

parcheggio

PRIVATE DINING

416.364.1211 · events@oliverbonacini.com
oliverbonacinievents.com



CANAPÉS

priced per piece · minimum one dozen per selection · 3–4 pieces per person recommended for a one-hour reception

Vegetarian

MUSHROOM ARANCINI	pomodoro, basil, parmesan	4	ROASTED BEETROOT	whipped gorgonzola, hazelnuts	5
WHIPPED RICOTTA BRUSCHETTA	pickled radicchio, aged balsamic	4	PUMPKIN AGNOLOTTI	butter, sage, parmesan sauce	5
GRILLED ZUCCHINI	pecorino, date jam, crostini	4	STRACCIATELLA CHEESE	crostini, beetroot	5
FRIED MAC & CHEESE	spicy ketchup	5	CRISPY POLENTA	mushroom, truffle crema	5
MUSHROOM PANINO	pesto, mayonnaise, provolone	5			

Seafood

OYSTER ON CRUSHED ICE	basil, tomato	4	GRILLED OCTOPUS	potato, roasted pepper, paprika aioli	6
CURED TROUT	fennel, dill crème fraîche, rice cracker	5	FRIED SQUID	bomba mayonnaise	6
MARINATED SHRIMP	romesco, pickled asparagus	5			

Meat

PROSCIUTTO & COMPRESSED MELON	balsamic	4	GRILLED CHICKEN SKEWER	whipped garlic, fennel, oregano	5
BEEF & BRISKET SLIDERS	cheddar, pickles	5	BEEF TARTARE	capers, olive, taralli	6
CRISPY CHICKEN DRUMETTE	gorgonzola	5			
LAMB SPIEDINI	salsa verde	5			
SEARED STRIP LOIN & CIPOLLINI SKEWER	salsa verde	5			

CHEF'S SELECTION

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood and meat creation.

