

Ready, Set, Eat at Il Porcellino.

We've been cooking up a storm for decades, serving authentic Italian cuisine. Enjoy freshly prepared dishes made in-house using only the highest quality ingredients sourced locally and Italian imports for the true Italian taste.

Served with loving care.

Buon Appetito from the Tucci Family

Prices are subject to HST and eighteen percent gratuity.
Minimum food purchase of \$1500 before tax & gratuity
for weekend events.

Booking fee of \$500 required to reserve your date.
Children discounts - 0-4yrs complimentary 5-9yrs 35% off food.
Guaranteed attendance required 5 days prior to your event.
Prices subject to change without notice.
We reserve the right to substitute menu items when
product quality is not to our standards.



Your events are as special to us, as they are to you.
We guarantee that your special event will be the only one
booked in our dining room all day.

Birthday, Anniversary, Baptism, First Communion, Confirmation,
Engagement, Wedding Rehearsal, Bridal Shower, Baby Shower,
Memorial, Bereavement, Christmas Party, Corporate Meeting,
Retirement Party, Sports Team Banquet.
We welcome you to our place.

service@ilporcellino.com | 905.696.9755

ILPORCELLINO.COM f @ t

6720 DAVAND DRIVE | MISSISSAUGA, ON | L5T 2K7



Il Porcellino
Italian Restaurant and Catering



RECEPTION MENU

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RECEPTION PACKAGES

PACKAGE 1

Garden or Caesar Salad
Penne Tomato Sauce (Platters)
Chicken Entrée
Roasted Potatoes
Market Vegetables
45.00/guest

NEAPOLITAN PIZZA PACKAGE

Antipasto Porcellino
Salad
12" Neapolitan Pizza
50.00/guest

PACKAGE 3

Antipasto Porcellino
Single or Duo Pasta Entrée
Main Entrée
Roasted Potatoes
Market Vegetables
Garden Salad
65.00/guest

PACKAGE 2

Bruschetta
Garden or Caesar Salad
Single Pasta Entrée
Main Entrée
Roasted Potatoes
Market Vegetables
55.00/guest

NEAPOLITAN STYLE PIZZA

made with "00" flour,
water, salt and yeast,
extremely light and tender.
Our fragrant and fresh San
Marzano sauce and Fior di
Latte round off our main
ingredients, where quality
and taste is at the
forefront.

PACKAGE 4

Antipasto Porcellino
Single or Duo Pasta Entrée
Main Entrée
Roasted Potatoes
Market Vegetables
Garden Salad
Seafood Platter
75.00/guest

All Event Packages are served with Dessert or a special occasion cake, fresh Italian dinner rolls, coffee, tea, domestic & imported soft drinks, fruit juices, and large bottles of sparkling & flat Italian waters. White table linens, & coloured linen napkins.

DRINK PACKAGES

BARRISTA UPGRADE - 5.00/guest.

Add unlimited espresso, cappuccino, latte & mochaccino to your event package.

WINE - 34.00/bottle.

Italian House red & white wine on the tables, as consumed, per bottle. Imports available by special request only, priced accordingly.

WINE & BEER - 26.00/adult.

Bottles of house red & white wine on the tables, domestic & imported beer.

STANDARD OPEN BAR - 36.00/adult.

House red & white wine, domestic & imported beer, rum, rye, vodka, gin, & scotch.

PREMIUM OPEN BAR - 40.00/adult.

Adds liqueurs, brandy, cognac & grappa to Standard open bar package.

CHAMPAGNE TOAST - 36.00/bottle.

Martini & Rossi Asti Spumante. 9 guests served per bottle.

Wine & beer, standard, & premium open bar packages are available for a maximum of 5 consecutive hours. Add 6.00/adult/hour for longer service

CUSTOMIZE YOUR PACKAGE

ANTIPASTI

Bruschetta 4.00 (2 pieces)
Toasted garlic bread buns topped with seasoned diced tomatoes and sprinkled with shavings of aged Parmigiano Reggiano

Antipasto Porcellino 6.00
Prosciutto, soppressata, Calabrese olives, Parmigiano Reggiano, grilled and marinated vegetables

Antipasto Di Mare 12.00
Prosciutto, cantaloupe & house made seafood salad prepared with real crab meat, shrimp & calamari

Neapolitan Pizza 15.00/each (15 minimum)
12" Neapolitan Pizza

PASTA

Single Pasta Options	Duo Pasta Option
Penne al Pomodoro	Ravioli Alfredo & Penne al Pomodoro (Ravioli available in meat or cheese filled)
Penne a la Vodka	
Lasagna	

RISOTTO PLATTERS (feeds 4-6 guests)

Wild Mushroom 30.00/platter

ENTRÉE OPTIONS (add 3.00 for 2 options served half & half)

Veal Napolitana	Chicken Napolitana
Veal Marsala	Chicken Lemon Caperberry
Veal Scallopini	Chicken Brandy Cream Sauce

SEAFOOD PLATTERS

Breaded Shrimp and Calamari	Spezzatino di Baccalà al Pomodoro
Shrimp Diavolo & Mussels	Oven Baked Tiger Shrimp

DESSERTS

Assorted Bombe	Tiramisu
Fresh Fruit	Torta Di Gelato - house made ice cream cake
Cookies & Italian Pastries	

**Special Occasion Cake
Decorated For Your Occasion**
Cake flavours: chocolate, lemon, pineapple, cherry, vanilla, mocha, strawberry, amaretto, baccio, dulce de leche, and sfoglia