

LA
TAVOLA
EST. 2026



Celebrate with Us!

1943 Avenue Road, Toronto On

www.latavolaristo.com

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LA TAVOLA

RISTORANTE

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.

About Us

OUR MENUS

Hors D'ouerves & Canapes

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 | FISH

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

Hors D'ouerves & Canapes Continued..

VEGETARIANA | 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 Crispy polenta cubes

\$52/dozen

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.



LUNCH SILVER

ANTIPASTI

Family Sharing

BRUSCHETTA

Toasted house-made focaccia, cherry tomatoes, garlic, red onion, basil, EVOO.

INSALATA MISTA

Mixed greens with cherry tomatoes, cucumber and julienned carrots, served with a balsamic dressing.

CALAMARI E GAMBERI ALLA BRACE

Grilled calamari and shrimp, classic puttanesca, fresh arugula.

SECONDI

Choice Of

PENNE ROSE

Penne pasta tossed in a creamy rosé tomato sauce, Parmigiano Reggiano and fresh basil.

SEDANINI ALLA BOLOGNESE

Sedanini pasta with slow-braised beef and veal ragù in a traditional tomato sauce, finished with Parmigiano Reggiano.

GNOCCHI AL POMODORO

House-made potato gnocchi tossed in fresh tomato sauce with basil, Parmigiano Reggiano and EVOO.

CAFÉ

Choice Of

ESPRESSO | AMERICANO

\$45 Per Person + tax & 20% gratuity



LUNCH GOLD

ANTIPASTO

Family Sharing

TAGLIERE DI SALUMI E FORMAGGI

Selection of Italian cured meats and cheeses including prosciutto crudo, soppressata, mortadella, pancetta arrotolata, Grana Padano and Piave cheese, served with mixed olives and crispy crostini.

BRUSCETTA AL POMODORO

Toasted house-made focaccia, cherry tomatoes, garlic, red onion, basil, EVOO.

INSALATA LA TAVOLA

Endive and radicchio salad with black olives, fresh oranges, shaved fennel and sliced almonds, served with a citrus dressing.

SECONDI

Choice Of

POLLO PICCATA

Pan-seared chicken breast finished in white wine, lemon and caper sauce, served with linguine aglio e olio

SALMONE SCOTTATO

Seared salmon served with gremolata sauce, seasonal vegetables and a balsamic reduction drizzle.

PENNE ARRABIATA

Penne pasta tossed in a spicy tomato sauce with garlic, shallots, black olives, chili flakes and fresh parsley.

CAFÉ

Choice Of

ESPRESSO | AMERICANO

\$55 Per Person + tax & 20% gratuity



DINNER SILVER

ANTIPASTO

Family Sharing

TAGLIERE DI SALUMI ED FORMAGGI

Selection of Italian cured meats (pork) and cheeses including prosciutto crudo, soppressata, mortadella, pancetta, bresaola arrotolata, Grana Padano and Piave cheese, served with mixed olives and crispy crostini.

BRUSCHETTA

Toasted house-made focaccia, cherry tomatoes, garlic, red onion, basil, EVOO.

CAPRESE

Heirloom tomatoes with mozzarella di bufalo (imported from Italy), fresh basil and EVOO.

PRIMI

Choice Of

PENNE ALLA VODKA

Penne pasta tossed in a creamy rosé vodka sauce with pancetta (pork), shallots, garlic, Parmigiano Reggiano and fresh basil.

SEDANINI ALLA BOLOGNESE

Sedanini pasta with slow-braised beef and veal ragù in a traditional tomato sauce, finished with Parmigiano Reggiano.

SECONDI

Choice Of

POLLO PICCATA

Pan-seared chicken breast finished in a white wine, lemon and caper sauce, served with linguine aglio e olio

SALMONE SCOTTATO

Seared salmon served with gremolata sauce, seasonal vegetables and a balsamic reduction drizzle.

MELANZANA ALLA PARMIGGIANA

Layers of fried eggplant baked with tomato sauce, smoked scamorza, Parmigiano Reggiano and fresh basil.

CAFE

Choice Of

ESPRESSO | AMERICANO

\$75 per person + tax and 20% gratuity



DINNER GOLD

ANTIPASTO

Choice Of

TAGLIERE DI SALUMI

Selection of Italian cured meats (Pork) and cheeses including prosciutto crudo, soppressata, mortadella, pancetta, bresaola arrotolata, Grana Padano and Piave cheese, served with mixed olives and crispy crostini.

INSALATA BURRATA

Imported Italian burrata served with cherry tomato salad, sweet and sour shallots, capers, fresh basil, extra virgin olive oil and crostini

INSALATA LA TAVOLA

Endive and radicchio salad with black olives, fresh oranges, shaved fennel and sliced almonds, served with a citrus dressing.

