



CAFÉ
ZUZU
PIZZERIA
555 DUNDAS STREET EAST

PRIVATE DINING & EVENTS

BRINGING THE WARMTH OF ITALIAN HOSPITALITY STRAIGHT TO YOU.



CAFÉ ZUZU PIZZERIA IS A NEIGHBORHOOD CAFÉ AND PIZZERIA SHAPED BY THE EVERYDAY RHYTHMS OF ITALY AND THE PLACES ITALIANS BUILT WHEN THEY STARTED OVER ELSEWHERE. SIMPLE, LIVELY, AND MADE FOR REAL DAILY LIFE.



IN TORONTO'S EAST END, ZUZU MOVES FROM MORNING TO NIGHT WITH EASE. COFFEE AND PASTRY EARLY. PIZZA, WINE, AND LONG CONVERSATIONS AS THE DAY UNFOLDS. A PLACE TO STOP IN, SETTLE IN, OR STAY A WHILE. AT ITS HEART, ZUZU IS ABOUT COMMUNITY. FAMILIAR FOOD, STRAIGHTFORWARD HOSPITALITY, AND A ROOM THAT FEELS OPEN, COMFORTABLE, AND GENUINELY LIVED IN.



ABOUT CAFE ZUZU PIZZERIA

A VENUE FOR EVERY OCCASION

STEP INTO OUR COZY ITALIAN CAFÉ, WHERE TRADITION MEETS AUTHENTICITY. ENJOY VINTAGE CHARM, PERSONALIZED MENUS, AND OPTIONAL ADD-ONS LIKE LIVE MUSIC AND RUSTIC DECOR. LET US CREATE AN UNFORGETTABLE NOSTALGIC ITALIAN CAFÉ EXPERIENCE WITH A MODERN TWIST FOR YOUR NEXT EVENT.



WHAT'S INCLUDED IN YOUR BOOKING:

FROM THE FIRST PLAN TO THE LAST PLATE, OUR TEAM IS HERE TO MAKE HOSTING FEEL EASY. YOUR EVENT INCLUDES A DEDICATED COORDINATOR, ONSITE MANAGER AND SERVICE TEAM, A CUSTOMIZED FOOD AND BEVERAGE MENU, ALL NECESSARY SERVICEWARE, CUSTOM-PRINTED MENUS, AND FULL EVENT SETUP.

IMPORTANT DETAILS:

EACH OF OUR SPACES HAS A MINIMUM FOOD AND BEVERAGE SPEND. A 20% GRATUITY AND 3% ADMINISTRATIVE FEE ARE ADDED TO ALL BOOKINGS BEFORE TAX.



OUR SPACES



FULL VENUE BUYOUT

Try this!
* ↙

WHAT'S INCLUDED IN YOUR BOOKING:

THE FULL CAFÉ ZUZU PIZZERIA EXPERIENCE WITH A RESTAURANT BUYOUT! INCLUDES OUR CAFÉ, RESTAURANT + PATIO. WE CAN ACCOMMODATE BOTH SEATED & STANDING EVENTS. AN IDEAL SPACE FOR BOTH STANDING COCKTAIL EVENTS, WITH PASSED CANAPES OR FORMAL SEATED DINNERS.

CAPACITY:

90 GUESTS SEATED
160 GUESTS COCKTAIL-STYLE



THE DINING ROOM

WHAT'S INCLUDED IN YOUR BOOKING:

A LITTLE NOSTALGIC AND FULL OF CHARM, THE DINING ROOM FEATURES ITS OWN PRIVATE BAR AND AN ADJOINING PATIO. PERFECT FOR LONG DINNERS, LIVELY RECEPTIONS, AND GATHERING YOUR FAVOURITE PEOPLE AROUND THE TABLE.

Try this!
* ↓

CAPACITY:

FULLY PRIVATE

80 GUESTS SEATED

100 GUESTS COCKTAIL-STYLE

CAPACITY:

SEMI-PRIVATE

40 GUESTS SEATED

50 GUESTS COCKTAIL-STYLE



THE CAFE



WHAT'S INCLUDED IN YOUR BOOKING:

BRIGHT, AIRY, AND MADE FOR GATHERING. WITH PLENTY OF NATURAL LIGHT AND AN ADJOINING PATIO, THE CAFÉ IS A WARM AND WELCOMING SPACE FOR CELEBRATIONS, DINNERS, AND EVERYTHING IN BETWEEN.

