



CATERING BY  
*Mario*  
**Paninoteca**

**SIDE ORDERS**

Antipasti \$8.95 per person  
for 2 or more people

Spicy Green Olives \$2.50  
Bruschetta \$3.00 per person

**DESSERTS**

**all desserts \$4.95**

Tiramisu  
Cheese Cake  
Biscotti  
Cookies  
Italian Gelato \$3.95

**COFFEE**

Espresso \$2.50 Cappuccino \$3.50 Canadian \$1.50  
All coffees include biscotti

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*Authentic Italian Cuisine*

*Cappuccino Bar*

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95 East Beaver Creek Road, Unit 8



# Panini

## Soups

- ~ Tuscan Bean Soup ~ \$8.95
- ~ Daily Feature ~ \$6.95

## Sandwiches

**all served with a side salad for \$8.95**

### Veal

- ~ Breaded veal cutlet with tomato sauce and cheese ~

### Grilled Chicken Breast

- ~ With Rapini ~

### Prosciutto

- ~ With Bocconcini and Baby Arugula ~

### Buffalo Mozzarella (vegetarian)

- ~ Grilled eggplant, roasted peppers, and garlic infused rapini, with olive oil/Dijon emulsion ~

### Italian Deli Sandwich

- ~ Prosciutto, Capicola, Mortadella, Provolone, Tomato & Romaine ~

### Roasted Chicken

- ~ Provolone, Sundried Tomatoes & Arugula ~

### Bresaola

- ~ Pickled eggplant, fontina, arugula pesto ~

### Italian Sausage

- ~ With peppers and wild mushrooms ~

### Certified Black Angus Steak

- ~ With Mushrooms & Hot Banana Peppers ~

### Chicken Parmigiana Sandwich

- ~ Breaded Chicken Cutlet with Tomato sauce and cheese ~

### Classic Italian Meatballs

- ~ Nonna's recipe in a demi glaze with mushrooms ~



## Pasta - Your Choice for \$10.95

### Whole Wheat Spaghetti (vegetarian)

- ~ With Asparagus, Mushrooms and oven dried cherry tomatoes ~

### Tagliolini Primavera (vegetarian)

- ~ Medley of fresh garden vegetables, served with a garlic and olive oil dressing ~

### Lasagne al Forno

- ~ Fresh veal lasagne prepared according to Chef Vena's traditional recipe ~

### Gomitelli al Forno

- ~ Rustic homemade rigatoni in a rich veal ragu with a touch of cream, baked and served sizzling hot and topped with shavings of Pecorino Sardo ~

### Penne Arrabiata - very hot (vegetarian)

- ~ Spicy tomato sauce and crushed chilli pepper ~

### Veal Canelloni

- ~ with Bechamel and Tomato Sauce ~

### Manicotti (vegetarian)

- ~ with Ricotta & Spinach ~

## Salads

### Caesar Salad (vegetarian)

- ~ Crisp Romaine lettuce tossed in our special in-house Caesar dressing with herb baked crostini and parmigiano crisps ~ \$6.50

Chicken Breast Add \$4.95

### Insalata Capricciosa (vegetarian)

- ~ Premium selection of tender organic salad leaves with fresh berries, tangerine sections and sliced toasted almonds

all tossed in our in-house citrus vinaigrette ~ \$6.50

### Tomato and Cucumber (vegetarian)

- ~ Luscious stake tomatoes and fresh English cucumbers tossed in a first-pressed extra-virgin olive oil, basil and olives ~ \$5.50

### Insalata Completa

- ~ The Ultimate Salad with Mixed Greens, Julienned Vegetables, Shredded Cheese, Dried Fruit and Nuts as well as strips of Italian Deli Meats, Olive oil and Aged Vinegar ~ \$8.95

*Authentic Italian Cuisine*

*Mario's*