V vegetarian GF gluten-free

menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity

PLATED LUNCH

priced per person

Express Lunch 1

SEARED ATLANTIC SALMON **GF**

mixed green salad, house pickles, lemon

—

BUTTERMILK PANNA COTTA

prunes poached in mulled wine, amaretti

45

Express Lunch 2

GRILLED CHICKEN BREAST ON CAESAR SALAD

romaine, creamy dressing, roasted garlic,
parmesan breadcrumbs

—

TRADITIONAL CANNOLI & COFFEE **V**

four pieces, ricotta & lemon curd, pistachios,
white chocolate

45

V vegetarian GF gluten-free

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PLATED LUNCH

priced per person

Plated Lunch 1

CHEF'S DAILY SOUP

or

MIXED GREEN SALAD **V GF**

housemade pickles, red wine vinaigrette

or

HEIRLOOM TOMATO BRUSCHETTA **V**

basil, garlic

—

PARCHEGGIO BURGER

chuck patty, fontina cheese, arugula,
pickled onions, parcheggio sauce

or

EGGPLANT RIGATONI **V**

"alla norma", tomato sauce, basil, pecorino

or

CRISPY BRICK CHICKEN SUPRÊME **GF**

peperonata, rosemary potatoes, rapini,
chili & lemon marinade

—

TRADITIONAL CANNOLI **V**

four pieces, ricotta & lemon curd, pistachios,
white chocolate

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

60

Plated Lunch 2

PROPER CAESAR

romaine, creamy dressing, roasted garlic,
parmesan breadcrumbs

or

NONNA'S MEATBALLS

two veal & prosciutto meatballs, quite traditional

—

CHICKEN PARM SANDWICH

basil, tomato, mozzarella, fries

or

MACCHERONI POMODORO **V**

tomato sauce, basil, parmigiano-reggiano

or

SEARED SALMON FILLET **GF**

artisan greens, fennel & orange salad

—

BUTTERMILK PANNA COTTA

prunes poached in mulled wine, amaretti

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

65

V vegetarian **GF** gluten-free

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PLATED LUNCH

priced per person

Plated Lunch 3

BEET & RADICCHIO SALAD **V GF**

roasted & pickled beets, balsamella,
citrus & fennel dressing

or

CRISPY SHRIMP

crispy argentine red shrimp, lemon,
spicy bomba mayo

or

WARM MUSHROOM BRUSCHETTA **V**

whipped ricotta, balsamella, toasted focaccia

—

RIGATONI POMODORO & MEATBALL

tomato sauce, proper meatball,
parmigiano-reggiano

or

CRISPY BRICK CHICKEN SUPRÊME **GF**

peperonata, rosemary potatoes, rapini,
chili & lemon marinade

or

SALMON & SEAFOOD CIOPPINO **GF**

seared salmon, mussel & shrimp cioppino,
fennel, baby potatoes

—

WARM FLOURLESS CHOCOLATE TORTE **GF**

passion fruit sabayon, raspberries

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

70

Plated Lunch 4

CHEF'S DAILY SOUP

or

PROPER CAESAR

romaine, creamy dressing, roasted garlic,
parmesan breadcrumbs

or

CLASSIC TOMATO BRUSCHETTA **V**

heirloom tomatoes, roasted garlic, basil,
toasted focaccia

or

NONNA'S MEATBALLS

two veal & prosciutto meatballs, quite traditional,
grilled focaccia

—

FUSILLI BOLOGNESE

pork, veal, beef, tomato, parmigiano-reggiano

or

SALMON & SEAFOOD CIOPPINO **GF**

seared salmon, mussel & shrimp cioppino,
fennel, baby potatoes

or

RIGATONI ROSÉ **V**

"alla carbone", tomato, mascarpone & cream

or

8oz GRILLED FLAT IRON STEAK **GF**

roasted potatoes, seared greens, salsa verde

—

WARM FLOURLESS CHOCOLATE TORTE **GF**

passion fruit sabayon, raspberries

or

TRADITIONAL CANNOLI **V**

four pieces, ricotta & lemon curd, pistachios,
white chocolate

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

75

V vegetarian **GF** gluten-free

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PLATED DINNER

priced per person

Plated Dinner 1

