

DIVINO
PIZZERIA & BAR

CATERING MENU



+1-905-428-8222

ajaxdivino@gmail.com

10%
OFF

ON ORDER ABOVE
\$1000.00
(pre-tax)

APPETIZERS

SMALL TRAY
(7-10 SERVINGS)

LARGE TRAY
(12-15 SERVINGS)



SALUMI & FORMAGGI BOARD

Chef's choice of 3 cured meats and 2 cheeses, olives, pickles, and condiments.

\$70

\$100



OLIVE MIX

Marinated mixed olives served warm.

\$35

\$50

BRUSCHETTA

House-made focaccia bread, olive oil, marinated tomatoes.

\$25

\$35

GRILLED SHRIMP

Spicy grilled shrimp served with organic sprouts and Italian bomba.

\$3,50 (Per piece)



CALAMARI FRITTI

Crispy fried calamari, spicy horseradish aioli.

\$120

\$190

FRIED CHICKEN WINGS

Choice of Garlic Parmesan or Italian Bomba.

\$55

\$100



EGGPLANT PARMESAN

Fried eggplant, cheese blend, San Marzano tomatoes, basil, parmesan.

\$50

\$120

SPICY MUSSELS

P.E.I. mussels in a white wine tomato broth, served with crostini.

\$100

\$150

ARANCINI FORMAGGI

Traditional Italian risotto balls stuffed with green peas, Grana Padano, asiago, smoked provolone, and fior di latte.

\$4 (Per piece)



GARLIC PARM BAKED OYSTER

Seasonal baked oysters, garlic butter, parmesan cheese mix

\$3



MEATBALLS

Traditional Italian meatballs, house-made spicy tomato sauce, crostini.

\$3



SAUTÉED RAPINI

Sautéed rapini, Italian spices, shaved pecorino.

\$90

\$130



APPETIZERS

SMALL TRAY
(7-10 SERVINGS)

LARGE TRAY
(12-15 SERVINGS)



FRIED POLENTA

Polenta, herbs, parmesan, tomato sauce.

\$45

\$65

ARANCINI FORMAGGI

Traditional Italian risotto balls stuffed with green peas, Grana Padano, asiago, smoked provolone, and fior di latte.

\$4 (Per piece)

LAMB ARANCINI

Risotto balls stuffed with braised lamb, fior di latte, tomato sauce, mushrooms, and jalapeños.

\$6 (Per piece)

TRUFFLE PARM FRIES

\$90

\$140



SAUTÉED RAPINI

Sautéed rapini, Italian spices, shaved pecorino.

\$90

\$140

SPICY MUSSELS

P.E.I. mussels in a white wine tomato broth, served with crostini.

\$100

\$150

CAPRESE SKEWERS

Mini - Handheld skewers cherry tomatoes, fresh mozzarella, and sweet basil, finished with a rich balsamic glaze.

\$4 (Per piece)



LAMB SKEWERS

Flame Grilled traditional Italian-style mini skewers of tender, cubed lamb

\$4 (Per piece)

CHICKEN SKEWERS

Flame-grilled Mini Handheld chicken skewers marinated in extra virgin olive oil, fresh lemon juice, garlic, rosemary, and oregano.

\$4 (Per piece)

ARANCHINI TRUFFLE

Traditional Italian risotto balls stuffed (mushrooms, truffle, fior di latte,bacon,fontina)

\$5 (Per piece)

OYSTER Market Selciton

Fresh Oysters Shucked with lemon wedges, Mignonette, Cocktail Sauce & tabasco

\$3 (Per piece)

CRAB CAKES

House Madecrab Cake, Horseradish mayo, micro greens

\$5 (Per piece)

SALADS

HALF TRAY
(7-10 SERVINGS)

FULL TRAY
(12-15 SERVINGS)

CAESAR

\$80

\$120

Romaine hearts, crispy prosciutto, parmesan, herbed croutons, house-made Caesar dressing.

GOAT CHEESE GARDEN

\$120

\$180

Arugula, lemon champagne dressing, roasted peppers, red onion, mushrooms, goat cheese.

BURRATA

\$150

\$225

Burrata D.O.P., vine tomatoes, olive oil, basil, balsamic reduction.

TUSCAN SUNSET SALAD

\$150

\$200

Spring mix, balsamic dressing, grilled chicken, sun-dried tomatoes, red onion, goat cheese.

TUNA SALAD

\$150

\$200

Spinach, red onion, lemon champagne vinegar, eggs, tuna, cannellini beans, fried capers.

