

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 | 905.696.9755

ILPORCELLINO.COM   

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 - 36.00/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

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