

LA
TAVOLA
EST. 2026



Beyond Our Dining Room

1943 Avenue Road, Toronto On

437 913 9306

www.latavolaristo.com

LA TAVOLA

RISTORANTE

About Us

At La Tavola Ristorante, owners and partners Daniela and Executive Chef Cristian share a vision of bringing authentic Italian hospitality to Toronto.

Born and raised in Italy, Cristian honours generations of culinary tradition through refined cuisine, while Daniela's passion for exceptional hospitality ensures every guest feels warmly welcomed. Together, they have created an intimate dining destination where every experience is thoughtfully crafted.

Nestled in the heart of Upper Avenue Road, La Tavola Ristorante offers an elegant setting for celebrations, corporate gatherings, and life's most memorable occasions.

Our dining room is ready to welcome you and your guests for an unforgettable experience.

COCKTAIL APERITIVO SELECTIONS

HORS D'OEUVRES

Recommended 2–4 pieces per person for cocktail receptions.

Minimum order applies.

CARNE | MEAT

Polpettine della Nonna House-made beef and veal meatballs slowly simmered in San Marzano tomato sauce with parmesan and fresh basil.	\$48/dozen
Spiedini di Pollo al Limone e Rosmarino Herb-marinated grilled chicken skewers finished with a lemon rosemary butter sauce.	\$56/dozen
Spiedini di Manzo al Barolo Grilled beef skewers served with a rich Barolo wine reduction and fresh herbs.	\$72/dozen
Costolette d'Agnello alla Senape e Miele Seared lamb chops glazed with a honey mustard reduction and fresh thyme.	\$90/dozen
Sliders di Manzo al Tomino Mini beef sliders with melted tomino cheese, caramelized onions and fresh tomato.	\$78/dozen
Sliders di Pollo Tequila Lime Tequila lime chicken sliders with crispy pancetta, smoked scamorza cheese, avocado crema and roasted garlic aioli.	\$76/dozen

PESCE | SEAFOOD

Capesante Bardate al Prosciutto Seared scallops wrapped in prosciutto, finished with roasted tomato concassé and fresh herbs.	\$95/dozen
Spiedini di Calamari Grilled calamari skewers marinated with garlic, lemon zest and Mediterranean herbs.	\$58/dozen
Polpettine di Pesce Crispy seafood croquettes made with mixed seafood, fresh herbs and mozzarella cheese.	\$60/dozen
Tartellette al Salmone Affumicato Mini tartlets filled with smoked salmon, whipped cream cheese, capers and fresh lemon zest.	\$72/dozen
Cocktail di Gamberi Mediterraneo Chilled shrimp served with citrus cocktail sauce, fresh herbs and lemon.	\$78/dozen
Sliders di Salmone Croccante Crispy fried salmon sliders topped with lemon herb aioli, fresh arugula and pickled red onions.	\$85/dozen

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COCKTAIL APERITIVO SELECTIONS

HORS D'OEUVRES CONTINUED...

VEGETERIANA | VEGETARIAN

Mini Arancini Siciliani

\$45/dozen

Crispy fried risotto balls filled with mozzarella cheese, served with San Marzano tomato sauce and fresh basil.

Crocchette di Patate al Provolone Affumicato

\$48/dozen

Golden potato croquettes filled with smoked provolone cheese and fresh mint, served with roasted red bell pepper aioli

Piccola Bruschetta

\$42/dozen

House-made focaccia topped with marinated Roma tomatoes, fresh herbs, garlic and extra virgin olive oil.

Polenta Concia

\$52/dozen

Crispy polenta cubes topped with melted taleggio cheese, sun-dried tomatoes, olives and fresh herbs.

Tartellete alla Barbabietola

\$58/dozen

Beet tartlets with rosemary-scented goat cheese, candied walnuts and mint aioli.

Tartelette Sottobosco

\$68/dozen

Mini tartlets filled with truffle whipped cheese, sautéed mushrooms, balsamic glaze and fresh herbs.

PREMIUM SELECTIONS AVAILABLE UPON REQUEST

Luxury hors d'oeuvres crafted with premium ingredients including wagyu, lobster, truffle and imported Italian cheeses, custom-made creations available upon request.