INSALATA DI POLLO

\$150

\$200

Spring mix greens, balsamic dressing, grilled chicken, sundried tomato, red onion, goat cheese.

Additional Salad Toppings - Grilled chicken – \$3 | Grilled shrimp EACH – \$3

INDIVIDUALIZED PIZZAS

(6 SLICES)

\$20.00 EACH PIZZA

MINIMUM 5 PIZZAS REQUIRED

MARGHERITA

The classic Neapolitan:
crushed San Marzano tomatoes,
fresh basil, fior di latte.

PEPPERONI

Vodka rosé sauce, fior di latte,
basil, Ezzo pepperoni.

BEEF PEPPERONI

San Marzano tomatoes, fior di latte,
beef pepperoni.

TRUFFLE CHEESE

San Marzano tomatoes, fior di latte,
Manchego, pecorino, parmesan,
black truffle paste.

VEGETARIAN

San Marzano tomatoes, basil, garlic,
mountain oregano, fior di latte, zucchini,
roasted bell pepper, red onion, jalapeño.

MASCARPONE

Mascarpone, Manchego, parmesan,
prosciutto di Parma D.O.P.,
arugula, preserved chilies.

IBERICO SALAMI

San Marzano tomatoes, Ibericosopressata,
fior di latte, black olives, oregano,
Maldon salt.

TANDOORI CHICKEN

San Marzano tomatoes, fior di latte,
tandoori chicken, pickled red onion,
jalapeño, coriander cress.

VEAL

Cremini mushrooms, asiago, pecorino,
grilled veal, black truffle oil,
coriander cress.

TUSCAN FIG

Mascarpone, asiago, fresh figs, duck
confit, pistachio crumble, organic honey

SPICY SAUSAGE

San Marzano tomatoes, basil, garlic,
mountain oregano, fior di latte, rapini,
house sausage, preserved green chilies.

MEAT LOVER

San Marzano tomatoes, basil, garlic,
mountain oregano, fior di latte,
Ezzo pepperoni, house sausage,
'nduja sausage, coriander cress.

MUSHROOM

Cremini, oyster, and portobello mushrooms,
roasted garlic, fior di latte, truffle oil.

SMOKED SALMON

House-smoked salmon,
mascarpone cheese, red onion,
capers, olives, jalapeño, basil oil.

ISLAND

San Marzano tomatoes, basil, garlic,
oregano, fior di latte, 'nduja sausage,
smoked bacon, pineapple, jalapeño.

Additional Za Toppings:

Prosciutto di Parma D.O.P. – \$6, Arugula – \$3,
Buffalo mozzarella – \$5, Grilled chicken – \$5,
Duck confit – \$5, Ezzo pepperoni – \$5,

House Made Dipping Sauces:

Garlic Mayo \$3.00, Jalapeño Mayo \$3.00,
Italian Bomba \$3.00,
Horseradish Aioli Creamy Ceasar \$3.00

DETROIT PIZZA

INDIVIDUALIZED PIZZAS (4 SLICES)

\$25.00

MINIMUM 5 PIZZAS REQUIRED

TRUFFLE MUSHROOM

Cheese blend, oregano, Parmigiano Reggiano, Mixed mushroom, truffle ricotta cheese, arugula, balsamic glaze

