

A Slice of Italy

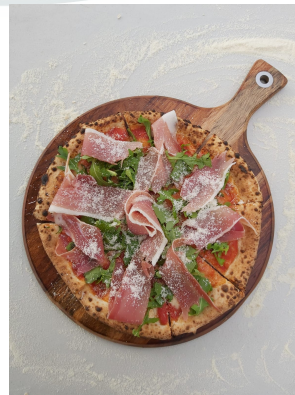
Catering Menu

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) 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, Homemade
Olive Tapenade*



Traditional



Vegetarian

MARGHERITA

*Bocconcini mozzarella, San
Marzano tomatoes, fresh Basil*



Vegetarian

VEGETARIAN

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

CAPRICCIOSA

*Bocconcini mozzarella, San
Marzano tomatoes, Ham,
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*

PROSCIUTTO

*San Marzano tomatoes, Bocconcini
cheese, Prosciutto, Rocket and
Parmesan*

POLLO

*Bocconcini mozzarella, San
Marzano tomatoes, Chicken,
Capsicum, Black Olives*

Gourmet

SICILIANA

Bocconcini mozzarella, San Marzano tomatoes, Eggplant, Anchovies and Black Olives

SARDA

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

EMILIANA

Bocconcini Mozzarella, Pepper Mortadella, fresh Ricotta and grated Pistacchio

CALABRESE

Bocconcini Mozzarella, Spicy Nduja Salami, Gorgonzola and Red Onions

RUSTICA

Bocconcini Mozzarella, Potatoes, Rosemary, Italian Sausage and Parmesan



Vegetarian

4 FORMAGGI

Bocconcini Mozzarella, Swiss cheese, Gorgonzola and Parmesan



Vegetarian

ZUCCHINI

Bocconcini mozzarella, Grilled Zucchini, Gorgonzola, Walnuts and Xtr Virgin Olive Oil



Vegetarian

PARMIGIANA

Bocconcini mozzarella, San Marzano tomatoes, Roasted Eggplant and Parmesan

SEAFOOD

Bocconcini Mozzarella, San Marzano tomatoes, Prawns, Chilli, sautéed Broccoli



Vegetarian

HALLOUMI

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

Dessert

NUTELLA

Nutella, Fresh Strawberries and Icing Sugar

CARAMEL

Caramel, Fresh Banana and Icing Sugar

WHITE CHOCOLATE

White Chocolate, Oreo cookies, Strawberry Topping and Icing Sugar

Something extra

Add a platter to your package for an additional cost.

Salads

- Garden salad \$4pp (min. 20 ppl);
- Greek salad \$4pp (min. 20 ppl);
- Caesar salad \$4pp (min. 20 ppl);
- Rocket salad \$4pp (min. 20 ppl).

Grazing

- Cheese platter box \$10pp (min. 20 ppl);
- Antipasto box \$10pp (min. 20 ppl);
- Italian Grazing table \$22pp (min. 40 ppl);
- \$50 surcharge if we need to return at a different time to collect boards, platters and cheese knives (Sydney metro only).

Enquire for additional info

