

A Slice of Italy

Catering Menu

Our Passion

Passion is the main ingredient in everything we do. We strive to combine traditional Italian values of exceptional service and the highest quality products, so that every slice transports you to the streets of Italy. Our pizzas are naturally risen for 60-72 hours, 100% handmade and cooked in our Italian-made wood-fired oven at over 400 degrees in 60/90 seconds.

Our Difference

We source Caputo flour from Naples, Italy, for a soft base and perfect crust, D.O.P Certified San Marzano tomatoes, rich in flavour and tender in texture, Fiordilatte mozzarella, soft, milky and elastically textured, giving superb melting ability.

Create your package

Included in the package:

2 entree choices, 7 mains (among any traditional and gourmet) and 1 or 2 dessert options.

Entree

FOCACCIA

*Extra Virgin Olive Oil, Rosemary,
Salt*

GARLIC

*Fiordilatte Mozzarella, Garlic,
Oregano*

BRUSCHETTA

*Fresh Tomatoes, Basil, Garlic,
Onions and Extra Virgin Olive Oil*

OLIVE TAPENADE

*Fiordilatte Mozzarella, Homemade
Olive Tapenade*

Traditional



Vegetarian

MARGHERITA

*Fiordilatte mozzarella, San
Marzano tomatoes, fresh Basil*

CAPRICCIOSA

*Fiordilatte mozzarella, San
Marzano tomatoes, Ham,
Mushrooms and Olives*



Vegetarian

VEGETARIAN

*Fiordilatte mozzarella, San
Marzano tomatoes, Eggplant,
Mushrooms, Capsicum and Olives*

ITALIAN MEATLOVER

*Fiordilatte mozzarella, San
Marzano tomatoes, Italian
Sausage, Ham and Salami*

CHICKEN

*Fiordilatte mozzarella, San
Marzano tomatoes, Chicken and
Mushrooms*

HAWAIIAN

*Fiordilatte mozzarella, San
Marzano tomatoes, Ham and
Pineapple*

NAPOLETANA

*Fiordilatte mozzarella, San
Marzano tomatoes, Capers and
Anchovies*

DIAVOLA

*Fiordilatte mozzarella, San
Marzano tomatoes, Mild Pepperoni,*

PROSCIUTTO

*San Marzano tomatoes, Fiordilatte
mozzarella, Rocket, Prosciutto,
and Parmesan*

VESUVIO

*Fiordilatte mozzarella, San
Marzano tomatoes, Hot spicy
Salami, Red onions and Olives*

Gourmet



Vegetarian

SICILIANA

Fiordilatte mozzarella, San Marzano tomatoes, Eggplant, Fresh Ricotta and Black Olives



Vegetarian

** GENOVESE

Fiordilatte Mozzarella, Basil pesto, fresh Ricotta and Sundried Tomatoes

** EMILIANA

Fiordilatte Mozzarella, Fresh Ricotta, Mortadella, Pistacchio spread



Vegetarian

4 FORMAGGI

Fiordilatte Mozzarella, Provolone, Gorgonzola and Parmesan



Vegetarian

ZUCCHINI

Fiordilatte mozzarella, Grilled Zucchini, Mushrooms and Sundried Tomatoes



Vegetarian

PANCETTA

Fiordilatte mozzarella, Pancetta sliced, Provolone cheese, and Potatoes

RICOTTINA

Fiordilatte Mozzarella, San Marzano tomatoes, Ricotta salata, Salami and Mushrooms

HALLOUMI

Fiordilatte mozzarella, San Marzano tomatoes, Halloumi cheese, Capsicum and black Olives

** Contains nuts

Dessert

**** NUTELLA**

Nutella, Fresh Strawberries and Icing Sugar

CARAMEL

Caramel, Fresh Banana and Icing Sugar

**** WHITE CHOCOLATE**

White chocolate spread, strawberry topping and Oreo cookies

BISCOFF

Biscoff spread and Icing sugar

Something extra

Italian Grazing Table

It includes a selection of sliced cheeses, a selection of sliced cured meats, dips, mixed olives and cocktail onions, antipasto mix, veggie sticks, bocconcini skewers, crackers, taralli, grissini, popcorn and chips, fresh seasonal fruit, dried fruit and nuts.

It includes setup, disposable boards, skewers, small disposable plates, cheese knives and tongs (to be collected at the end of our service).

We don't provide flowers, props or decorations.

Grazing is charged at \$25pp (minimum 40 people) additionally to the pizza package.

Enquire for additional info
Buon Appetito!