TUSCAN FIG
Mascarpone, asiago, fresh figs, duck confit, pistachio crumble, organic honey

SPICY SAUSAGE
San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, rapini, house sausage, preserved green chilies.

MEAT LOVER
San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, Ezzo pepperoni, house sausage, 'nduja sausage, coriander cress.

MUSHROOM
Cremini, oyster, and portobello mushrooms, roasted garlic, fior di latte, truffle oil.

SMOKED SALMON
House-smoked salmon, mascarpone cheese, red onion, capers, olives, jalapeño, basil oil.

ISLAND
San Marzano tomatoes, basil, garlic, oregano, fior di latte, 'nduja sausage, smoked bacon, pineapple, jalapeño.

Additional Za Toppings:

Prosciutto di Parma D.O.P. – $6, Arugula – $3, Buffalo mozzarella – $5, Grilled chicken – $5, Duck confit – $5, Ezzo pepperoni – $5,

House Made Dipping Sauces:

Garlic Mayo $3.00, Jalapeño Mayo $3.00, Italian Bomba $3.00, Horseradish Aioli Creamy Ceasar $3.00

DETROIT PIZZA

INDIVIDUALIZED PIZZAS (4 SLICES)

$25.00

MINIMUM 5 PIZZAS REQUIRED

TRUFFLE MUSHROOM

Cheese blend, oregano, Parmigiano Reggiano, Mixed mushroom, truffle ricotta cheese, arugula, balsamic glaze

MEAT LOVER

San Marzano tomatoes, Ezzo pepperoni, house sausage, 'nduja sausage, cheese blend.

VEGGIE

Cheese blend, roasted peppers, mushrooms, olives, mountain oregano.

TANDOORI CHICKEN

Cheese blend, tandoori chicken, red onion, roasted pepper, jalapeño and, finished with sour cream, chives.



PASTA

	HALF TRAY *(7-10 SERVINGS)*	***FULL TRAY*** *(12-15 SERVINGS)*
PASTA ALLA GRICIA *House-made pappardelle, speck, porcini mushrooms, asparagus, garlic, EVOO, and parmigiano reggiano*	$150	$250
PISTACHIO PESTO *House-made linguine, black tiger shrimp, pistachio pesto cream, Parmigiano Reggiano.*	$180	$260
CHICKEN ALLA VODKA *House – made rigatoni pasta, grilled chicken, sun-dried tomatoes, parmesan, spinach, provolone, vodka rosé sauce.*	$150	$250
SEAFOOD LINGUINE *House made linguine pasta, black tiger shrimp, clams, calamari, mussels, white wine, spicy tomato sauce*	$180	$280
LAMB RAGÙ *ouse made - Tagliatelle, braised lamb, mint, pecorino D.O.P.*	$150	$250
SHRIMP & SALMON AL COGNAC *Penne Pasta, tiger shrimp, Salmon, Mascarpone, Asparagus, Cognac Rose Sauce*	$180	$280
TRUFFLE MAC & CHEESE *Four-cheese mac and cheese, breadcrumb crust.*	$150	$250 *Add Smoked Ham – **$20 / $30***
DUCK CARBONARA *House made Spaghetti, bacon, duck confit, egg yolk, parmesan, truffle oil.*	$150	$250
MUSHROOM MAFALDA *Mafalda pasta, cremini, oyster, and portobello mushrooms, cream sauce.*	$150	$250
SPAGHETTI AMATRICIANA *House- made Spaghetti, Spicy San Marzano tomatoes, house sausage, nduja, preserved red chilies, pecorino DOP*	$150	$250
BRAISED BEEF RAVIOLI *Ravioli stuffed with braised beef, porcini cream sauce, Parmigiano Reggiano.*	$170	$250