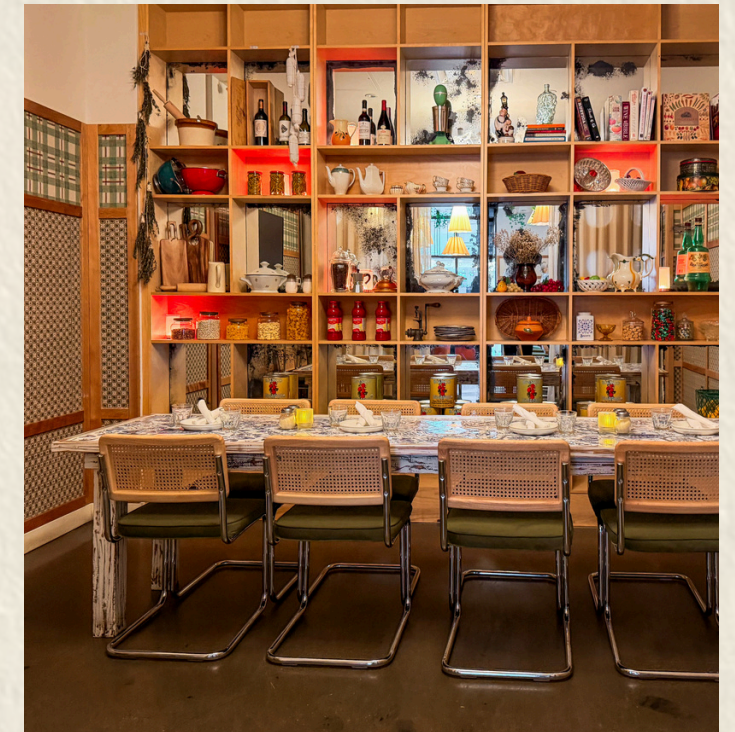
CAPACITY:

30 GUESTS SEATED

40 GUESTS COCKTAIL-STYLE



THE PANTRY



WHAT'S INCLUDED IN YOUR BOOKING:

A COZY AND INTIMATE PRIVATE DINING SPACE, PERFECT FOR SMALL DINNERS, CELEBRATIONS, AND MEETINGS. THE PANTRY OFFERS A WARM, TUCKED-AWAY SETTING WITH AV CAPABILITIES AVAILABLE FOR PRESENTATIONS AND GATHERINGS.

CAPACITY:

10 GUESTS SEATED
15 GUESTS COCKTAIL-STYLE

NONNA'S SHARING MENU

INSPIRED BY FAMILY-STYLE DINING AT NONNA'S HOUSE, WE INVITE ALL OF OUR LARGE PARTIES TO CREATE THEIR OWN SHARING MENU.

*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.

SPECIAL EVENTS MENU

DESIGNED FOR 40+ GUESTS, OUR STANDING RECEPTION MENU IS PERFECT FOR RELAXED, SOCIAL GATHERINGS, FEATURING SHAREABLE BITES MADE FOR MINGLING.

*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.



OUR
MENUS



NONNA’S SHARING MENU

Antipasti	choose 2
GARLIC BREAD garlic, butter, pecorino	
CALAMARI FRITTI spicy marinara, lemon	
ANTIPASTI PLATE olive, giardiniera, prosciutto , gnocco fritto	
MOZZARELLA STICKS italian spice, marinara, parmigiano	
GARLIC SHRIMP garlic butter, parsley breadcrumbs, white wine lemon	
CHOP SALAD little gem, peperoncini olive, sourdough crouton prosciutto, spicy ranch	
BRUSSELS CAESAR pecorino, pine nuts candied pumpkin seeds crispy shallots dill	

Dips	\$3 each
ALL THE GARLIC RANCH HOT HONEY OIL	

Add-ons	\$6 each
Anchovy Stracciatella Prosiutto	

Secondi	choose 1
RIGATONI vodka, basil, parmigiana, pomodoro, cream, chili	
MAFALDE ‘bolognese’, pomodoro pecorino	
FETTUCCINE ALFREDO housemade pasta, parmigiana, garlic cream , parsle	
CHICKEN PARMIGIANA marinara, mozzarella, parmigiana, basil	
EGGPLANT PARMIGIANA mozzarella, parmigiana basil, marinara	
CHICKEN COLETTE celery root, remoulade, horseradish, lemon	

Dolci	choose 1
NY CHEESECAKE lambrusco cherries mascarpone, olive oil graham cracker	
BREAD PUDDING panettone, walnut, warm amaro custard	
CHOCOLATE CHIP COOKIE mascarpone cream, vanilla	
ICE CREAM rotating flavours	

