

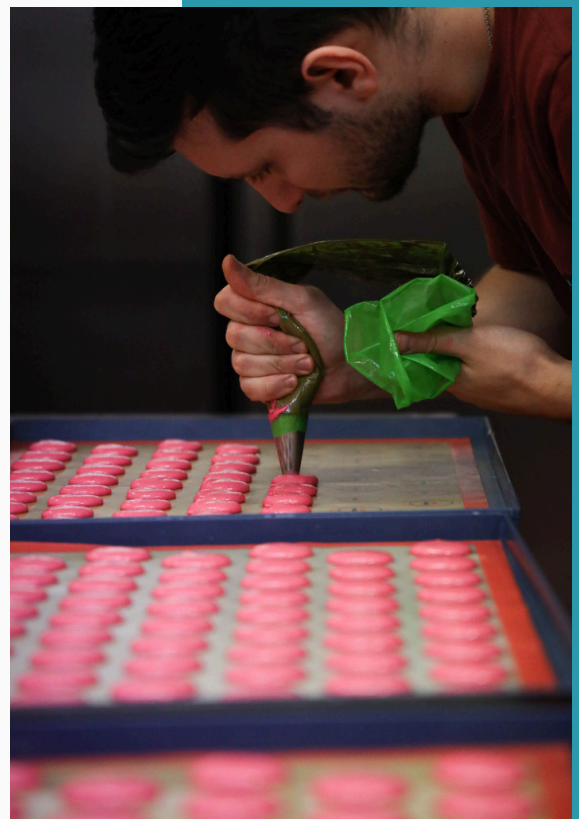
Alessandro di Leo

The pasticceria business started in Milano in 1960 by Ennio Cosa, Alessandro's grandfather. The business continues to uphold its traditional family values and baking techniques over three generations.

Alessandro Di Leo is a professional pastry chef who has worked with some of the most well-renowned restaurants in Italy and London. He and his wife, Martina, are eager to share the delectable taste and delightful traditions of the Italian culinary arts within the community of Bishop's Stortford.

We provide bespoke catering service for a wide range of events including Birthday Parties, Weddings, Anniversaries, Corporate Events, Family Gatherings and much more. We are happy to discuss your specific requirements.

Our aim is to take the stress out of your event to ensure you and your guests can sit back and enjoy the occasion. Happy to book an appointment to design the perfect menu for your occasion. All our options can be personalised with your specific taste.



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PRICE LIST

MINI SAVOURY BITES

Arancini £1.50

- Rice croquette with beef or spinach V

Focaccias £3.00

- Gorgonzola: gorgonzola, honey, mozzarella, parma ham
- Mortadella: mortadella, pesto pistachio, fresh cheese
- Prosciutto crudo: prosciutto crudo, rocket, tomato, parmesan, parma ham
- Italiana: mayo, prosciutto coco, tomato, lettuce

Panini (round bun) £2.00

Flavours upon request

Tramezzini (triangle bread) £1.50

Flavours upon request

BIGGER SAVOURY BITES

Lasagna (beef lasagne) £45.00

Big tray serves 9 people

Parmiggiana (aubergine lasagne V) £45.00

Big tray serves 9 people

Platter premium £18.00

Individual platter with Parma Ham DOP Zuarina 24 months, Mortadella with pistachio, salame Finocchiona & Pecorino Toscano, Parmigiano Reggiano, Caciocavallo, extra virgin olive oil dip and focaccia.



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