

## 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 twenty percent gratuity.

Minimum food purchase of \$1800 before tax & gratuity for weekend events. (non-refundable)

Booking fee of \$500 required to reserve your date. In case of emergency, your event can be postponed to a future date.

Pricing is based off of final numbers a week before event date. Children: 0-4yrs complimentary | 5-9yrs 35% off food.

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](mailto:service@ilporcellino.com) | 905.696.9755

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6720 DAVAND DRIVE | MISSISSAUGA, ON | L5T 2K7



## RECEPTION MENU

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# RECEPTION PACKAGES

## PACKAGE 1

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

## PACKAGE 2

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

### NEAPOLITAN PIZZA PACKAGE

(buffet style)  
**Antipasto Platters**  
Salad Bowls  
**4 Pizza Options**  
**50.00/guest**  
min 36 - max 50 people

### 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 are at the forefront.



## PACKAGE 3

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

## PACKAGE 4

Antipasto Porcellino  
Single or Duo Pasta Entrée  
Main Entrée  
Roasted Potatoes  
Market Vegetables  
Garden Salad  
Seafood Platter  
95.00/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 - 38.00/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.

*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

## PASTA

### Single Pasta Options

Penne al Pomodoro  
Penne a la Vodka  
Lasagna

### Duo Pasta Option

Ravioli Alfredo & Penne al Pomodoro  
(Ravioli available in meat or cheese filled)

## RISOTTO PLATTERS (feeds 4-6 guests)

Wild Mushroom 30.00/platter

## ENTRÉE OPTIONS

### Veal Napolitana

### Veal Marsala

### Veal Scallopini

### Chicken Napolitana

### Chicken Lemon Caperberry

### Chicken Brandy Cream Sauce

## SEAFOOD PLATTERS

### Breaded Shrimp and Calamari

### Shrimp Diavolo & Mussels

### Spezzatino di Baccalà al Pomodoro

### Oven Baked Tiger Shrimp (market price approx \$10-\$18/person)

## DESSERTS

### Tartufo

### Fresh Fruit

### Cookies & Italian Pastries

### Tiramisu

### Torta Di Gelato

### House made Ice Cream Cake

### Special Occasion Cake

#### Decorated For Your Occasion

Cake flavours: chocolate, lemon, pineapple, cherry, vanilla, mocha, strawberry, amaretto, bacio, dulce de leche, and sfoglia