MEAT LOVER

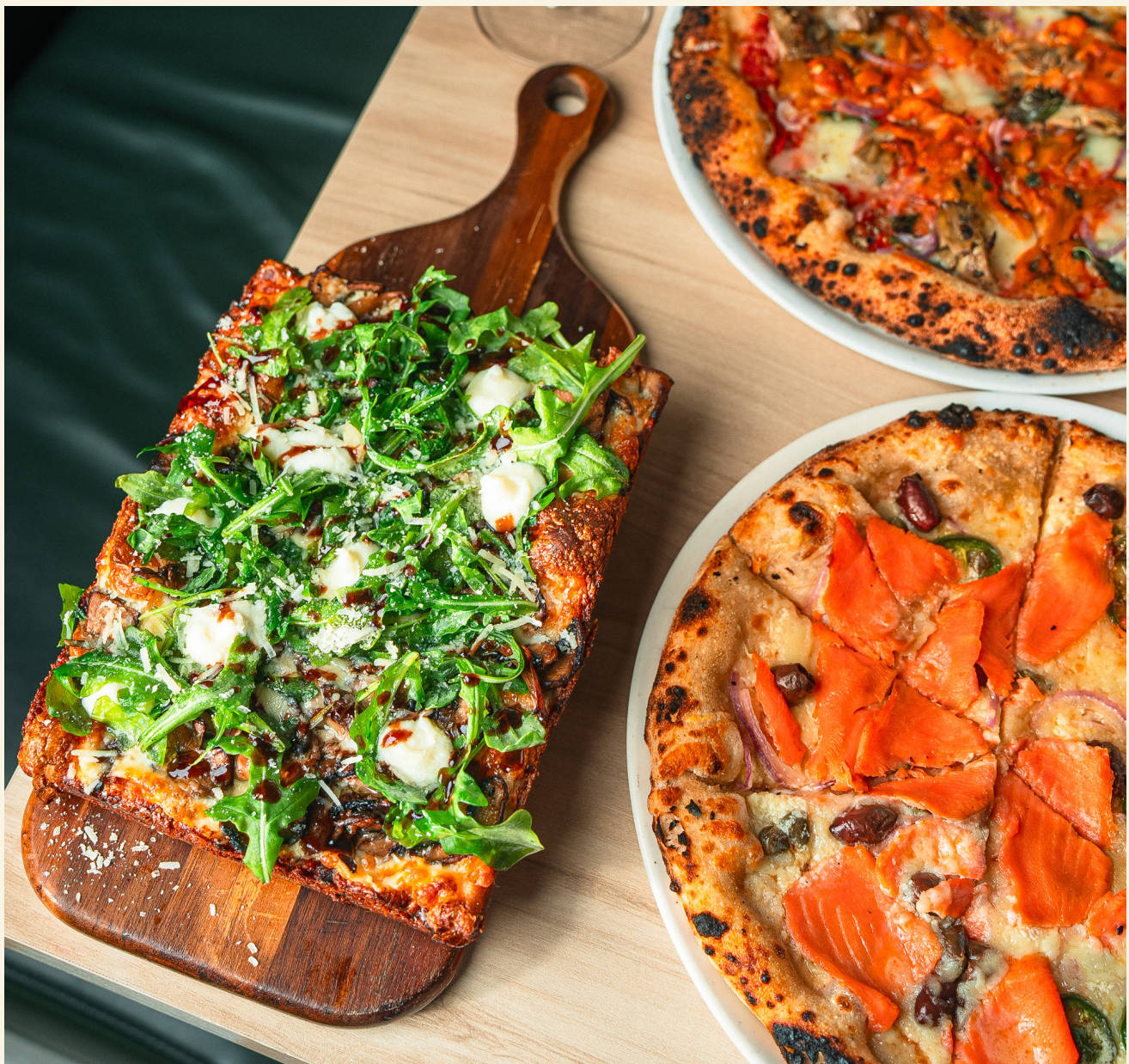
San Marzano tomatoes, Ezzo pepperoni, house sausage, 'nduja sausage, cheese blend.

VEGGIE

Cheese blend, roasted peppers, mushrooms, olives, mountain oregano.

TANDOORI CHICKEN

Cheese blend, tandoori chicken, red onion, roasted pepper, jalapeño and, finished with sour cream, chives.



PASTA

HALF TRAY
(7-10 SERVINGS)

FULL TRAY
(12-15 SERVINGS)



PASTA ALLA GRICIA

House-made pappardelle, speck, porcini mushrooms, asparagus, garlic, EVOO, and parmigiano reggiano

\$150

\$250



PISTACHIO PESTO

House-made linguine, black tiger shrimp, pistachio pesto cream, Parmigiano Reggiano.

\$180

\$260

CHICKEN ALLA VODKA

House – made rigatoni pasta, grilled chicken, sun-dried tomatoes, parmesan, spinach, provolone, vodka rosé sauce.

\$150

\$250



SEAFOOD LINGUINE

House made linguine pasta, black tiger shrimp, clams, calamari, mussels, white wine, spicy tomato sauce

\$180

\$280



LAMB RAGÙ

House made - Tagliatelle, braised lamb, mint, pecorino D.O.P.

\$150

\$250

SHRIMP & SALMON AL COGNAC

Penne Pasta, tiger shrimp, Salmon, Mascarpone, Asparagus, Cognac Rose Sauce

\$180

\$280



TRUFFLE MAC & CHEESE

Four-cheese mac and cheese, breadcrumb crust.

\$150

\$250

Add Smoked Ham – \$20 / \$30

DUCK CARBONARA

House made Spaghetti, bacon, duck confit, egg yolk, parmesan, truffle oil.

\$150

\$250

MUSHROOM MAFALDA

Mafalda pasta, cremini, oyster, and portobello mushrooms, cream sauce.

