

Group Dining

Important social and business events require careful planning to succeed. Part of that planning is selection of the right location or caterer to ensure your guests are warmly welcomed, well served and well fed.

Il Casale del Verdicchio will help turn your group dining event into a personal triumph.

When it comes to location, we can be small and intimate or large and festive, and everything in between. For smaller gatherings of up to 25 guests, Il Girasole is the private dining room of choice with its warm, contemporary setting. For group dining of up to 115 guests, Il Casale del Verdicchio is the main dining area. Its elegant surroundings and impeccable service are legendary.

Ultimately, the success of any event comes down to the quality of the food. *Delicious Italian cuisine made from the finest, fresh ingredients*, prepared and presented with traditional Italian flair, is a trademark of Il Casale del Verdicchio.

And let's not forget about the wine - you can choose from one of the finest Italian wine cellars in Ontario for the perfect accompaniment.

Once you have decided that "Il Casale del Verdicchio" is where you would like to host your event, sit back and relax...

*Ristorante Verdicchio,
our guests are warmly welcomed,
well served and
exquisitely satisfied!*

Tel. 705-523-2794

www.ristoranteverdicchio.com

1351-D Kelly Lake Rd., Sudbury

hors d'oeuvres

Priced per 10 pieces

thin sliced rare beef carpaccio | fresh arugula | parmigiano shavings | white truffle oil drizzle | belgian white endive ... 22.50

roasted butternut squash risotto spoons | shaved ricotta salata... 11.50

rosemary infused chick pea puree shots | tuscan extra virgin olive oil | soffrito | black pepper | pecorino pepato shavings... 13.00

roasted dalew farms baby beet spoons | chestnut vinaigrette | soft quebec goat cheese | acacia honey | microgreens | organic pumpkin seeds... 19.50

classic tomato bruschetta | basil | extra virgin olive oil | crushed garlic | grilled calabrese bread... 16.00

grilled striploin steak crostini | warm brie | caramelized onion marmalade on garlic rubbed baguette... 20.00

warm soft goat cheese crostini | sauteed cremini mushroom | parsley | olive oil | balsamic drizzle... 18.50

pan seared prosciutto wrapped asparagus | lemon drizzle | parmigiano shavings... 19.50

cherry tomato and fresh mozzarella skewers | basil, pinenut pesto... 17.85

pancetta wrapped chicken breast skewers | vin cotto drizzle... 25.50

potato finger croquettes | spinach | capicollo | parmigiano... 24.00

crispy duck confit piadina rolls | vin cotto drizzle... 24.75

shrimp cocktail shots | horseradish cocktail... 33.75

pan seared scallops | garden pea puree | pancetta vinaigrette... 32.00

Platters

For cocktail parties, before dinner receptions and late meals

Priced per 10 people

Antipasto di prodotti nostri... 63.55

homemade lonza | salami | spicy sopressata | sun dried tomato
and bocconcini medley | marinated olives | grissini | artichoke hearts

Assortiti di pannini ... 64.85

verdicchio's gourmet sandwich platter

sopressata, salami, fresh romaine, semi stagionato asiago | sun dried tomato
grilled chicken breast | fontina | caramelized purple onions | garlic aioli
prosciutto | roasted red peppers | smoked scamorza | arugula
vegetarian options on request

Gusto dei formaggi ...85.00

selection of quebec and italian cheeses | fresh baguette |
homemade crackers | seasonal fruit | accompanying marmalades

Porchetta ciabatta board ...118.75

chef on site, hand cut, slow roasted 'porchetta style' pork | condiments |
mini ciabattas | grilled eggplant | roasted zucchini | pickled fennel |
verdicchio homemade hot pepper condiment

Pizzette al Forno ...36.50

Verdicchio's wood oven baked pizzas (seasonal)

sopressata | prosciutto | tomato | provolone and mozzarella
tomato sauce | bocconcini cheese | fresh basil
cremini mushroom | sausage

Salmone affumicato ... 73.00

atlantic smoked salmon | caperberries | fresh lemon |
purple onions | extra virgin olive oil

Spiedini di gamberi ... 60.50

rosemary, olive oil and chili marinated tiger shrimp skewers | lemon drizzle

Meals include your choice of starter, main course and dessert.
The price is listed under the main course

I primi- starters

insalata di barbabietole

roasted 'dalew farms' baby beets | chestnut vinaigrette | valencia orange gelatine |
soft quebec goat cheese | acacia honey | microgreens | organic pumpkin seeds

insalata cesare

romaine hearts | ontario smoked bacon | herbed croutons |
shaved parmigiano | in house made caesar dressing

insalata mista

baby greens | caramelized purple onions | cherry tomato confit |
asiago cheese | balsamic vinaigrette

sformatino di zucca

locally grown squash flan | caramelized purple onions |
pancetta vinaigrette | arugula salad

penne alla vodka

al dente penne short pasta | tomato passata |
ontario smoked bacon | peperoncino | vodka

risotto con zucca

slowly simmered arborio rice | roasted butternut squash |
crispy pancetta | arugula | crushed walnuts | shaved ricotta salata

tagliatelle rustica

al dente long pasta | extra virgin olive oil | fresh tomato | greco di tufo
white wine | sun dried tomato | sweet butter | prosciutto | parmigiano

linguine risotado

al dente linguine long pasta | lobster bisque | fresh parsley |
garlic | brandy | tiger shrimp

spaghetti spolentina

long pasta | tomato passata | peperoncino | garlic |

all pastas may be added as a mid course for an additional 6.50

I secondi

pollo marsala

pan seared supreme of chicken breast | sautéed cremini and finferli mushrooms stuffing | sicilian marsala wine sauce | farm vegetable and chef 's potato cake... 42.55

grigliata di vitello

char grilled 8-10 oz bone in prime rib of Ontario veal | greco di tufo white wine, field mushrooms and prosciutto sauce | farm vegetable and chef 's potato cake... 61.05

filetto di maiale in con salsa di caperi

dry rubbed roasted Ontario pork tenderloin | white wine, caper and rosemary sauce | farm vegetable and chef's potato cake... 47.95

filetto di manzo con salsa di bacco

grilled 8oz aaa alberta beef tenderloin | red wine, peppercorn and caper sauce | farm vegetable and chef's potato cake... 59.50

salmone in padella con salsa balsamico

pan seared fillet of atlantic salmon | bacco drizzle of honey, balsamic and clove reduction | grilled polenta and seasonal vegetables... 40.95

persico piccata

locally caught pickeral | classic lemon and caperberry citrus sauce | grilled polenta and seasonal vegetables... 44.50

vegetarian and diet restriction options upon request

contorno

available as extra platters per table at 4.00 per person

oven roasted 'dalew farms' butternut squash

sauteed rosemary 'dalew farms' mini red potatoes

brussel sprout | pancetta medley

sautéed asparagus |shaved parmigiano

insalata mista bowls (per table)

I dolci

tiramisù tradizionale

savoardi cookies | ara azurro espresso | mascarpone cream |
cocoa powder | sambucca | kahlua

panna cotta con pesche flambee

vanilla scented italian flan | flambeed niagara peaches | crispy phyllo

crema bruciata al amaretto

amaretto scented creme brulee | amaretti cookies

zuppa di cioccolato

belgian dark chocolate ganache lava cake | white chocolate soup

degustazione di dolci e frutta stagionale

in house made italian mini pastries | seasonal fruit

specialty desserts upon request