Ask our team about personalized selections and exclusive chef's creations for you

TAGLIERE DI SALUMI E FORMAGGI

\$165 Small (8-10) | \$365 Large (18-25)

Chef's selection of premium imported Italian cured meats and artisan cheeses featuring Prosciutto di Parma, spicy soppressata, salame Milano, bresaola, Parmigiano Reggiano, aged Pecorino, Taleggio, Brie and truffle cheese. Served with olives, toasted nuts, seasonal preserves, fresh fruit, flatbread, crostini and house-made rosemary focaccia.

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INSALATE | SALAD

MISTA	\$100(half tray)
Mixed greens with cherry tomatoes, cucumber and julienned carrots, served with a balsamic dressing.(GF, NF, DF)	
CAESAR	\$150 (half tray)
Crispy romaine lettuce, creamy Caesar dressing, parmesan, croutons and crispy prosciutto (pork). (NF)	
CAPRESE	\$169 (half tray)
Heirloom tomatoes with buffalo mozzarella (imported from Italy), fresh basil and extra virgin olive oil.(GF, NF)	
PERA	\$135(half tray)
Arugula salad with poached pears, walnuts and gorgonzola, served with a red wine dressing. (GF)	

PRIMI | PASTA

PENNE ROSÈ	\$98(half) \$184(full)
Penne pasta tossed in a creamy rosé tomato sauce with shallots, garlic, parmesan and fresh basil.(NF,V)	
FUSILLI PRIMAVERA	\$98(half) \$184(full)
Fusilli pasta with seasonal vegetables, garlic, extra virgin olive oil, fresh herbs and Parmigiano Reggiano.(NF,V)	
SEDANINI ALLA BOLOGNESE	\$145(half) \$290(full)
Sedanini pasta with slow-braised beef and veal ragù in a traditional tomato sauce, finished with Parmigiano Reggiano.(NF)	
LASAGNA	\$165(half) \$325(full)
Layers of fresh house-made pasta baked with slow-cooked beef ragù, creamy béchamel, mozzarella and Parmigiano Reggiano. (NF).	

SECONDI | MAIN

VITELLO LIMONE	\$300 (6oz/pp Serves 10)
Thinly sliced veal scaloppine in a delicate lemon white wine sauce.(NF)	
POLLO PICCHATA	\$220 (6oz/pp Serves 10)
Pan-seared chicken breast finished in a white wine, lemon and caper sauce (NF)	
SALMONE SCOTTATO	\$275 (6oz/pp Serves 10)
Seared salmon served with gremolata sauce and a balsamic reduction drizzle(NF,GF)	
CONTROFILETTO	\$450 (8oz/pp Serves 10)
Char-grilled 100% grass-fed striploin finished with rosemary garlic butter jus. (NF, GF)	
BEEF BACK RIBS AL POMODORO	\$132 (1 Rack)
Tender slow-braised beef back ribs finished in a rustic San Marzano tomato sauce.	
COSTINE DI MANZO BRASATE	\$24 (per person)
Slow-braised beef ribs finished in a rich Barolo red wine jus.	
PUNTA DI PETTO DI MANZO BRASATA <i>(Minimum order 4 lb)</i>	\$43 (per lb)
Slow-braised beef brisket finished with rosemary, thyme and roasted garlic jus	

CONTORNI | SIDES

\$45(half) | \$95(full)

PATATE ARROSTO

Oven-roasted potatoes with onions, bell peppers, rosemary, garlic and extra virgin olive oil.

\$75(half) | \$150(full)

VERDURE DI STAGGIONE

Chef's selection of seasonal market vegetables, lightly sautéed with garlic and herbs.

\$90(half) | \$190(full)

VERDURE GRIGLIATE CON RICOTTA MONTATA

Italian-style grilled market vegetables served with whipped ricotta, fresh herbs, extra virgin olive oil and aged balsamic glaze.

DOLCE | DESSERT

HOUSE-MADE TIRAMISÙ

\$170(Serves 12)

Classic Italian dessert made with espresso-soaked ladyfingers, mascarpone and zabaglione cream, finished with cocoa powder

TORTA AL CIOCCOLATO

\$170(Serves 12)

Rich dark chocolate cake with a soft, velvety center, finished with cocoa powder and served with vanilla crème anglaise.

