

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 36-48 hours, 100% handmade and cooked in our Italian-made wood-fired oven at over 400 degrees in 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,

Fior di Latte mozzarella, soft, milky and elastically textured, giving superb melting ability.



Create your package

We recommend choosing up to 2 entrees, up to 7 mains and 1 or 2 dessert pizzas

Pizza Entrees

Garlic

Fior di latte mozzarella, garlic, oregano

Bruschetta

Fresh diced tomatoes, basil, garlic, onion

Olive Tapenade

Fior di latte mozzarella, homemade fresh olive tapenade

Focaccia

Pizza bianca with extra virgin olive oil, rosemary, salt





MAINS

Traditional Pizza

Margherita

Fior di latte mozzarella, San Marzano tomatoes, fresh basil

Napoletana

Fior di latte mozzarella, San Marzano tomatoes, capers, anchovies

Hawaiian

Fior di latte mozzarella, San Marzano tomatoes, ham, pineapple

Capricciosa

Fior di latte mozzarella, San Marzano tomatoes, ham, mushrooms, olives

Vegetarian

Fior di latte mozzarella, San Marzano tomatoes, eggplant, roasted capsicum, mushrooms, olives

Meatlover

Fior di latte mozzarella, San Marzano tomatoes, ham, salami, Italian sausage

Chicken

Fior di latte mozzarella, San Marzano tomatoes, roasted chicken, mushrooms

Supreme

Fior di latte mozzarella, San Marzano tomatoes, ham, mushrooms, roasted capsicum, salami, olives

Diavola

Fior di latte mozzarella, San Marzano tomatoes, pepperoni, chilli



MAINS

Gourmet Pizza

Salami

Fior di latte mozzarella, San Marzano tomatoes, salami, ham, fresh ricotta

Quattro Formaggi

Fior di latte mozzarella, gorgonzola, parmesan, Swiss cheese

Seafood

Fior di latte mozzarella, cherry tomatoes, rocket, prawns, garlic

Italian

Fior di latte mozzarella, San Marzano tomatoes, Italian sausage, spinach

Siciliana

Fior di latte mozzarella, San Marzano tomatoes, roasted eggplant, fresh ricotta

Porchetta

Fior di latte mozzarella, porchetta, oyster mushrooms, truffle oil

Prosciutto

Fior di latte mozzarella, San Marzano tomatoes, rocket, parmesan, prosciutto

Dessert Pizza

Nutella and Fresh Strawberries

Caramel and Banana

White Chocolate

with crumbled cookies and strawberry

SOMETHING EXTRA

Add a platter to your package for an additional cost

Homemade Salads and Antipasti

Served on a single large platter

Seasonal Fruit Platter \$70

Garden Salad \$85

Caesar Salad \$85

Greek Salad \$85

Potato Salad \$85

Cheese Platter \$120

Cured Meat Antipasto \$140

