



Tel: (416) 661 8989

BANQUET MENU ONE

APPETIZER:

ANTIPASTO DELLA CASA

A generous assortment of Italian cured meats—Prosciutto di Parma and Spicy Salami—served with fresh mozzarella, ripe tomatoes, marinated olives, and grilled seasonal vegetables.

PASTA:

PENNE AL POMODORO E BASILICO

Classic penne pasta tossed in a simple, vibrant sauce of fresh tomatoes, basil, and extra virgin olive oil.

MAIN COURSE:

COMBINATION OF VEAL PARMIGIANA AND GRILLED CHICKEN BREAST

A duo featuring a tender, breaded veal cutlet topped with tomato sauce and melted mozzarella, alongside a succulent herb-marinated grilled chicken breast.
Served with roasted potatoes and seasonal vegetables.

Or

VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST:

MELANZANE ALLA PARMIGIANA

Layers of lightly floured and fried eggplant, rich tomato sauce, and melted mozzarella, baked to perfection.
Served with Roasted Potatoes and Seasonal Green Vegetable

KIDS MENU: PLEASE INQUIRE

SOFT DRINKS, REGULAR COFFEE, TEA

EXTRA COSTS:

RED & WHITE WINE / ALCOHOL BAR RAIL WILL BE CHARGED UPON CONSUMPTION

13% HST and 18% GRATUITY EXTRA

\$78.00 Dollars per person Minimum 15 People

Please reach out to our consultant Carmelina, She will be very happy to look after you!

Tel: (416) 661-8989 OR TEXT: (416) 505-0084



BANQUET MENU TWO

APPETIZERS:

ANTIPASTO DELLA CASA

A generous assortment of Italian cured meats—Prosciutto di Parma and Spicy Salami—served with fresh mozzarella, ripe tomatoes, marinated olives, and grilled seasonal vegetables
&

CALAMARI FRITTI

Tender rings of calamari, lightly floured and fried to a goldencrisp.

PASTA:

PENNE ALLA ROSÉ

Penne pasta in a creamy, blush sauce made with tomato and a touch of cream.

MAIN COURSE:

COMBINATION OF GRILLED CHICKEN BREAST AND ATLANTIC SALMON

A perfectly grilled, marinated chicken breast paired with a fillet of Atlantic salmon, pan-seared.
Served with roasted potatoes and seasonal vegetables.

Or

VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST

MELANZANE ALLA PARMIGIANA

Layers of lightly floured and fried eggplant, rich tomato sauce, and melted mozzarella, baked to perfection.
Served with roasted potatoes and seasonal vegetables.

KIDS MENU: PLEASE INQUIRE

SOFT DRINKS, REGULAR COFFEE, TEA

EXTRA COSTS:

RED & WHITE WINE / ALCOHOL BAR RAIL WILL BE CHARGED UPON CONSUMPTION

13% HST and 18% GRATUITY EXTRA

\$87.00 Dollars per person

Minimum 15 People

Please reach out to our consultant Carmelina, She will be very happy to look after you!

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BANQUET MENU THREE

APPETIZERS:

ANTIPASTO DELLA CASA

A generous assortment of Italian cured meats—Prosciutto di Parma and Spicy Salami—served with fresh mozzarella, ripe tomatoes, marinated olives, and grilled seasonal vegetables
&

FRITTO MISTO DI MARE

A festive mix of tender fried calamari and shrimp

PASTA

PENNE ALLA VODKA

Penne pasta in our signature creamy tomato vodka sauce.

MAIN COURSE: ONE CHOICE OF:

10 oz NEW YORK STEAK

A center-cut, USDA Choice steak, grilled to your preference.

Or

GRILLED CHICKEN BREAST

Herb marinated Chicken Breast

Or

ATLANTIC SALMON

Salmon fillet, pan seared, extra virgin olive oil and fresh herbs
Served with roasted potatoes and seasonal vegetables.

Or

VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST

EGGPLANT PARMIGIANA

Floured Eggplant layered with mozzarella cheese and tomato sauce
Served with roasted potatoes and seasonal vegetables.

KIDS MENU: PLEASE ENQUIRE

LA LUCE PRIME DRINK PACKAGE INCLUDED:

SOFT DRINKS, JUICE, COFFEE, TEA, ESPRESSO, CAPPUCCINO, LATTE, DBL ESPRESSO,
BOTTLED MINERAL WATER AND BOTTLED FLAT WATER

EXTRA COSTS:

RED & WHITE WINE / ALCOHOL BAR RAIL WILL BE CHARGED UPON CONSUMPTION

\$100.00 per person

Minimum 15 People

13% HST and 18% GRATUITY EXTRA



BANQUET MENU FOUR

APPETIZERS:

ANTIPASTO DELLA CASA

A generous assortment of Italian cured meats—Prosciutto di Parma and Spicy Salami—served with fresh mozzarella, ripe tomatoes, marinated olives, and grilled seasonal vegetables
&

FRITTO MISTO DI MARE

A festive mix of tender fried calamari and shrimp

PASTA:

PENNE ALLA VODKA

Penne pasta in our signature creamy tomato vodka sauce.

MAIN COURSE: ONE CHOICE OF:

10 oz NEW YORK STEAK

A center-cut, USDA Choice steak, grilled to your preference.
Or

GRILLED TIGER SHRIMPS

Jumbo shrimp, grilled and seasoned with garlic and herbs
Or

FRESH FISH

Delicately and Expertly prepared.
Or

VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST

EGGPLANT PARMIGIANA

Floured Eggplant layered with mozzarella cheese and tomato sauce
All main courses are served with roasted potatoes and seasonal vegetables.

KIDS MENU: PLEASE ENQUIRE

LA LUCE PRIME DRINK PACKAGE INCLUDED:

SOFT DRINKS, JUICE, COFFEE, TEA, ESPRESSO, CAPPUCCINO, LATTE, DBL ESPRESSO,
BOTTLED MINERAL WATER AND BOTTLED FLAT WATER

EXTRA COSTS:

RED & WHITE WINE / ALCOHOL BAR RAIL WILL BE CHARGED UPON CONSUMPTION

Starting from: \$110.00 per person and up

Minimum 15 People

13% HST and 18% GRATUITY EXTRA