CHEF'S DAILY SOUP

or

PROPER CAESAR

romaine, creamy dressing, roasted garlic,
parmesan breadcrumbs

—

RIGATONI ROSÉ **V**

"alla carbone", tomato, mascarpone & cream
or

CRISPY BRICK CHICKEN SUPRÊME **GF**

peperonata, rosemary potatoes, rapini,
chili & lemon marinade

—

BUTTERMILK PANNA COTTA

prunes poached in mulled wine, amaretti

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

60

Plated Dinner 2

WARM MUSHROOM BRUSCHETTA **V**

whipped ricotta, balsamella, toasted focaccia
or

NONNA'S MEATBALLS

two veal & prosciutto meatballs, quite traditional,
grilled focaccia

or

BEET & RADICCHIO SALAD **V GF**

roasted & pickled beets, balsamella,
citrus & fennel dressing

—

FUSILLI BOLOGNESE

pork, veal, beef, tomato, parmigiano-reggiano
or

EGGPLANT RIGATONI **V**

"alla norma", tomato sauce, basil, pecorino
or

CRISPY BRICK CHICKEN SUPRÊME **GF**

peperonata, rosemary potatoes, rapini,
chili & lemon marinade

—

WARM FLOURLESS CHOCOLATE TORTE **GF**

passion fruit sabayon, raspberries

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

65

V vegetarian **GF** gluten-free

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PLATED DINNER

priced per person

Plated Dinner 3

CHEF'S DAILY SOUP

or

WARM MUSHROOM BRUSCHETTA **V**

whipped ricotta, balsamela, toasted focaccia

or

PROPER CAESAR SALAD

romaine, creamy dressing, roasted garlic, parmesan breadcrumbs

or

NONNA'S MEATBALLS

two veal & prosciutto meatballs, quite traditional, grilled focaccia

—

BRAISED BEEF & RICOTTA GNOCCHI

braised beef 'agrodolce' ragu, lemon & garlic gremolata, parmigiano-reggiano

or

8oz GRILLED FLAT IRON STEAK **GF**

roasted potatoes, seared greens, salsa verde

or

RIGATONI ROSÉ **V**

"alla carbone", tomato, mascarpone & cream

or

SALMON & SEAFOOD CIOPPINO **GF**

seared salmon, mussel & shrimp cioppino, fennel, baby potatoes

—

BUTTERMILK PANNA COTTA

prunes poached in mulled wine, amaretti

or

TRADITIONAL CANNOLI **V**

four pieces, ricotta & lemon curd, pistachios, white chocolate

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

77

Plated Dinner 4

BURRATA CHEESE **V**

apple & fennel mostarda, arugula, almonds, crostini

or

NONNA'S MEATBALLS

two veal & prosciutto meatballs, quite traditional, grilled focaccia

or

CRISPY SHRIMP

crispy argentine red shrimp, lemon, spicy bomba mayo

or

MIXED GREEN SALAD **V GF**

red wine vinaigrette, housemade pickles

—

BRAISED BEEF & RICOTTA GNOCCHI

braised beef 'agrodolce' ragu, lemon & garlic gremolata, parmigiano-reggiano

or

10oz NEW YORK STRIP LOIN **GF**

rosemary potatoes, wilted greens, salsa verde

or

EGGPLANT RIGATONI **V**

"alla norma", tomato sauce, basil, pecorino

or

SEARED BRANZINO **GF**

roasted fennel & potatoes, garlic rapini, butter sauce

—

WARM FLOURLESS CHOCOLATE TORTE **GF**

passion fruit sabayon, raspberries

or

BUTTERMILK PANNA COTTA

prunes poached in mulled wine, amaretti

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

85

V vegetarian **GF** gluten-free

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SHAREABLE PLATTERS

priced per platter unless otherwise noted · platters serve 3–4 people

FOCACCIA & OLIVES

charred eggplant & bean dip

15

FRUIT PLATTER GF

seasonal selection

15

GRILLED MARINATED VEGETABLES PLATTER GF

seasonal selection

22

SALUMI BOARD

selection of red cured meats & sausages, olives,
pickles, mustard, housemade foccacia bread

30

ITALIAN CHEESE PLATTER

selection of domestic & italian cheeses, nuts, dried
& seasonal fruits, housemade foccacia bread

