

Catering Menu



Entree Pizza

Focaccia (v)

Extra virgin olive oil, rosemary, salt

Bruschetta (v)

Fresh tomatoes, basil, garlic, onions and extra virgin olive oil

Garlic (v)

Fior di latte mozzarella, garlic, oregano

Olive Tapenade (v)

Fior di latte mozzarella, homemade olive tapenade

Select two entrees, seven mains (between any traditional and gourmet) and two desserts.

Pizzas are topped with fior di latte mozzarella.

(v) Vegetarian option

Mains - Traditional Pizza

Margherita (v)

San Marzano tomatoes, fresh basil

Vegetarian (v)

San Marzano tomatoes, eggplant, mushrooms, capsicum, olives

Napoletana

San Marzano tomatoes, capers, anchovies

Vesuvio

San Marzano tomatoes, hot spicy salami, red onion, olives

Capricciosa

San Marzano tomatoes, ham, mushrooms, olives

Chicken

San Marzano tomatoes, chicken, mushrooms

Hawaiian

San Marzano tomatoes, ham, pineapple

Italian Meatlover

San Marzano tomatoes, ham, Italian sausage, salami

Diavola

San Marzano tomatoes, mild pepperoni

Prosciutto

San Marzano tomatoes, rocket, prosciutto, parmesan

Mains - Gourmet Pizza

Siciliana (v)

San Marzano tomatoes, eggplant, fresh ricotta, olives

*Genovese (v) ***

Basil pesto base, fresh ricotta, sundried tomatoes

*Emiliana ***

Bianca (no sauce), fresh ricotta, mortadella, pistacchio spread

Zucchini (v)

Bianca (no sauce), grilled zucchini, mushrooms, sundried tomatoes

Sarda

San Marzano tomatoes, truffle salami, Sardinian pecorino

Ricottina

San Marzano tomatoes, ricotta salata, salami, mushrooms

Calabrese

Bianca (no sauce), spicy nduja salami, gorgonzola, red onion

Pancetta

San Marzano tomatoes, sliced pancetta, provolone, potatoes

Halloumi (v)

San Marzano tomatoes, halloumi cheese, capsicum, olives

Quattro Formaggi

Bianca (no sauce), fior di latte mozzarella, gorgonzola, provolone, parmesan

**** contains nuts**

Catering Menu



Dessert Pizza

*Nutella ***

Nutella, fresh strawberries, icing sugar

*White Chocolate ***

White chocolate spread, strawberry topping, crumbled Oreo cookies

Caramel

Caramel, fresh banana, icing sugar

Biscoff

Biscoff spread, icing sugar

**** contains nuts**

Select two entrees, seven mains (between any traditional and gourmet) and two desserts.

Pizzas are topped with fior di latte mozzarella.

(v) Vegetarian option

Italian Grazing Table

Our Italian style grazing table includes a selection of:

- Sliced cured meats and cheeses
- Dips, veggie sticks, mixed olives and cocktail onions
- Mixed antipasto in oil
- Bocconcini and tomato skewers
- Crackers, Italian taralli and grissini, popcorn and chips
- Fresh seasonal fruit, dried fruit and nuts



We assemble the grazing table on butcher's paper and we provide disposable boards, skewers, small disposable plates, napkins, cheese knives and tongs (to be collected at the end of our service).

Although we don't provide flowers, props or decorations, you are welcome to supply any of these and we will incorporate them in our setup.

The Italian grazing table is priced at \$25 per person (minimum 40 people) and is charged additionally to the pizza package.

For further information regarding our menu, dietary requirements or general enquiries, please be in touch and we will be glad to help.

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