To Schedule:

Private Chef Services Orders
Private Catering Orders
Corporate Catering Orders

Contact Us Today:

Catering@latavolaristo.com

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Beyond Our Dining Room

CORPORATE PARTNERSHIPS & LOYALTY PROGRAMS

Professional Circle Exclusive Membership Account

BRONZE Partner

\$500/month

Receives:

\$525 in La Tavola catering credits

Complimentary cookie tray

Dedicated corporate account

Value: \$25 bonus credits + VIP perks per month

SILVER Partner

\$1000/month

Receives:

\$1,075 in La Tavola catering credits

Complimentary antipasti platter with one monthly order

Early access to holiday catering orders

10% preferred pricing on private events

Value: \$75 bonus credits per month + VIP perks per month

GOLD Partner

\$2,000/month

Receives:

\$2,200 catering credits

Complimentary antipasti with one order within the month

Complimentary cookie tray with every order

Priority booking for holiday season (date to be selected on or by Oct 15th)

First access to chef experiences

Value: \$200 bonus credits per month + VIP perks per month

- Automatically charged at the beginning of each month to the credit card on file.
- Credits are loaded to the corporate account
- La Tavola Ristorante deducts purchases from the balance.
- Orders must be placed 5 business days prior to the delivery date.
- All credits must be used within the month.



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Tier 1: La Tavola Ristorante Partner – Monthly Office Dining

Commitment – 1 catered lunch/month (minimum 10-12 guests)

Your team lunch is handled: Every month, La Tavola Ristorante delivers a refined Italian dining experience directly to your office.

Benefits:

- Dedicated corporate account manager
- Priority booking for lunches and holiday events (must be booked by Sept 30th)
- Recognition as a La Tavola Ristorante community partner
- \$100 dining credit quarterly for client meetings at the restaurant (11am-3pm)

Tier 2: La Tavola Ristorante Executive Partner – Twice Monthly

Commitment: 2 catered lunches per month

Your team lunch is handled: Two times per month, La Tavola Ristorante delivers a refined Italian dining experience directly to your office.

Benefits:

- Everything in Partner Tier 1 +
- Complimentary beverages (Italian sodas)
 - 10% preferred pricing on private events booked at La Tavola Ristorante

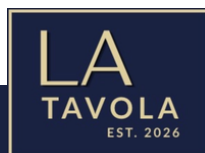
Tier 3 – La Tavola Ristorante Signature Partner – Weekly Catering

Commitment: weekly catering

Your team lunch is handled: Four times per month, La Tavola Ristorante delivers a refined Italian dining experience directly to your office.

Benefits:

- Custom corporate menu created for your team
- Chef's seasonal tasting experience for executives quarterly
- 2 VIP tickets to wine dinners and special events hosted by La Tavola Ristorante
- Corporate recognition partnership



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THE POLICY

Deposit

To confirm your Private Chef service or your Catering order, a deposit is required.

The amount of the deposit required will be provided to you in advance. Your reservation is confirmed once the deposit is received. Final payment is due prior to your date.

Menu Selections

Please note that our chefs strive to stay true to Italian recipes while reflecting seasonal changes and working with Italian as well as local ingredients.

Our menu suggestions have been selected with care to fit all tastes and most dietary restrictions.

If you would like any changes made, please book a call with our catering & event manager who can advise and guide you on our menu offerings.

Cancellation & Rescheduling

Our catering orders along with our private chef services is our way to reach our wonderful clients outside of our beautiful dining room. Allowing them to enjoy the unique and exquisite experience of La Tavola Ristorante without leaving the comfort of their offices, and/or homes. We have thoughtfully designed this service for our clients and have carefully coordinated each booking alongside our regular dining services and other private bookings.

To ensure we can accommodate all of our guests, we kindly require a minimum of 7 business days' notice for any cancellation or request to reschedule your catering/private chef and offsite event reservation(s).

Deposits are fully refundable when written notice of cancellation is received more than 7 business days prior to your scheduled event. For cancellations made 15 business days or fewer before the event date, the deposit is non-refundable, as we are unlikely to be able to rebook the reserved date and space on short notice.



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