

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, Bocconcini 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, except Frutti di Mare, add \$1 pp) and 1 or 2 dessert options.

Entree

FOCACCIA

*Xtr Virgin Olive Oil, Rosemary,
Salt*

GARLIC

*Bocconcini Mozzarella, Garlic,
Oregano*

BRUSCHETTA

*Fresh Tomatoes, Basil, Garlic,
Onion and Xtr Virgin Olive Oil*

OLIVE TAPENADE

*Bocconcini Mozzarella, Olive
Tapenade*



Traditional

MARGHERITA

*Bocconcini mozzarella, San
Marzano tomatoes, fresh Basil*

CAPRICCIOSA

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

VEGETARIAN

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

MEATLOVER

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

CHICKEN

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

HAWAIIAN

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

NAPOLETANA

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

DIAVOLA

*Bocconcini mozzarella, San
Marzano tomatoes, Pepperoni,
Chilli*

GIARDINO

(VEGAN OPTION)

*San Marzano tomatoes, Corn,
Black Olives, Green Capsicum, Red
Onion*

Gourmet

SICILIANA

Bocconcini mozzarella, San Marzano tomatoes, Grilled Eggplant and fresh Ricotta

EMILIANA

Bocconcini Mozzarella, Pepper Mortadella, fresh Ricotta and grated Pistacchio

RUSTICA

Bocconcini Mozzarella, Potatoes, Rosemary, Italian Sausage and Parmesan

PROSCIUTTO

Bocconcini mozzarella, San Marzano tomatoes, Prosciutto, Rocket and Parmesan

SEAFOOD

Bocconcini Mozzarella, Garlic, Prawns, Cherry Tomatoes and Rocket

SARDA

Bocconcini mozzarella, San Marzano tomatoes, truffle Salami and Sardinian Pecorino

CALABRESE

Bocconcini Mozzarella, Spicy Nduja Salami, Gorgonzola and Red Onions

4 FORMAGGI

Bocconcini Mozzarella, Swiss cheese, Gorgonzola and Parmesan

TUNA

Bocconcini mozzarella, San Marzano tomatoes, Tuna, Capers and Red Onions

FRUTTI DI MARE

*Bocconcini mozzarella, San Marzano tomatoes, Chilli, Octopus, Calamari and Parsley
(Add \$1pp)*

Dessert

NUTELLA

Nutella, Fresh Strawberries and Icing Sugar

CARAMEL

Caramel, Banana and Icing Sugar

WHITE CHOCOLATE

White Chocolate, Oreo cookies, Strawberry Jam and Icing Sugar

Something extra

Add a platter to your package for an additional cost.
Each platter can feed between 20-25 people.

- Seasonal fruit platter \$85
- Greek salad \$85
- Caesar salad \$85
- Garden salad \$85
- Potato salad \$85
- Rocket salad \$85
- Cheese platter \$150
- Antipasto platter \$150