SECONDI

Choice Of

VITELLO AI FUNGHI

Tender veal scaloppine sautéed with wild mushrooms in a rich savory reduction, served with seasonal vegetables and roasted potatoes

BRANZINO ALLA GRIGLIA

Grilled branzino served with fregola salad, sun-dried tomatoes, olives, capers and lemon zest, finished with fresh arugula, extra virgin olive oil and balsamic glaze.

POLLO LIMONE

an-seared chicken breast finished in a light lemon white wine sauce, served with seasonal vegetables and roasted potatoes.

DOLCE

Choice Of

TORTA AL CIOCCOLATO

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

PANNA COTTA

Classic vanilla panna cotta served with mixed berry compote.

Vegetable gelatin

\$85 Per Person + tax and 20% gratuity

ADD: Pasta Course + \$10/pp

ADD GF Pasta: + \$13/pp



DINNER PLATINUM

ANTIPASTI

Choice Of

RICE BALLS

Crispy tomato risotto croquettes, mozzarella center, served with tomato sauce.

CAPRESE

Heirloom tomatoes with buffalo mozzarella (imported from Italy), fresh basil and EVOO.

PROCIUTTO E MELONE

Prosciutto crudo (pork) served with fresh cantaloupe melon and a light arugula salad, finished with EVOO, fresh basil and balsamic reduction drizzle

PRIMI

Choice Of

SEDANINI ALLA MATRICINA

Sedanini pasta tossed with tomato sauce, guanciale (pork), onions, chili flakes and Pecorino Romano.

RISOTTO HAI FUNGHI

Carnaroli risotto with sautéed wild mushrooms, white wine, Parmigiano Reggiano and fresh herbs.

SECONDI

Choice Of

BRANZINO ALLA GRIGLIA

Grilled branzino served with cherry tomato sauce, olives, capers and fresh basil, accompanied by seasonal vegetables and roasted potatoes.

COSTOLETTA DI VITELLO

Grilled veal chop served with green peppercorn sauce, seasonal vegetables and roasted potatoes

DOLCE

Choice Of

CHEESECAKE

Classic creamy cheesecake with a graham cracker crust, served with blueberry compote.

MIX SORBETTO

Ask your server for today's available flavors.

\$95 Per Person + tax and 20% Gratuity

Changing the Sedanini pasta to a GF noodle + \$3/pp



LA TAVOLA EXPERIENCE

ANTIPASTI

Family Sharing

TAGLIERE DI SALUMI ED FORMAGGI

Selection of Italian cured meats (pork) and cheeses including prosciutto crudo, soppressata, mortadella, pancetta arrotolata, Grana Padano and Piave cheese, served with mixed olives and crispy crostini.

BURRATA E POMODORINI

Imported Italian burrata served with cherry tomato salad, sweet and sour shallots, capers, fresh basil, extra virgin olive oil and crostini.

CARPACCIO DI MANZO

Prime beef carpaccio, shaved Parmigiano Reggiano, arugula, capers, lemon, EVOO

POLPO ALLA GRIGLIA

Braised and grilled octopus, lemon chickpea purée, green olives, herb toasted bread.

POLIPO E GAMBERI ALLA GRIGLIA

Braised and grilled octopus, lemon chickpea purée, roasted potatoes, cherry tomatoes, green olives and herb toasted bread.

PRIMI

Choice Of

FUSILLI AI FUNGHI

Fusilli pasta with sautéed wild mushrooms in a light cream sauce, finished with truffle pesto, Pecorino Romano and fresh herbs.

PISELLI E CAPPESANTE RISOTTO

Carnaroli risotto with green peas and seared scallops, finished with white wine, toasted hazelnuts, Parmigiano Reggiano and fresh herbs.

SECONDI

Choice Of

MERLUZZO DEL NORD EUROPA

Black cod served with lemon vermouth butter sauce, served with seasonal vegetables and roasted potatoes.

BISTECCA AL VINO ROSSO

Ontario ribeye steak served with a Barolo wine reduction, seasonal vegetables and roasted potatoes.

Degustazione di Dolci | Tasting Dessert

Tiramisu Al Limoncello | Coffee Creme Brulee |

Cannoli Alla Crema

\$115 Per Person + Tax and 20% Gratuity

ROOM CAPACITY & MINIMUM SPEND REQUIREMENTS

SEATED
30-40 Guests

COCKTAILS With Elevated FOOD STATIONS
40 -50 Guests



MINIMUM SPEND REQUIREMENTS

LUNCH SEATINGS

Monday - Thursday

11am-4PM

Friday - Sunday

11-3PM

Day	Min Spend	Restaurant Buy-Out Fee	Total
Monday-Thursday	\$1,500	\$1,000	\$2,500
Friday	\$2,000	\$1,000	\$3,000
Saturday	\$2,500	\$1,500	\$4,000
Sunday	\$2,500	\$1,000	\$3,500

+ 13% Tax, + 20% Gratuity

DINNER SEATINGS

Monday - Sunday

5-10pm

Evening	Min Spend	Restaurant Buy-Out Fee	Total
Sunday	\$4,000	\$1,000	\$5,000
Monday	\$2,500	\$1,000	\$3,500
Tuesday	\$2,500	\$1,000	\$3,500
Wednesday	\$3,500	\$1,000	\$4,500
Thursday	\$3,500	\$1,000	\$4,500
Friday	\$5,500	\$1,500	\$7,000
Saturday	\$5,500	\$2,000	\$7,500

+ 13% Tax, + 20% Gratuity

THE POLICY

Deposit

To confirm your private dining reservation, a deposit is required.

