



We offer a range of different package options and we are also more than happy to tailor something to your tastes, needs and budget. We can cater to most dietary needs or intolerances, including home made gluten free pizza bases and vegan cheeses available at an additional price per person.

pizza packages

Pachetto Pizza Deluxe |

Truly wow your guests with our full pizza menu full of mouth watering gourmet flavours on our hand crafted sourdough bases. We'll serve these to your guests on beautiful bamboo boards, unlimited for 2.5-3 hours (depending on your numbers). Any left over at the end of this time can be boxed up for guests to enjoy later on during your event.

Parchetto Pizza Semplice (basic menu) |

Feed a crowd with crowd pleasing favourites. We'll serve up 3 popular pizza choices, bursting with flavour on our hand crafted sourdough bases. A great way to feed your guests high quality pizza on a lighter budget. (toppings include Margherita, Margherita + Ham and either a vegetariana or capricciosa). We'll serve these up to your guests on beautiful bamboo boards, unlimited for 2.5-3 hours (depending on your numbers). Any left over at the end of this time can be boxed up for guests to enjoy later on during your event.

pizza e more

Pachetto Platino |

The complete package for any special occasion. We'll serve delicious antipasto boards and cicchetti to start, followed by our full pizza menu which we'll serve to your guests on beautiful bamboo boards, unlimited for 2.5-3 hours (depending on your numbers). To finish, we'll serve delicious home made desserts. Inclusion:

- Antipasto boards
- Cicchetti (canapes) (choose 2)
- Pizza (full menu)
- Gourmet Dessert (choose 2)

Pachetto Pizzette Oro |

- Antipasto boards
- Pizza (full menu)
- Sweet Pizza + Cannoli Dessert

Pizza e Dolci |

- Pizza (full menu)
- Gourmet Dessert (choose 2)

Pizza e Pizza Dolci |

- Pizza (full menu)
- Sweet Pizza Dessert (Nutella or Pistachio)

Our traditional hand stretched sourdough bases are hand crafted by our experienced Pizzaiolo, using only the finest imported Italian ingredients and freshest local produce.



pizza

MARGHERITA (V) |

rosso gargano tomato, fior di latte, basil, EVOO
optional + double smoked ham |

BUFALA (V) |

rosso gargano tomato, fior di latte, basil, fresh mozzarella di bufala, EVOO
optional + prosciutto di parma

PROSCIUTTO |

rosso gargano tomato, fior di latte, basil, fresh mozzarella di bufala, prosciutto di parma
EVOO

CAPRICCIOSA |

rosso gargano tomato, fior di latte, double smoked ham, funghi, roman artichoke, ligurian
olives, EVOO

SOPPRESSA |

rosso gargano tomato, fior di latte, mild soppressa, smoked provola, rocket walnut pesto

CACCIATORE |

rosso gargano tomato, fior di latte, peperonata, hot cacciatore, italian chilli honey

FUNGHI (V) |

fior di latte, mixed italian funghi, fresh pecorino, truffle oil, rosemary and thyme
optional + porchetta

VEGETARIANA (V) |

fior di latte, funghi, peperonata, rocket walnut pesto, ligurian olives, whipped goats curd,
basil

Vegan (Dairy Free Mozzarella available) | Gluten free bases (home made) available*

*please note that whilst these bases are gluten free and every effort is made to not cross contaminate,
the working environment contains gluten and therefore we do not recommend this option for strict
coeliacs.

EVOO = extra virgin olive oil | V:VEGETARIAN | VG:VEGAN





dolci

TIRAMISU (V) |

home made traditional

CANNOLI (V) |

two sicilian cannoli with ricotta, pistachio & hazelnut, dark chocolate mousse & grues de cacao

SWEET PIZZA (V) |

wood fired focaccia, nutella, crushed nuts OR
wood fired focaccia, pistachio cream and crushed nuts

CHOCOLATE MOUSSE (V) |

home made belgian chocolate mousse

antipasti e cicchetti

ANTIPASTO BOX |

parma prosciutto, mild soppressa, hot calabrese, porchetta, mozzarella di bufala, smoked scamorza, pecorino, olive, basil, EVOO, wood fired focaccia

CHEESE BOARD |

assorted local and imported artisan cheeses

ARANCINI |

assorted flavours: bolognese, artichoke (V), porcini truffle (V), napoli (V), cacio e pepe

LASANGA BITES |

traditional lasanga in a crispy bite sized form served with bruschetta mix

OLIVE ALL'ASCOLANE |

assorted flavoured stuffed olives: spicy nduja, traditional beef e pork

POLENTA CHIPS (V) |

polenta chips, fried and finished sea salt and pecorino

