



CATERING

PRIVATE EVENTS



561-801-4842
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NO cooking, NO cleaning, just ENJOY your event!



We specialize in **FULL Italian Menu & Gourmet Wood-fired Pizza**,
freshly prepared directly at your venue.

If you have any special request, please let us know and we will do our best
to make it happen! 50% deposit to secure the date.

We are proudly serving our food at Formula 1, Miami Tennis Open, Honda Golf Classic, Indy500, NASCAR, Tortuga & Audacy & Rockville & Vibra Urbana & EDC music festivals, South Beach Food & Wine Festival, Air shows, Boat Shows, Italian festivals, corporate & private events and many many weddings!

We are a **Preferred Catering Vendor** at Ever After Wedding Venues, A-line Ranch, Rayshell Ranch, Hobe Sounds Farms and Tree House.

THAT'S AMORE CATERING

WOOD-FIRED PIZZA

- **Margherita pizza** - tomato sauce, fresh mozzarella, Parmesan cheese, olive oil, fresh basil
- **Marinara pizza** - tomato sauce, oregano, fresh garlic, fresh basil, olive oil (NO cheese)
- **Caprese pizza** - fresh mozzarella, cherry tomatoes, arugula, Prosciutto di Parma, Parmesan shavings, olive oil
- **Prosciutto Tartufo** - fresh mozzarella, Parmesan cheese, truffle cream, Prosciutto di Parma, olive oil, fresh basil
- **Capricciosa** - tomato sauce, fresh mozzarella, Parmesan cheese, ham, mushrooms, pepperoni, black olives, olive oil, fresh basil
- **Aldo** - fresh mozzarella, parmesan cheese, broccoli rabe, Italian sausage, olive oil
- **Diavola di Alessandro** - tomato sauce, fresh mozzarella, Parmesan cheese, spicy salami, olive oil, fresh basil
- **Vegetariana** - tomato sauce, fresh mozzarella, Parmesan cheese, roasted vegetables, cherry tomatoes, olive oil, fresh basil
- **Salerno** - tomato sauce, grated pecorino, fresh basil, pancetta (Italian bacon), black pepper, fresh garlic
- **Four cheese** - fresh mozzarella, Parmesan cheese, Ricotta cheese, Gorgonzola
- **Rosso Nero** - tomato sauce, fresh mozzarella, Parmesan cheese, Gorgonzola, pancetta (Italian bacon), Kalamata olives, olive oil, fresh basil
- **Tartufata** - fresh mozzarella, mushrooms, truffle oil, basil
- **Pepperoni pizza** - tomato sauce, fresh mozzarella, pepperoni
- **MeatLover** - tomato sauce, fresh mozzarella, sausage, pepperoni, ham

We offer 2 options of pizza presentation:

1. Traditional round pizza 12" or
2. our Signature pizza Al Metro - same taste / pizza flavors but served as a very long 40" pizza cut in small pieces. It will WOW your guests!





APPETIZERS

- **Bruschetta** - a classic Italian appetizer, toasted bread rubbed with garlic and drizzled with olive oil, topped with fresh, diced tomatoes, basil, and balsamic vinegar
- **Fried calamari** - served with a side of Marinara sauce
- **French fries** - served with a side of Marinara sauce
- **Aranjni** - Italian rice balls, served with a side of Marinara sauce
- **Caprese skewers** - mozzarella, tomatoes and basil
- **Mozzarella sticks** - served with a side of Marinara sauce
- **Pigs in a blanket** - sausages wrapped in pastry
- **Antipasto bites skewers** - salami, mozzarella, olives, marinated artichokes
- **Italian meatballs skewers** - served with a side of Marinara sauce



Bruschetta



Antipasto bites skewers



Meatballs



Caprese skewers



Fried calamari

CHARCUTERIE BOARD



Beautifully decorated and **freshly cut** selection of Italian cold cuts and cheeses, accompanied with olives, nuts, berries and fruits. Assorted marinated and raw veggies with dips, crackers AND **freshly baked Focaccia bread** with oregano and rosemary.

SALADS

- **Garden salad** - mixed greens, tomatoes, shredded carrots, olive oil, balsamic vinegar
- **Caesar salad** - romaine, croutons, Parmesan cheese, Caesar dressing

ENTREES

- **Sausage and Pepper** - oven-baked Italian sausage with bell peppers and onion
- **Gnocchi alla Sorrentina** - gnocchi with tomato sauce, mozzarella, Parmesan cheese, basil
- **Pasta with Ragu Napoletano** - sauce with beef and Italian sausage
- **Pasta alla Boscaiola** - rigatoni with mushrooms and Italian sausage in cream sauce
- **Pasta with Shrimps del Diavolo** - little spicy
- **Pasta with Broccoli Rabe & Italian Sausage**
- **Meat Lasagna** - Chef's favorite!
- **Chicken Parmigiana** - mozzarella, marinara sauce
- **Chicken Francese** - chicken in light egg batter and lemon white wine sauce
- **Chicken Marsala** - sautéed mushrooms in marsala wine sauce
- **Chicken alla Cacciatora** - chicken in a savory sauce made with tomatoes, onions, herbs, and wine
- **Salmon oven-baked** - with capers, olive oil, parsley and a hint of lemon
- **Salmon with Parmesan and Herb Crust** - oven baked
- **Salmon pan-sear** - with crispy skin, sauteed in a pan with garlic, parsley, black pepper and olive oil
- **Eggplant Rollatini** - eggplant filled with ricotta cheese
- **Eggplant Parmigiana** - layers of sliced eggplant, baked in rich tomato sauce
- **Ravioli** - cheese ravioli in a tomato sauce

SIDES

- Mashed potatoes
- Oven-roasted potatoes
- Roasted asparagus
- Roasted mixed veggies
- Roasted Brussel sprouts
- Sautéed mushrooms
- Parmesan risotto
- Cannelini beans with pancetta
- Rigatoni with tomato sauce

PASTA

- **Pasta with Ragu alla Bolognese** - ground beef, tomato sauce with celery, carrots, onion (+\$3)
- **Pasta with Meatballs** - traditional Italian meatballs in homemade marinara sauce (+\$3)
- **Pasta all'Amatriciana** - tomato sauce, pancetta
- **Pasta alla Carbonara** - pancetta, eggs, Pecorino cheese, black pepper
- **Pasta alla Vodka** - tomato sauce finished w/touch of cream and vodka reduction (option with chicken +\$3)
- **Pasta Puttanesca** - tomato sauce, olives, capers, anchovies
- **Pasta Alfredo** - creamy white sauce (option with chicken +\$3)



Special request: for 75 ppl minimum, some of our pasta dishes can be prepared in Italian Pentolone directly in front of the guests (only if the dinner reception is outside)

DESSERT & COFFEE

- Nutellina (delicious dessert pizza with Nutella)
- Cannoli
- Tiramisu

American coffee (regular and decaffeinated)
sugar, milk, creamers.