28

V vegetarian GF gluten-free

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FAMILY-STYLE

priced per person · minimum 6 persons

Family-style Menu 1

OLIVES & PARCHEGGIO BREAD **V**

—

HEIRLOOM TOMATO BRUSCHETTA **V**

basil, garlic

PROPER CAESAR

romaine, creamy dressing, roasted garlic,
parmesan breadcrumbs

—

RIGATONI ROSÉ **V**

“alla carbone”, tomato, mascarpone & cream

—

SEARED SALMON **GF**

mussel & shrimp cioppino, fennel, cipollini onion

CRISPY BRICK CHICKEN **GF**

peperonata, chili & lemon marinade

ROSEMARY ROASTED POTATOES & GREENS **V GF**

chili, garlic

—

WARM FLOURLESS CHOCOLATE TORTE **GF**

passion fruit sabayon, raspberries

TRADITIONAL CANNOLI **V**

four pieces, ricotta & lemon curd, pistachios,
white chocolate

75

Family-style Menu 2

OLIVES & PARCHEGGIO BREAD **V**

—

WARM MUSHROOM BRUSCHETTA **V**

whipped ricotta, balsamella, toasted focaccia

BEET & RADICCHIO SALAD **V GF**

roasted & pickled beets, balsamella,
citrus & fennel dressing

CRISPY SHRIMP

crispy argentine red shrimp, lemon,
spicy bomba mayo

—

MACCHERONI POMODORO **V**

tomato sauce, basil

RIGATONI BOLOGNESE

pork, veal, beef, tomato, parmigiano-reggiano

—

GRILLED SWORDFISH **GF**

peperonata

GRILLED FLAT IRON STEAK **GF**

salsa verde

ROSEMARY ROASTED POTATOES & GREENS **V GF**

chili, garlic

—

WARM FLOURLESS CHOCOLATE TORTE **GF**

passion fruit sabayon, raspberries

TRADITIONAL CANNOLI **V**

four pieces, ricotta & lemon curd, pistachios,
white chocolate

90

V vegetarian **GF** gluten-free

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FAMILY-STYLE

priced per person · minimum 6 persons

Family-style Menu 3

OLIVES & PARCHEGGIO BREAD **V**

—

BURRATA CHEESE **V**

apple & fennel mostarda, arugula,
almonds, crostini

NONNA'S MEATBALLS

veal & prosciutto meatballs, quite traditional

BEET & RADICCHIO SALAD **V GF**

roasted & pickled beets, balsamella,
citrus & fennel dressing

—

BRAISED BEEF & RICOTTA GNOCCHI

braised beef 'agrodolce' ragu, lemon & garlic
gremolata, parmigiano-reggiano

RIGATONI BOLOGNESE

pork, veal, beef, tomato, parmigiano-reggiano

—

GRILLED STRIP LOIN **GF**

salsa verde

SEARED BRANZINO

capers, lemon & butter sauce

ROSEMARY ROASTED POTATOES & GREENS **V GF**

chili, garlic

—

CLASSIC TIRAMISU

ladyfinger biscuits, espresso, marsala,
mascarpone, cocoa

TRADITIONAL CANNOLI **V**

four pieces, ricotta & lemon curd, pistachios,
white chocolate

125

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SWEET CANAPÉS

priced per piece · minimum one dozen per selection

FLOURLESS CHOCOLATE TORTA V

warm chocolate cake, sour cherry, crema, mint

4

MINI RICOTTA DONUT V

caramelized honey syrup

4

TRADITIONAL CANNOLI V

whipped ricotta, ricotta & lemon curd, pistachios

4

V vegetarian GF gluten-free

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CHILDREN'S MENU

priced per child

CHEESY GARLIC BREAD V

two pieces, melty mozzarella

or

ONE BIG MEATBALL

tomato sauce, parmesan

—

SPAGHETTI POMODORO V

or

CHICKEN FINGERS

fries, tomato sauce

—

ONE SCOOP OF ICE CREAM V GF

25

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SIGNATURE COCKTAILS

priced per drink

ROMEO'S KISS 1.75oz

smirnoff vodka, dillon's selby elderflower liqueur, grapefruit juice, dillon's rhubarb bitters, rosemary

16

SORRENTO SQUEEZE 2oz

dejado tequila, rossi d'asiago limoncello, lemon, salted rim

16

RED OR WHITE SANGRIA 2.5oz

choice of red or white wine, torres 10 year old brandy, orange, cranberry & lemon juice, sprite

13

PARCHEGGIO PUNCH 1.5oz

captain morgan spiced rum, amaro averna, pineapple & lime juice

12

AMALFI MULE 2oz

rossi d'asiago limoncello, lime juice, fever-tree ginger beer, fresh mint & strawberry

14

ITALIAN IN TORONTO 1.5oz

ramazzotti sambuca, alizé gold passion fruit liqueur, monin passion fruit syrup, ruby red grapefruit & lime juice

12

GINNAPONE SOUR 1.5oz

roku gin, chambord, brown sugar, egg white, lime juice

16

BOURBON ROSSO 2oz

maker's mark bourbon, maraschino liqueur, red vermouth, lime bitters, cherry

18

SOGNO AUTUNNALE 2oz

baileys, luxardo maraschino liqueur, milk, orange bitters

18

DOLCE TEMPO 2oz

frangelico hazelnut liqueur, crème de cacao, amaretto, milk, espresso, whipped cream