\$150

\$250



SPAGHETTI AMATRICIANA

House- made Spaghetti, Spicy San Marzano tomatoes, house sausage, nduja, preserved red chilies, pecorino DOP

\$150

\$250



BRAISED BEEF RAVIOLI

Ravioli stuffed with braised beef, porcini cream sauce, Parmigiano Reggiano.

\$170

\$250

PASTA

HALF TRAY
(7-10 SERVINGS)

FULL TRAY
(12-15 SERVINGS)



MUSHROOM RAVIOLI

\$150

\$220

Ravioli stuffed with wild mushrooms, black truffle butter sauce, white truffle oil, Parmigiano Reggiano, chives.



MUSHROOM RISOTTO

\$140

\$230

Arborio rice, wild cremini, oyster, portobello, and porcini mushrooms, black truffle paste, white wine, parmesan.

SEAFOOD RISOTTO

\$180

\$280

Arborio rice, black tiger shrimp, scallops, mussels, clams, calamari, charred tomatoes, white wine



WAGYU BOLOGNESE

\$180

\$280

House made spaghetti, wagyu bolognese, basil, grana Padano.

LOBSTER ALLA VODKA

\$300

\$480

House made tagliatelle, butter-poached lobster, charred cherry tomatoes, vodka rose sauce, crispy sage



MAINS

FULL TRAY
(12-15 SERVINGS)



VEAL SCALLOPINI (marsala / lemon sauce)

(Each Order) **\$10**

4oz veal scallopini in your choice of marsala or lemon sauce



CHICKEN SCALLOPINI PICCATA (marsala / lemon sauce) (Each Order) **\$10**

6oz chicken scallopini in your choice of marsala or lemon sauce

VEAL PARMESAN (5 oz)

(Per Piece) **\$12**

5oz Deep Fried Veal Cutlet, fior di latte, parmesan, spicy tomato sauce

CHICKEN PARMESAN (8 oz)

(Per Piece) **\$12**

58oz Deep Fried Chicken Cutlet, fior di latte, parmesan, spicy tomato sauce



SEARED SALMON (6 oz)

(Each Order) **\$10**

Seared Salmon, Pistachio Pesto

CHICKEN SUPREME (8 oz)

(Each Order) **\$16**

Stuffed Chicken with goat cheese roasted red peppers



RIB EYE STEAK (10 oz)

(Each Order) **\$28**

10z grilled rib eye steak demi glace sauce can be served as whole pieces or sliced to share

NEW YORK STRIPLOIN (6 oz)

(Each Order) **\$25**

6oz grilled new York strip mushroom cream sauce can be served as whole piece or sliced to share

RACK OF LAMB

(Per Piece) **\$8**

Grilled rack of lamb demi glace sauce

VEAL OSSO BUCCO (6 oz)

(Each Order) **\$35**

Slow braised veal shank

SEARED SEABASS

(Each Order) **\$21**

Grilled sea bass fillets





SIDES

HALF TRAY

FULL TRAY

ROASTED FINGERLING
POTATOES

\$40

\$70

OVEN ROASTED /
SAUTEED VEGGIES (Seasonal Veggies)

\$50

\$75

PARMESAN MASH POTATOES /
TRUFFLE MASH POTATOES

\$50

\$75

ALIO OLIO PASTA

\$80

\$140

KIDS MENU

BUTTER CHEESE

Penne pasta, butter, Parmigiano Reggiano.

\$80

\$120

TRADITIONAL SPAGHETTI

*House-made spaghetti,
San Marzano tomato sauce, parmesan.*

\$80

\$120

CREAM SAUCE

House-made casarecce pasta, cream sauce, parmesan.

\$80

\$120

DOLCE

(Per Piece)

TIRAMISU

Mini Classic tiramisu made with locally roasted coffee.

\$5

PANNA COTTA

Mini House-made vanilla custard (Chef's choice of flavors)

\$5

CRÈME BRÛLÉE

\$5

ADDITIONAL CATERING SERVICES

Delivery \$50 - \$100.00 depending on location

Chafing Dishes Rental \$20 per piece \$5 Chafing Fuel

Wooden appetizer charcuterie board rental \$20per piece

Full Service Catering

Includes Delivery Buffet Style Set Up (with Chafing dishes & Fuel)

Plastic Cutlery, Paper Plates Starting \$150.00

Full Service Catering + Table Scaping

Includes Delivery Buffet Style Set Up (with Chafing dishes & Fuel)

Plastic Cutlery, Paper Plates artfully decorating and setting a dining table using layers like runners, chargers, centerpieces, florals starting \$250.00

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