

VEGETABLES

- BROCCOLINI** 14 pp
Garlic Confit, with Parmigiano and Chili
- FRENCHED HEIRLOOM CARROTS** 5 pp
Oven roasted with Maple Glaze
- RAPINI** 12 pp
Chopped and sautéed with Garlic and Olive Oil
- POTATO GRATIN** 8 pp
Whipped Yukon Gold Potatoes, with Chives, Garlic, and Butter
- POTATO CROQUETTES** 7 pp
Crispy Potato and Fontina Cheese. Served with a Chipotle Aioli
- ASPARAGUS** 12 pp
Steamed, and tossed in a Chili Olive Oil
- FINGERLING POTATOES WITH ROSEMARY** 8 pp
Roasted with Rosemary and Garlic
- PEAS AND MUSHROOMS** 10 pp
Caramelized Onions, Wild Mushrooms, and Peas

DESSERT

- LOBSTER TAILS** 6.95 pp
Filled with Ricotta, Custard, and Nutella Cream
- SICILIAN CANNOLI** 4 pp
Filled with Creamy Lemon Infused Ricotta and Chocolate Chips
- CRAZY COOKIES** 5 each
Assorted stuffed cookies, variety of flavours available



Christmas
CATERING MENU
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DiManno
BAKERY

ALL ORDERS MUST BE PICKED UP ON
DECEMBER 24TH BY 1PM LATEST.
NO DELIVERIES ARE AVAILABLE ON THIS DAY.

CONTACT US TO PLACE YOUR ORDER:
905.761.5500 • CATERING@DIMANNOBAKERY.COM

PASTA

- FRUTTI DI MARE** 26 pp

Clams, Calamari, Shrimp and Scallops in a Tomato Sauce. (Served separately with Fresh Linguine)

LOBSTER SAUCE 32 pp

Lobster, White Wine, and Cherry Tomatoes. (Served separately with Fresh Pappardelle)

LASAGNA Sm 65 Lg 130

Choice of Meat, Vegetable, or Ricotta and Spinach

EGGPLANT PARMIGIANA Sm 65 Lg 130

Sliced Eggplant, layered with Tomato Sauce and Parmigiano Cheese

MANICOTTI 4.50 pp

Stuffed with Ricotta and Spinach. Served with a choice of Tomato, Rosé, or Cream Sauce

ROTOLO 9 pp

Stuffed with Ricotta and Spinach. Served with a choice of Tomato, Rosé, or Cream Sauce

MEAT

- BONE-IN BEEF SHORT RIBS** 42 pp

Barbeque, Slow Braised

LAMB SHANK 36 pp

18oz Australian Lamb. Slow Cooked in a Tomato Lamb Jus

OSSO BUCO 36 pp

Slow Braised Veal Shank in a Rosemary Tomato Broth

MEAT BALLS 8 per piece

Veal and Beef. Slow Cooked in a Tomato Sauce. Finished with Parmigiano and Parsley

CHICKEN ROULADE 25 pp

Stuffed with Ham and Mozzarella

VEAL IN TOMATO SAUCE 13.50 pp

Herb Breaded Veal, slow braised in Tomato Sauce

CHICKEN BRUSCHETTA 15.50 pp

Cutlet Topped with Tri-Colour Tomatoes, Basil and Fior di Latte Mozzarella

FISH

- CRISPY CALAMARI AND SHRIMP** 32 pp

ZUPPA DI PESCE 55 pp

Includes 1 Jumbo Scallop, 3 Jumbo Shrimp, King Crab, 5 Mussels, 3 Pieces of Calamari, and Cuttlefish

Add ½ Lobster Tail Market Price

GRILLED SEAFOOD 45 pp

Includes 2 Jumbo Shrimp, 1 Calamari, and 2 Jumbo Scallops

LOSTER TAIL Market Price

Oven Baked with Garlic Butter, White Wine, and Herbs

BACCALA 32 pp

Topped with Fresh Cherry Tomatoes, Olives and Capers, in a White Wine and Basil Sauce

BRANZINO 43 pp

Grilled Whole, Topped with Fresh Cherry Tomatoes, Olives and Capers, in a White Wine and Basil Sauce

ORGANIC SALMON FILLET 32 pp

8oz Fillet. Topped with your choice of Honey Mustard or Lemon

SEAFOOD SALAD Bowl (Serves 10) 150.00

Poached Octopus, Shrimp, and Calamari.

Finished with Aged White Balsamic and Lemon Dressing