Pizze	choose 1-3
RED MARGHERITA marinara, mozzrella, basil, pecorino, olive oil	
NONNA’S PEPPERONI marinara, mozzarella, pickled chilies	
THE RED CARPET marinara, anchovies, garlic, black pepper, oregano	
VODKA spicy rosé sauce, mozzarella oven dried tomato, basil, garlic	
THE GODFATHER ragu, sausage, pepperoni n’duja, mozzarella, pecorino	
WHITE RICOTTA & LEMON mozzarella, parmigiana, stracciatella, lemon, garlic	
TRUFFLE SHUFFLE roasted cremini, oyster mushrooms, caramelized onion, mozzarella pecorino, chives	
A BIG DILL kosher dills, garlic cream, mozzarella chilies, fresh dill	

Triple Chocolate Layer Cake Upon request. Minimum 1 week's notice. \$110 (serves 12-14)
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SPECIAL EVENTS MENU

Passed Canapes

ARANCINI (V)

black pepper, pecorino, whipped ricotta

CALAMARI FRITTI

spicy marinara, lemon

BRUSCHETTA (V)

stracciatella, hot honey, fennel

VEGAN BRUSCHETTA (V)

tomato, garlic, basil

GARLIC SHRIMP

garlic butter, parsley breadcrumbs, white wine lemon

CRISPY POTATO (V)

hasselback potato, truffle aioli

WATERMELON (V)

ricotta salata, mint

GARLIC KNOTS (V)

butter, pecorino, parsley

BEEF SLIDER

tomato, pickle, iceberg aioli

CHICKEN MILANESE SLIDER

arugula, fennel, lemon

CHICKEN PARM SLIDER

scamorza, mozzarella, pomodoro

PROSCIUTTO

compressed melon, honey

Food Stations

BRUSSEL CAESAR

grana padano, pecorino pine nut, candied pumpkin seed, crispy shallot, dill

CHOP SALAD

little gem, peperoncini olive, sourdough crouton prosciutto, spicy ranch

RIGATONI (V)

vodka, basil, parmigiana, pomodoro, cream, chili

CHICKEN PARMIGIANA

marinara, mozzarella, parmigiana, basil

EGGPLANT PARMIGIANA

mozzarella, parmigiana, basil, pomodoro

MAFALDE

‘bolognese’, pomodoro pecorino

Dips

\$3 each

ALL THE GARLIC | RANCH | HOT HONEY OIL

Add-ons

\$6 each

Anchovy | Stracciatella | Prosiutto

Pizze

RED

MARGHERITA

marinara, mozzarella, basil, pecorino, olive oil

NONNA’S PEPPERONI

marinara, mozzarella, pickled chilies

THE RED CARPET

marinara, anchovies, garlic, black pepper, oregano

VODKA

spicy rosé sauce, mozzarella oven dried tomato, basil, garlic

THE GODFATHER

ragu, sausage, pepperoni n’duja, mozzarella, pecorino

WHITE

RICOTTA & LEMON

mozzarella, parmigiana, stracciatella, lemon, garlic

TRUFFLE SHUFFLE

roasted cremini, oyster mushrooms, caramelized onion, mozzarella pecorino, chives

A BIG DILL (V)

kosher dills, garlic cream, mozzarella chilies, fresh dill

Dolci

NY CHEESECAKE

lambrusco cherries mascarpone, olive oil graham cracker

BREAD PUDDING

panettone, walnut, warm amaro custard

CHOCOLATE CHIP COOKIE

mascarpone cream, vanilla

SEASONAL GELATO STATION

rotating flavours

NONNA PLATTER

biscotti, cannoli, amaretti cookie, almond cookie

CANNOLI

ricotta, mascarpone, cherry, pistachio

TIRAMISU

mascarpone, espresso, kahlua, marsala

****Triple Chocolate Layer Cake****

Upon request.

Minimum 1 week's notice.

\$110 (serves 12-14)



FREQUENTLY ASKED QUESTIONS

WHAT IS YOUR HOURS OF OPERATION ?

MON & TUES: CLOSED
WED & THURS: 4:00 PM - 10:00 PM
FRI-SUN: 12:00 PM - 10:00 PM

DO YOU ACCOMODATE GUESTS WITH ALLERGIES OR DIETARY RESTRICTIONS ?

Yes, we can make food modifications for guests who have allergies & dietary restrictions. For example: We have a gluten-free penne pasta, seasonal dairy-free sorbet & vegetarian options.

IS THERE PARKING ?

Yes, there is a paid underground parking on Dundas & Sackville, right behind the restaurant.