16

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WINE LIST

Sparkling

montelliana prosecco, veneto, italy	62
medici ermete 'i quercioli' lambrusco, emilia romagna, italy	60
henry of pelham cuvée catharine rosé brut, on	95
hinterland 'les etoiles', prince edward county, ontario	120
taittinger champagne, france	160

White

cave spring 'o&b white' chardonnay, niagara, ontario	47
henry of pelham sauvignon blanc, niagara, on	54
cave spring riesling, niagara, ontario	54
scarpetta 'frico' chardonnay, italy	58
umani ronchi 'villa bianchi' verdicchio di castelli di jesi, marche, italy	60
camelot chardonnay, california	66
mosole 'passi di luce' pinot grigio, veneto, italy	76
bersano gavi di gavi cortese, piemonte, italy	76

Red

cave spring 'o&b red' cabernet franc, niagara, ontario	47
henry of pelham, cabernet-merlot, niagara, ontario	58
leonardo da vinci chianti, tuscan, italy	58
bersano 'costalunga' barbera d'asti, piedmont, italy	60
parducci cabernet sauvignon, california	60
valdibella 'kerasos' nero d'avola, sicilia, italy	78
serprimo cabernet sauvignon-merlot, toscana, italy	82

Not sure what to select? Forward your menu selection and wine price range to your event specialist.

Our sommelier is happy to assist with selecting wines for your event!

BEVERAGES

priced per drink

Non-alcoholic

SODAS	coke, diet coke, ginger ale or sprite	4
JUICES	orange, cranberry or grapefruit	4
COFFEE		4
TEA		4
ESPRESSO		4.50
MOCKTAILS & ITALIAN SODAS		5
CAFFÈ LATTE		5
CAPPUCCINO		5
SPARKLING OR FLAT WATER		7.50

Bar

1 oz

STANDARD RAIL SHOT	9
PREMIUM RAIL SHOT	from 10

Beer

IMPORT	from 9
PREMIUM	from 9

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PARCHEGGIO PDR

Capacities & Availability

Parcheggio features three spaces that are available to host private and semi-private events. Situated within the dining room are the Via and the Strada, which can be combined to create the Via/Strada room. This room is enclosed by glass partitions. The Carro room is the largest of the three spaces and is fully private. The private dining rooms are available for lunch and dinner from Monday to Sunday.

- **Lunch** Monday to Friday 12–3pm | Saturday and Sunday 11:30 to 3pm
- **Dinner** Monday, Tuesday and Sunday 5pm to 9pm | Wednesday to Saturday 5pm to 10pm

Complimentary Services

- Standard napkins
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting

Parking

Bayview Village Shopping Centre offers complimentary street-level and underground parking. Underground parking is accessible off Sheppard, just west of Hawksbury Drive.

Presentations & Audiovisual

Parcheggio has one complimentary 5x5-tripod AV screen. We are happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

PARCHEGGIO PDR

The Food & Beverage Experience

Working with your event specialist, you will be invited to select beverages from our current offerings to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. All beverage service will be delivered by our staff into your room during the event.

Your menu selection will be made from our current seasonal menu package, and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

Additional Expenses for Consideration

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Cake cutting or plating fee
- White linen
- Furniture removal fee

Your O&B Event Team

Throughout the duration of the planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event with us. When you and your vendors arrive on-site, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

Payment & Cancellation

A signed confirmation form and deposit is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid on-site by credit card or cash at the conclusion of the event. Your event specialist can confirm the deposit amount based on the minimum spend for the event space you are booking.

Your deposit is fully refundable if notice of cancellation is received 14 or more days prior to the event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:

416.364.1211

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