

SELECT
YOUR
FOOD TRUCK



Forni
PIZZA

SELECT YOUR
MENU

CHOOSE
4 MENU
ITEMS

TACO

THE GREEK

Chicken or fried calamari, tzatziki
cherry tomatoes, pickled pepper

SEA IT EAT IT

Cod, herb mayo, parsley, pickled red cabbage

M EAT IT

Beef, roasted corn, lime bbq sauce, curly endives

UNCLE FRANK

Cheese burger, bacon, mayo, onion

JOEY

Beef patty, tomato, lettuce, onion

MARCO

Chicken, mayo, lettuce

MARIO

Plant based patty, mushroom, vegan mayo,
onion, lettuce

CAESAR

GREEK

PENNE

Sundried tomato, olives, pickled onion, mayo

GNOCCHI

Tomato, basil

PASTA AL FORNO

Regatoni
3 cheese (parmigiano, ricotta, pecorino)
Tomato sauce

VINCE SPECIAL

Gnocchi stuffed with mushroom,
creamy parmigiano sauce

BURGER

SIDES

FRIES

POUTINE

SWEET POTATO FRIES

SMOKED MEAT
ARANCINI

SALAD

PASTA

TOMMY

Porchetta · smoked gouda · arugula ·
herb aioli

FOCACCIA

Focaccia topped with herbs, garlic, and
olive oil

ARIELLA

Kalamata olives · goat cheese ·
caramelized onions · oyster mushroom ·
truffle oil

MARGHERITA

Tomato sauce · bocconcini

GIA

Goat cheese · prosciutto · basil · tomato
sauce

PEP

Tomato sauce · bocconcini · topped with
pepperoni

GRILLED VEGGIE

Mushroom · asparagus · vegan cheese

PROSCIUTTO & ARUGULA

Italian prosciutto, arugula, tomato sauce,
arugula, balsamic glaze, reggiano shavings

JOSEPH

Slow cooked Apple with local maple syrup
drizzled with hazelnut and maple flakes

NUTELLA PIZZA

MENU

SELECT YOUR
ADD-ONS

DESSERTS +5\$

per guest

HOMEMADE CANNOLI

BOMBOLONIS

SUGAR DONUTS

DEEP FRIED GNOCCHI

WITH NUTELLA

BEVERAGES +3.25\$ *per guest*

WATER

CARBONATED WATER

COKE

7UP

ICED TEA

GINGER ALE

Gluten free options available

**MENU
\$21 PER GUEST**

**KIDS
\$14**

**1 TRUCK
4 MENU ITEMS
UTENSILS
CONDIMENTS
2 HOURS
(ADDITIONAL HOURS +\$175/HOUR)**

**STANDARD FEE
1-90 GUESTS = \$700
100-199 GUESTS = \$500
200 GUESTS + = INCLUDED**

**EXIT FEE (\$375)
INCLUDES THE UTILIZATION OF TRUCK POWER,
GENERATOR, PROPANE AND STAFF**