

Ask anyone that frequents Il Porcellino "The Little Pig" and they'll surely tell you that the Tucci family knows everyone by name. The family takes great pride in creating mouth watering meals using only the highest quality local and imported ingredients. They take the same care in treating every guest and client like a member of their own family, all while making sure that no one leaves with an empty stomach.

Prices are subject to HST and eighteen percent gratuity.

Minimum food purchase of 1300 before tax & gratuity for weekend events.

Booking fee of \$300 required to reserve your date.

Children discounts - 0-4yrs complimentary 5-9yrs 35% off food.

Guaranteed attendance required 5 days prior to your event.

Prices subject to change without notice.

We reserve the right to substitute menu items when product quality is not to our standards.



Il Porcellino

905-696-9755

6720 Davand Drive

Mississauga, ON L5T 2K7

www.ilporcellino.com



PRIVATE EVENTS



905-696-9755 | www.ilporcellino.com

Private Event Packages

Package 1 42.00 Package 2 52.00

Garden or caesar salad
Penne tomato sauce (platters)
Chicken entrée
Roasted potatoes
Market vegetables
Dessert or special occasion cake

Bruschetta crostini
Garden or caesar salad
Single pasta entrée
Main entrée
Roasted potatoes
Market vegetables
Dessert or special occasion cake

Package 3 62.00 Package 4 72.00

Antipasto Porcellino
Single or duo pasta entrée
Main entrée
Roasted potatoes
Market vegetables
Garden salad
Dessert or special occasion cake

Antipasto Porcellino
Single or duo pasta entrée
Main entrée
Roasted potatoes
Market vegetables
Garden salad
Seafood platter
Dessert or special occasion cake

All Event Packages are served with 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.

Beverage Packages

Barrista upgrade - 5.00/guest. Adds unlimited espresso, cappuccino, latte & mokaccino to your event package.

Wine - 33.00/bottle. Italian House red & white wine on the tables, as consumed, per bottle. Imports available by special request only, priced accordingly.

Wine & beer - 24.00/adult. Bottles of house red & white wine on the tables, domestic & imported beer.

Standard open bar - 34.00/adult. House red & white wine, domestic & imported beer, rum, rye, vodka, gin, & scotch.

Premium open bar - 38.00/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 to a maximum of 5 consecutive hours. Add 6.00/adult/hour for longer service.

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.

Customize your package

Antipasti

Crostini - 24pcs minimum of any one kind, multiples of 12 after. 24.00/doz
Bruschetta, Wild mushroom, prosciutto, smoked salmon, puttanesca
Antipasto Porcellino 6.00 - Prosciutto, soppressata, Calabrese olives,
Parmigiano Reggiano, grilled and marinated vegetables
Antipasto di mare 9.00 - Prosciutto, cantaloupe & house made seafood salad
prepared with real crab meat, shrimp & calamari

Pasta & Risotto

Single Pasta options

Penne al pomodoro
Penne a la vodka
Lasagna

Duo Pasta options

Cannelloni & Manicotti
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 (add 3.00 for 2 options served half & half)

Veal Napolitana
Veal Marsala
Veal Scaloppini

Chicken Napolitana
Chicken Lemon Caperberry
Chicken Pink Pepper Brandy

Seafood Platters

Breaded shrimp and calamari
Oven baked tiger shrimp and crab claws
Spezzatino di Baccalà al pomodoro
Shrimp diavolo

Desserts

Fresh fruit
Cookies & Italian pastries
Tartufo
Tirami su
Torta di gelato - house made ice cream cake
Special Occasion cake - decorated for your occasion
Cake flavours: chocolate, lemon, pineapple, cherry, vanilla, mocha, straw-
berry, amaretto, dulce de leche, bacio, dulce de leche, and sfoglia

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.