



TRATTORIA NERVOSA

75 Yorkville Ave, Toronto

events@gusto54.com





OUR RESTAURANT

Trattoria Nervosa, formerly Café Nervosa since 1996, remains a legendary spot in the famous Yorkville neighbourhood of Toronto. With heartfelt food and drink, Nervosa creates unforgettable experiences for our patrons, treating them like family.

Experience the essence of southern Italy, where sharing laughter, love, and simple yet delicious recipes around the table is a cherished tradition.





A VENUE FOR EVERY OCCASION

Step into our cozy Italian trattoria, where tradition meets flavor. Enjoy intimate hospitality and culinary mastery in our charming venue. Choose between our Upstairs Lounge or Main Floor Dining Room, both adorned with vintage decor. Let our custom menus transport you to rustic Italy, where timeless flavors await. Experience old-world charm and authentic cuisine with us.

WHAT'S INCLUDED IN YOUR BOOKING:

- Full-service events team including a dedicated coordinator, onsite manager and staffing
- Customized food and beverage menu package
- All needed service ware, custom printed menus and event setup

IMPORTANT DETAILS:

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THE SPACES



FULL VENUE BUYOUT

For larger celebrations, our full venue can be booked exclusively and includes access to our streetside and upper patios (weather dependent).

CAPACITY

55 guests seated | 70 guests cocktail-style





UPSTAIRS LOUNGE

The perfect space for intimate celebrations, our lounge overlooks the iconic streets of Yorkville and includes a private bar.

CAPACITY

22 guests seated | 30 guests cocktail-style





MAIN FLOOR DINING ROOM

Light, bright and airy, our cozy main floor dining room is the perfect space to host a luncheon or dinner, and features a private bar and separate entrance.

CAPACITY

32 guests seated | 40 guests cocktail-style



ROOFTOP PATIO

With stunning views of Yorkville, perfect for people-watching, our rooftop patio is ideal for intimate events.

*patios are weather dependent, in the event of poor weather we do reserve the right to cancel the event for the safety of our guests and our staff

CAPACITY

22 guests seated | 30 guests cocktail-style

THE MENU



GROUP DINING MENU

In order to serve large groups quickly and impeccably, we require that reservations for groups of 7 or more select one of set menus designed for large groups.

MENU A \$80/per person

BRUSCHETTA CON LE ALCI

house-made sourdough, stracciatella cheese, anchovy spicy bomba

INSALATA DI CAVOLO NERO

laciniate kale, zante currants, toasted pine nuts, shaved pecorino, parmigiano, lemon vinaigrette

POLPETTE CON PROVOLONE AFFUMICATO

beef, veal and pork meatballs braised in tomato sauce, parmigiano, smoked provolone

BUSIATE CON GAMBERI

shrimp, cherry tomato, tomato sauce, chillies

OR

SPAGHETTI ALLA NORMA

eggplant, tomato sauce, salted ricotta, basil, EVO

CANNOLI

seasonal flavours

COFFEE OR TEA

MENU B \$85/per person

RUCOLA SALAD

baby arugula, Marcona almonds, parmigiano, lemon vinaigrette

POLIPO

seared octopus, lemon potatoes, chimichurri, olive tapenade, piquillo pureé, fried capers

BRANZINO

seared branzino, fregola, brussel sprouts, salmoriglio, Marcona almond

OR

LASAGNA

veal and beef ragu, tomato sauce, béchamel parmigiano

TIRAMISU

home-made traditional Tiramisu

COFFEE OR TEA

MENU C

\$95/per person

FAMILY STYLE

TAGLIERE MISTO

selection of Italian cured meats, pickled vegetables, crostini, mustard

CAPRESE SKEWERS

tomatoes, mozzarella and fresh herbs

INSALATA DI CAVOLO NERO

lacinate kale, zante currants, toasted pine nuts, shaved pecorino, parmigiano, lemon vinaigrette

HOUSE MARINATED OLIVES

shrimp, cherry tomato, tomato sauce, chilliesCastelvetrano, Picholin, Kalamata, purple olives, cured black olives roasted garlic, herbs, chillies

BRUSCHETTA CON LE ALCI

house-made sourdough, stracciatella cheese, anchovy spicy bomba

GNOCCHI AI FUNGHI

portobello, porcini, crimini, oyster mushrooms, parmigiano, truffle paste light cream sauce

OR

RIGATONI BOLOGNESE

beef and veal ragú, tomato sauce, parmigiano

GELATO

COFFEE OR TEA

MENU D

\$105/per person

ALL APPETIZERS ARE SERVED FAMILY STYLE

TAGLIERE MISTO

selection of Italian cured meats, pickled vegetables, crostini, mustard

TAGLIERE DI FORMAGGI

selection of Italian cheeses

INSALATA DI CAVOLO NERO

lacinate kale, zante currants, toasted pine nuts, shaved pecorino, parmigiano, lemon vinaigrette

HOUSE MARINATED OLIVES

shrimp, cherry tomato, tomato sauce, chilliesCastelvetrano, Picholin, Kalamata, purple olives, cured black olives roasted garlic, herbs, chillies

FILETTO DI MANZO

Barolo braised beef short rib, local field and porcini mushrooms, truffle, fig balsamic reduction

OR

RISOTTO NERVOSA

Barolo braised beef short rib, local field and porcini mushrooms, truffle, fig balsamic reduction

OR

ARCTIC CHAR

Barolo braised beef short rib, local field and porcini mushrooms, truffle, fig balsamic reduction

TARTUFO AL CIOCCOLATO

COFFEE OR TEA



to inquire about group dining please email:

EVENTS@GUSTO54.COM

and one of our coordinators will get back to you within 48 hours