PASTA

	HALF TRAY (7-10 SERVINGS)	FULL TRAY (12-15 SERVINGS)
MUSHROOM RAVIOLI *Ravioli stuffed with wild mushrooms, black truffle butter sauce, white truffle oil, Parmigiano Reggiano, chives.*	$150	$220
MUSHROOM RISOTTO *Arborio rice, wild cremini, oyster, portobello, and porcini mushrooms, black truffle paste, white wine, parmesan.*	$140	$230
SEAFOOD RISOTTO *Arborio rice, black tiger shrimp, scallops, mussels, clams, calamari, charred tomatoes, white wine*	$180	$280
WAGYU BOLOGNESE *House made spaghetti, waqyu bolognese, basil, grana Padano.*	$180	$280
LOBSTER ALLA VODKA *House made tagliatelle, butter-poached lobster, charred cherry tomatoes, vodka rose sauce, crispy sage*	$300	$480



MAINS

FULL TRAY
(12-15 SERVINGS)

VEAL SCALLOPINI (marsala / lemon sauce)
(Each Order) **$10**

4oz *veal scallopini in your choice of marsala or lemon sauce*

CHICKEN SCALLOPINI PICCATA (marsala / lemon sauce)
(Each Order) **$10**

6oz *chicken scallopini in your choice of marsala or lemon sauce*

VEAL PARMESAN (5 oz)
(Per Piece) **$12**

5oz Deep Fried Veal Cutlet, fior di latte, parmesan, spicy tomato sauce

CHICKEN PARMESAN (8 oz)
(Per Piece) **$12**

S8oz Deep Fried Chicken Cutlet, fior di latte, parmesan, spicy tomato sauce

SEARED SALMON (6 oz)
(Each Order) **$10**

Seared Salmon, Pistachio Pesto

CHICKEN SUPREME (8 oz)
(Each Order) **$16**

Stuffed Chicken with goat cheese roasted red peppers

RIB EYE STEAK (10 oz)
(Each Order) **$28**

10z grilled rib eye steak demi glace sauce can be served as wholel pieces or sliced to share

NEW YORK STRIPLOIN (6 oz)
(Each Order) **$25**

6oz grilled new York strip mushroom cream sauce can be served as whole piece or sliced to share

RACK OF LAMB
(Per Piece) **$8**

Grilled rack of lamb demi glace sauce

VEAL OSSO BUCCO (6 oz)
(Each Order) **$35**

Slow braised veal shank

SEARED SEABASS
(Each Order) **$21**

Grilled sea bass fillets



SIDES	HALF TRAY	FULL TRAY
ROASTED FINGHERLING POTATOES	$40	$70
OVEN ROASTED / SAUTEED VEGGIES (Seasonal Veggies)	$50	$75
PARMESAN MASH POTATOES / TRUFFLE MASH POTATOES	$50	$75
ALIO OLIO PASTA	$80	$140

KIDS MENU

BUTTER CHEESE *Penne pasta, butter, Parmigiano Reggiano.*	**$80**	**$120**
TRADITIONAL SPAGHETTI *House-made spaghetti,* *San Marzano tomato sauce, parmesan.*	**$80**	**$120**
CREAM SAUCE *House-made casarecce pasta, cream sauce, parmesan.*	**$80**	**$120**

DOLCE

(Per Piece)

TIRAMISU *Mini Classic tiramisu made with locally roasted coffee.*	**$5**
PANNA COTTA *Mini House-made vanilla custard (Chef's choice of flavors)*	**$5**
CRÈME BRÛLÉE	**$5**

ADDITIONAL CATERING SERVICES

Delivery $50 - $100.00 depending on location
Chafing Dishes Rental $20 per piece $5 Chafing Fuel
Wooden appetizer charcuterie board rental $20per piece
Full Service Catering *Includes Delivery Buffet Style Set Up (with Chafing dishes & Fuel)* *Plastic Cutlery, Paper Plates Starting $150.00*
Full Service Catering + Table Scaping *Includes Delivery Buffet Style Set Up (with Chafing dishes & Fuel)* *Plastic Cutlery, Paper Plates artfully decorating and setting a dining table using layers like runners, chargers, centerpieces, florals starting $250.00*

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