ARE YOU WHEELCHAIR ACCESSIBLE ?

Yes, we are one level with an accessible washroom and access to both the patios.

IS THERE A DINING TIME LIMIT FOR LARGE GROUPS ?

Large groups of 13 - 30 guests partaking in set menu have a dining limit of 3 hours.

CAN WE BRING OUR OWN DECORATIONS ?

Yes, you're welcome to bring decorations such as balloons, florals, signs. As long as it does not damage our furniture.

DO YOU HAVE A/V EQUIPMENT ?

Yes, we have a microphone, speakers, projector & screen on-site.



OUR PLACE OR YOURS?

A little Nonna magic, wherever you're gathering!

From office lunches and family celebrations to birthdays and special occasions at home, Café ZUZU brings our Italian favourites straight to your table. Think comforting classics, generous portions and plenty of amore, all freshly prepared and ready to share.

Whether you're feeding the whole famiglia or treating the office, leave the cooking to Nonna. You take care of the guests, we'll take care of the good stuff.

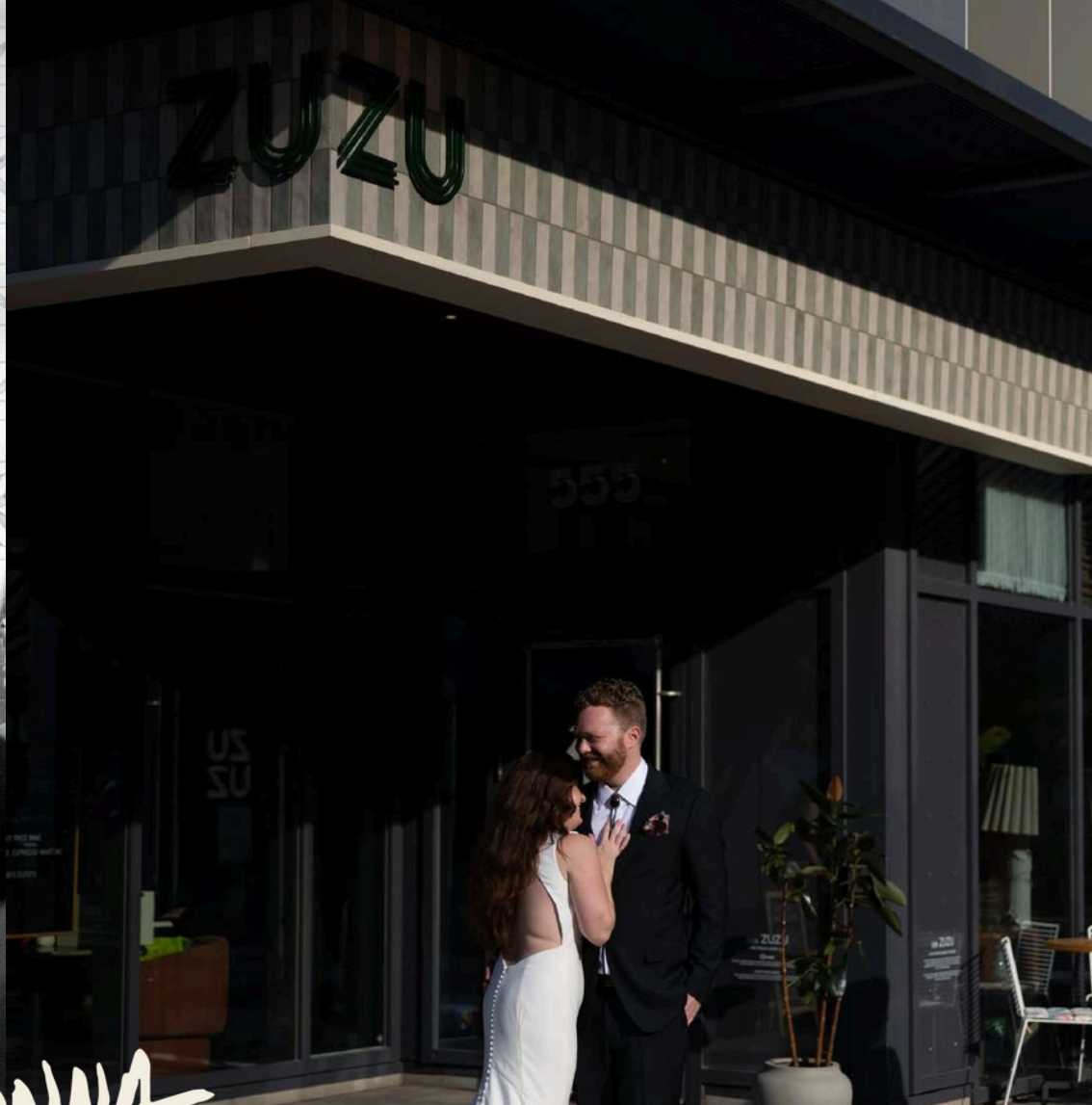
Perfect for: Corporate lunches, office meetings, birthdays, family gatherings, celebrations and special occasions.

