



GUSTO 101

101 Portland Street, Toronto

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OUR RESTAURANT

Opened in 2012, GUSTO 101 offers modern twists on Southern Italian classics. Situated in a repurposed garage in the infamous King West neighbourhood of Toronto, 101 has become a beloved community spot. Renowned for its celebratory atmosphere, GUSTO 101 excels at hosting unforgettable private events for groups of all sizes. Let us make your next gathering extraordinary!



CAFÉ
ZUZU

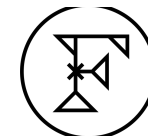
CHUBBY'S
JAMAICAN KITCHEN



IN PARTNERSHIP



CATERING



Stella

PAI
อ.ปาย

เคอิม



A VENUE FOR EVERY OCCASION

Experience modern Italian cuisine in our curious downtown trattoria. GUSTO 101 blends innovation with tradition for a contemporary dining experience. Enjoy the stylish private wine cellar and or impressive rooftop patio. Enhance your experience with optional add-ons like curated playlists, chic floral arrangements, artisanal Italian desserts, premium linens, and professional photography. Join us downtown for bold flavors and stylish sophistication.

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:

- All spaces are booked with a minimum food and beverage requirement
- A 20% gratuity and 3% administrative fee are included with all bookings, pre-tax

THE SPACES





ROOFTOP PATIO

Experience extraordinary dining under our retractable glass rooftop, extending patio season beyond summer. Thermally insulated for year-round comfort, it's perfect for standing cocktail events or formal seated dinners.

CAPACITY

80 guests seated | 100 guests cocktail-style



PRIVATE WINE CELLAR

Experience the charm of our Private Wine Cellar, doubling as a micro winery. Enjoy our exclusive 'GUSTO 101 Reserva' from oak barrels. Perfect for intimate events. *The Wine Cellar comes with A/V capabilities.

CAPACITY

20 guests seated



MAIN FLOOR PARTY TABLE

Located across from our main kitchen and seated along our banquet your party will be able to see our chefs in action cooking your delicious dishes. Although your group has your own section of the restaurant, we describe it as non-private as you'll be seated beside other Gusto 101 guests.

CAPACITY

25 guests seated



FULL VENUE BUYOUT

In the heart of downtown Toronto, GUSTO 101 is perfect for your next corporate event or brand launch. With 2 bar areas on each floor plus a secluded private dining room which doubles as a VIP space, 101 is ideal for standing cocktail events with canapes or formal seated dinners.

CAPACITY

160 guests seated | 200 guests cocktail-style

THE MENU



NONNA'S SHARING MENU

We invite you to create your own custom sharing menu.

Our Nonna Sharing Menus capture the experience of large family meals, just like at Nonna's house, serving all of our signature GUSTO 101 dishes family style.

*Once you have made your selections, our Events Manager, will send you a Menu Quote, which will include your final selections and the price per person.

ANTIPASTI

CHOOSE 2

FOCACCIA (V)

made fresh daily

CARPACCIO

beef carpaccio, pecorino, cured egg, mushroom conserva, chives

CALAMARI FRITTI

chickpea flour, lemon aioli

POLPETTE DI CARNE

lamb meatballs, pomodoro, ricotta

ARANCINI (V)

spicy tomato, virgin mozzarella, basil creme fraiche

BURRATA (V)

burnt orange, caramelized honey vinaigrette, pickled beets, candied walnuts

PIZZA

CHOOSE 1

MARGHERITA (V)

pomodoro, mozzarella, pecorino, basil

FUNGHI (V)

shitake, oyster mushroom, mozzarella, taleggio, pecorino, caramelized onion

SALSICCE

mozzarella, sausage, calabrian chillies, dandelion greens, pecorino, garlic oil

PEPPERONI

pomodoro, mozzarella, pepperoni, buckwheat honey, fennel powder

DIAVOLA

spicy sun dried tomato pesto, smoked provolone, Calabrese salami, roasted peppers

INSALATE

CHOOSE 1

CAVOLO NERO (V)

lacinato kale, zante currants, toasted pine nuts, pecorino, parmigiano, lemon vinaigrette

CAVOLO CAESAR

purple kale, shaved parmigiano, garlic croutons, crispy salame, avocado

MISTICANZA (V)

gem lettuce, treviso, castelfranco, carrot, cucumber, mint smoked vinaigrette

PASTA

CHOOSE 1

CACIO E PEPE

basil and arugula pesto, pine nuts, wild shrimp

RIGATONI AI FUNGHI (V)

portobello, porcini, oyster mushrooms, truffle cream sauce

POMODORO (V)

tomato sauce, basil, parmigiano

CASARECCE AL RAGU

san marzano tomatoes, ground iberico pork, black pepper, parmigiano

RIGATONI ALLA CALABRESE

tomato sauce, calabrian chili butter, stracciatella

SECONDI

CHOOSE 1

BISTECCA

PEI centre cut striploin

POLLO

Grilled organic chicken breast

SALMONE

Grilled salmon

DOLCI

CANNOLI

ricotta, mascarpone, chocolate, pistacchio, candied orange

SAMPLE MENUS

MENU 1

\$85/person

ANTIPASTI

FOCACCIA (V)
BURRATA

PIZZA

MARGHERITA (V)

INSALATE

CAVOLO NERO (V)

PASTA

RIGATONI AI FUNGHI (V)

SECONDI

POLLO
BROCCOLINI (V)

DOLCI

CANNOLI

MENU 2

\$95/person

ANTIPASTI

CALAMARI FRITTI
ARANCINI (V)

PIZZA

PEPPERONI

INSALATE

MISTICANZA (V)

PASTA

RIGATONI AI FUNGHI (V)

SECONDI

SALMONE
BROCCOLINI (V)

DOLCI

CANNOLI

MENU 3

\$100/person

ANTIPASTI

CALAMARI FRITTI
POLPETTE DI CARNE

PIZZA

DIAVOLA

INSALATE

CAVOLO CAESAR

PASTA

CASARECCE AL RAGU

SECONDI

BISTECCA
BROCCOLINI (V)

DOLCI

CANNOLI



to inquire about large group dining please email:

CASSANDRA@GUSTO54.COM

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