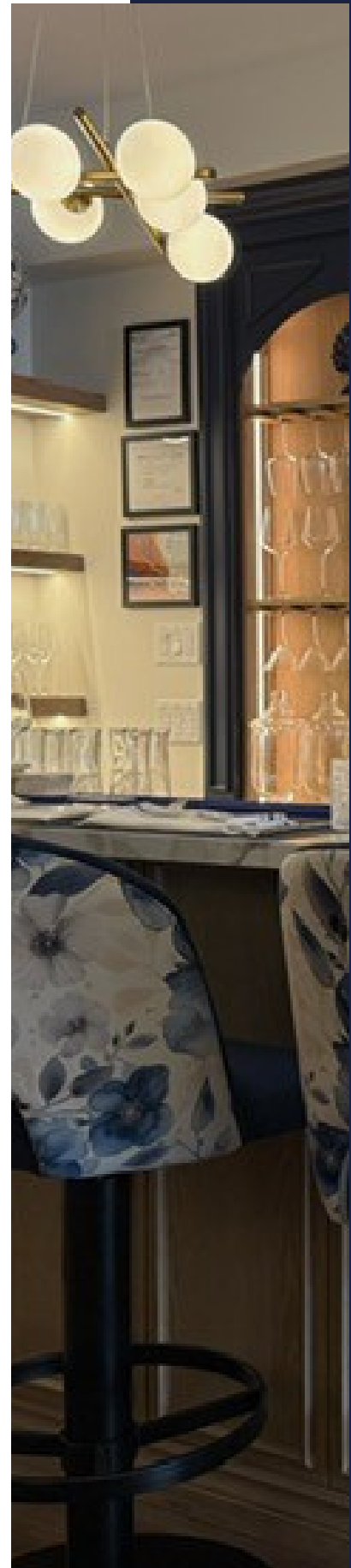
The amount of the deposit required will be provided to you in advance. Your reservation is confirmed once the deposit is received.

Cancellation & Rescheduling

As our dining room is a thoughtfully designed, intimate space, we carefully coordinate each event alongside our regular dining service and other private bookings. To ensure we can accommodate all of our guests, we kindly require a minimum of 15 business days' notice for any cancellation or request to reschedule your event reservation.

Deposits are fully refundable when written notice of cancellation is received more than 15 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.



THE POLICY

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 to be made, please book an appointment with our event manager who can advise and guide you on our menu selection.

Confirmation of Booking & Guests

The Final number of guests must be confirmed at least seven (7) business days prior to the event date.

No shows will be charged at the selected menu rate.

Table Arrangement & Setup

We advise that you plan a meeting with your designated events manager to discuss specific set up arrangements for your event.

Deliveries

We ask that flowers and cakes be delivered in the morning of the event date.

Any additional decorative items must be planned and prediscussed with your designated event manager





THE POLICY

Damages

Upon the completion of the event the dining room will be inspected for any damages. The client is fully responsible for any damages that occur during the event.

The client will be provided with a bill for repairs and replacements.

The credit card on file will be charged to cover these amounts.

Accessibility

Our location is located on Upper Avenue Road in Toronto.

There is a step up to enter our restaurant.

Restrooms are located on the lower level - we do not have an elevator.

We do not offer high chairs

Parking

Green P Carpark 401 (246 Brooke Ave)
Approximately 1-2 minutes' walk from our restaurant

Green P Carpark 411(1880 Avenue Road / access near Roe Ave)
Approximately 3-5 minutes' walk south of our location.

On-street Green P parking is available on portions of Avenue Road and nearby side streets where posted.

Availability varies depending on the day and time.

CATERING & PRIVATE CHEF SERVICES



Beyond Our Dining Room

Private Chef Experiences & Off-Site Catering
Bring the exceptional cuisine and hospitality of La Tavola
Ristorante to your home, office, or special venue.

When you're hosting an intimate dinner party, celebrating a milestone, planning a corporate gathering, or entertaining clients, our team will create a memorable culinary experience tailored to your occasion.

To learn more about our Private Chef Experiences, Off-Site Catering, and custom event offerings, please visit the Events section of our website.

www.latavolaristo.com

We look forward to helping you create an
unforgettable experience.