Interested in catering?

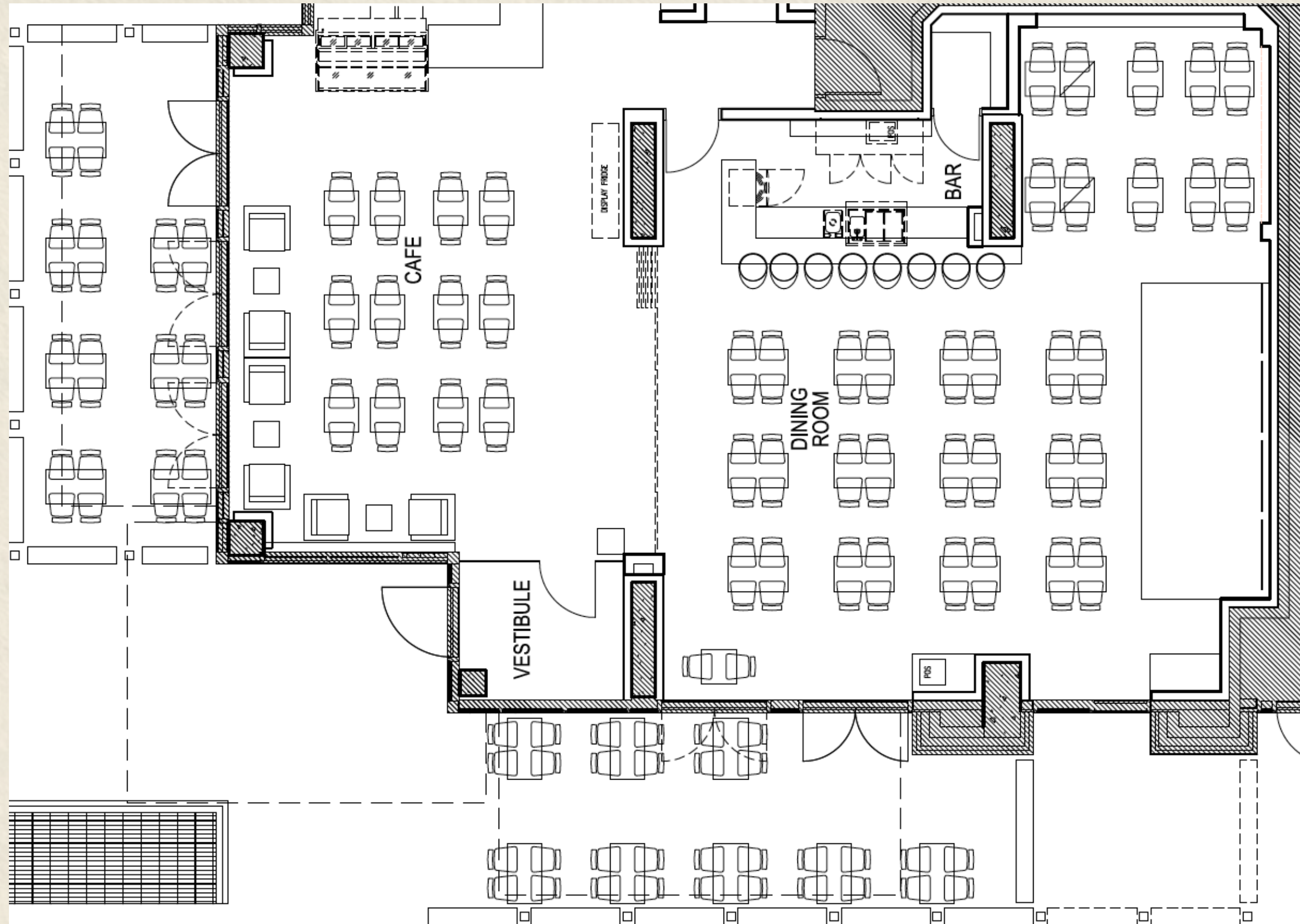
Contact our team to explore our menus and customize your order. KATHLEEN@GUSTO54.COM

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FLOORPLAN





LET US HOST YOUR NEXT EVENT!

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