

# CATERING

## PERSONAL LUNCHES

(INDIVIDUALLY PACKAGED LUNCHES)

**330** TAKEOUT by  
mercato

### SANDWICHES 10

CHICKEN PARM tomato sauce, chili oil, fresh basil, padano  
PORCHETTA rapini, honey roasted garlic, padano  
ROAST BEEF giardiniera, provolone, truffle crema  
GRILLED EGGPLANT whipped ricotta, basil pesto, arugula, hot peppers ×

#### INCLUDE

SMALL SALAD BOWL FOR \$5

McCLURE'S CHIPS 2 ×  
DILL PICKLE 2 •×

### SALAD BOWLS 10

KALE roasted corn, ricotta salata, pickled red onion, pumpkin seeds, lemon vinaigrette •×  
CAESAR garlic breadcrumbs, padano, anchovy vinaigrette  
CHICKPEA & ARUGULA apple, radish, tomato, olives, smoked scamorza, balsamic crema •×  
QUINOA & BEET spinach, spiced walnut, dried cranberries, orange vinaigrette •×

#### INCLUDE

CHICKEN BREAST 5 •  
ALBACORE TUNA 7 •  
ROAST BEEF 6 •  
AVOCADO 3 •×

GLUTEN FREE & MULTIGRAIN BUNS AVAILABLE FOR ALL SANDWICH SELECTIONS.

REQUEST FOR YOUR PASTA (EXCEPT LASAGNA) TO BE GLUTEN FREE TOO!

### PIZZA

MARGHERITA san marzano, tomato, fior di latte, basil 16 ×  
DIAVOLA spicy soppressata, san marzano, fior, basil 18  
PROSCIUTTO parma ham, arugula, san marzano, padano, fior 18  
WILD BOAR SAUSAGE roasted peppers, san marzano, smoked scamorza 19  
SPINACH garlic confit, pecorino, fior, besciamella, lemon 17 ×  
PEPPERONI san marzano, mozzarella 18

#### INCLUDE

SMALL SALAD BOWL FOR \$5

### PASTA

TORTIGLIONI ALLA BOLOGNESE veal & pork ragu, tomato, padano, basil 18  
ORECCHIETTE fennel sausage, rapini pesto, toasted pine nuts 18  
GNOCCHI tomato, straciatella, padano, basil, pangrattato 16 ×  
RAVIOLI spinach ricotta stuffed, zucchini, oven dried tomatoes, pecorino 22 ×  
LASAGNA pan seared, ricotta, mozzarella, besciamella, tomato sugo, padano 21 ×  
LINGUINE shrimp, scallops, calamari, spicy pilacca, pangrattato 24

#### INCLUDE

SMALL SALAD BOWL FOR \$5

## GROUP PLATTERS

(MINIMUM OF 10, PRICED PER PERSON)

### SANDWICHES

CHICKEN PARM tomato sauce, padano, chili oil, fresh basil 10  
PORCHETTA rapini, honey roasted garlic, padano 10  
ROAST BEEF giardiniera, provolone, truffle crema 10  
GRILLED EGGPLANT whipped ricotta, basil pesto, arugula, hot peppers 10 ×  
SMOKED SALMON cucumber, pickled onion, sprouts 9  
TUNA sundried tomatoes, mayo, arugula 8  
PROSCIUTTO arugula, olive oil, provolone 9  
EGG SALAD WRAP celery, green onion, romaine 8  
TURKEY WRAP smoked turkey, grainy mayo, sprouts, cucumbers, peppers 8

### SIDE SALADS

KALE roasted corn, ricotta salata, pickled red onion, pumpkin seeds, lemon vinaigrette 5 •×  
CAESAR garlic breadcrumbs, padano, anchovy vinaigrette 5  
CHICKPEA & ARUGULA apple, radish, tomato, olives, smoked scamorza, balsamic crema 5 •×  
QUINOA & BEET spinach, spiced walnut, dried cranberries, orange vinaigrette 5 •×  
COLESLAW mustard seed, creamy dressing 4 •  
FARRO cucumber, celery, carrot, lemon vinaigrette 5 •×  
POTATO SALAD bell peppers, green onion, mustard crema 4  
PASTA SALAD orecchiette, roasted squash, sultana, pine nuts 5 ×  
ROASTED VEGETABLES carrot, celery, cauliflower, broccoli, chives, red wine vinaigrette 4 •×

### FOR THE TABLE (PRICED PER PLATTER, SERVES 4-6)

SALUMI PLATTER artisanal cured meats, marinated olives, crostini 35

VEGGIE PLATTER assorted raw vegetables, garlic & chickpea dip 25 •×

FRUIT PLATTER assorted fresh fruit and berries 25 •×

SPARKLING WATER 3

STILL WATER 2

LIMONATA & ARANCIATA 3

COKE, DIET COKE, ICED TEA 3

BOYLAN SODAS 4 root beer, ginger ale, cream soda, cane cola

### MINI

## DESSERTS

CANNOLI orange, apricot, mascarpone, pistachio 4

BUDINO lemon & vanilla, whipped cream 4

TIRAMISU espresso, mascarpone 4

## DRINKS

ORDER BEFORE 11AM FOR NEXT DAY DELIVERY: 416 306 0714 OR EMAIL [INFO@330TAKEOUT.CA](mailto:INFO@330TAKEOUT.CA)

**330TAKEOUT.CA**

• GLUTEN FREE  
× VEGETARIAN