



GUSTO 501

501 King Street E, Toronto
events@gusto54.com





OUR RESTAURANT

In Toronto's historic Corktown, Gusto 501 blends key elements from its renowned sister restaurants: Gusto 101's innovation with Trattoria Nervosa's hospitality. Since 2020, Gusto 501 has offered fresh Italian cuisine. Designed by the award-winning firm Partisans, our space features terracotta walls and a dynamic "garage door" facade leading to multi-level dining. Experience soulful Italian cooking, with wood-fired pizzas and fresh pasta. Enjoy elevated drinks and sharing plates and join our famiglia for a memorable dining experience.





A VENUE FOR EVERY OCCASION

Indulge in a culinary journey in one of Gusto 501's private event spaces. With meticulous attention to detail, we offer full-service dining tailored to your preferences. Your dedicated event coordinator will bring your vision to life, ensuring personalized service throughout. Enjoy a private setting with elegant tableware, custom menus, and optional add-ons like DJs, florals, cakes, linens, and photographers for an unforgettable experience.

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



THE MEZZANINE

Our Mezzanine, just above the Trattoria, offers a semi-private dining experience. Its highlight is the temperature-controlled wine riserva, housing a curated selection of nearly 500 bottles of wine and amari.

CAPACITY

30 guests seated | 40 guests cocktail-style





TRATTORIA

Our Trattoria at Gusto 501 boasts an open kitchen with a wood-fired pizza oven and Tuscan grill, bathed in natural light from a three-story glass façade.

CAPACITY

40 guests seated | 60 guests cocktail-style



ATTICO

The Attico, our Italian-inspired tasting kitchen, offers a unique culinary experience perfect for any event, whether standing or seated.

CAPACITY

40 guests seated | 60 guests cocktail-style



COCKTAIL BAR

Daylight streams through a grand skylight while terracotta brick walls radiate warmth at night, offering a striking setting for savouring, snacking, and reveling.

CAPACITY

20 guests cocktail-style



ROOFTOP PATIO

Our rooftop patio will offer an al fresco dining experience with a breathtaking view of the Toronto skyline.

CAPACITY

30 guests seated | 40 guests cocktail-style

Weather dependant, we reserve the right to cancel the event due to poor weather for the safety of our staff and guests

THE MENU



NONNA'S SHARING MENU

Inspired by family-style dining at Nonna's house, we invite all of our large parties to enjoy one of our prix fixe menus. Below are our two most popular menu packages.

[*Click here to view our full Nonna's Menu](#) and create your own customizations. Once you've made your selections we can offer you a price per person.

MENU 1

\$80/person

ANTIPASTI

POLPETTE

beef & pork, whipped ricotta, pomodoro

CALAMARI FRITTI

chickpea flour, lemon aioli

INSALATE

CAVOLO NERO (V)

lacinato kale, currant, pine nut, pecorino, parmigiana, lemon vinaigrette

PIZZE

FUNGHI (V)

shiitake, oyster mushroom, fior di latte, taleggio, pecorino, caramelized onions

PASTE

RIGATONI CACIO E PEPE (V)

pecorino, black pepper

VERDURE

FRITTI TOSCANI (V)

garlic aioli, herbs

PRINCIPALE

ORATA

sea bream, charred escarole, bagna cauda, lemon

DOLCI

CANNOLI

seasonal flavour

MENU 2

\$100/person

ANTIPASTI

HOMEMADE BREAD (V)

fresh focaccia

ARANCINI

guanciale, tomato, pecorino fonduta, black pepper

INSALATE

CAVOLO NERO (V)

lacinato kale, currant, pine nut, pecorino, parmigiana, lemon vinaigrette

PIZZE

PEPPERONI

pomodoro, fior di latte, pepperoni, fennel, buckhorn honey

PASTE

RIGATONI AI FUNGHI (V)

porcini, portobello, oyster mushroom, truffle cream

VERDURE

BROCCOLINI

preserved lemon, pecorino, toscano, fermented chili

PRINCIPALE

TAGLIATAA

prime striploin, hen of the woods mushroom, garlic

DOLCI

CANNOLI

seasonal flavour

NONNA'S CANAPE MENU

Perfect for a vibrant cocktail style reception, a mix of stationed and passed appetizers add an elevated experience to any event

All items are priced per piece. Once you have made your selections we can offer a formal proposal.

ANTIPASTI

HOMEMADE BREAD (V)

fresh focaccia

ARANCINI

guanciale, tomato, pecorino fonduta, black pepper

CALAMARI FRITTI

chickpea flour, lemon aioli

SALUMI E FORMAGGI

artisanal cured meats and cheeses

POLPETTE

beef & pork, whipped ricotta, pomodoro

OLIVES

fennel pollen, lemon zest, chilli

TAGLIATA

prime striploin slice, hen of the woods mushroom, garlic

BRUSCHETTA

mushrooms, tellagio, crostini

BURRATA

burrata, grapes, pink peppercorn, chives

PIZZE

PEPPERONI

pomodoro, fior di latte, pepperoni, fennel, buckhorn honey

MORTADELLA

talleggio, pickled peperoncino, pistacchio butter

FUNGHI (V)

shiitake, oyster mushroom, fior di latte, talleggio, pecorino, caramelized onions

SALSICCE

sausage, ramps, smoked mozzarella, Calabrian chillies, pecorino romano

MARGHERITA (V)

pomodoro, fior di latte, pecorino, basil

CARBONARA

fior di latte, guanciale, pecorino, egg yolk, black pepper

DOLCI

CANNOLI

ricotta, mascarpone, pistachio, orange

TIRAMISU

mascarpone, espresso, kahlua, marsala



to inquire about large group dining please email:

EVENTS@GUSTO54.COM

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

