

ABOUT THE PIZZA TRUCK

- Mobile wood-fire pizza & catering
- Live & interactive experience
- Private & corporate events
- Over 15 years catering & professional pizza experience
- Drop-off catering available
- Custom menus for any size event
- Contact us today!

Email

INFO@THEPIZZATRUCK.CA

Instagram

 [THEPIZZATRUCKTO](https://www.instagram.com/THEPIZZATRUCKTO)

Website

www.THEPIZZATRUCK.ca



PRICING

11" Personal Pizza - \$14.00 ea.

14" Medium Pizza - \$25.00 ea.
serves 2 - 3 adults

18" XL Pizza - \$35.00 ea.
serves 4 - 5 adults

Minimum 2 hours - \$ 350
Additional hour - \$ 100



MENU

Pick any 4 PIZZAS

MARGHERITA

San Marzano tomato, buffalo mozzarella
fresh basil & extra virgin olive oil

TRI - COLOUR

San Marzano tomato, fior di latte
vodka sauce, basil pesto & balsamic glaze

SICILIAN

San Marzano tomato, fior di latte, ricotta
spicy n'duja sausage & roasted red pepper

LUSSO

San Marzano tomato, pepperoni
provolone & hot honey glaze

FUNGI

Mixed mushrooms, fontina cheese
roasted garlic & fresh herbs

BELLA

Basil pesto, fior di latte, black olives
zucchini & red onion

All personal pizzas are hand-stretched
& cooked per order

The dough is homemade, lightly
fermented, soft and crunchy.

Our sauce is made from San Marzano
tomatoes, imported from Italy

Gluten-free, lactose-free, vegan &
custom options available.

Complimentary condiment bar
included



SALAD

SMALL serves 8 - \$55.00 | LARGE serves 20 - \$100.00

KALE CAESAR

Garlic croutons, pancetta, crispy onion, pecorino, lemon Caesar dressing

CAPRESE

Heirloom tomato, buffalo mozzarella, balsamic glaze, fresh basil & extra virgin olive oil

TERRA

Wild rice, arugula, strawberry, aged ricotta, pine nuts, & apple cider vinaigrette

MISTA

Mixed baby greens, orange, miso, sweet onion, pickled carrots & white balsamic glaze



GRAZING TABLE

PER PERSON - \$10.00

Premium selection of cured meats and cheeses, rosemary focaccia, butter crackers, dried fruit, olives, pickled vegetables, honeycomb, sour cherry jam, Dijon mustard, fresh fruit, crudité & spiced hummus



DESSERT

S'MORES DONUT \$3.00 ea.

Dark chocolate, toasted marshmallow & graham cracker crumb

CANNOLI \$2.50 ea.

Ricotta filling - chocolate chip & hazel nut

TIRAMISU \$6.00 ea.

Mascarpone, espresso, ladyfingers & cocoa nibs



PANINO *PLATTER serves 10 - \$80.00*

AFFAMATO

Heirloom tomato, arugula, fior di latte, basil pesto, balsamic glaze & Parmigiano

GENOVESE

Prosciutto Di Parma, fior di latte, sundried tomato pesto, arugula & pecorino

DUOMO

Mortadella, frisée lettuce, burrata, pistachio pesto & hot honey glaze

CARNE

Salami, prosciutto cotto, capicola, treviso, olive tapenade, provolone & red wine vinegar

PANELLE

Sicilian chic pea fritter, eggplant caponata, smoked mozzarella, fennel, & citrus dressing



PIZZA AL TAGLIO

XL ROMAN PAN PIZZA - \$80.00 | 18 slices

TRI- COLOUR

San Marzano tomato, basil pesto, vodka sauce, oregano & balsamic glaze

BIANCA

Garlic confit potato, guanciale, rosemary, caramelized onion & mascarpone

MEDI

San Marzano tomato, olives, feta cheese, zucchini & sweet drop peppers

ROSSA

Spicy 'Nduja sausage, roasted red peppers, red onion, fresh basil & ricotta



BOXED PLATTERS

Comes ready-to-eat, on a wood board and packaged in a protective box. Items are served pre-sliced into bite-size portions, making it easy for guests to enjoy. Includes plates, cutlery, napkins & a menu card with ingredient list.

CHEESE

SERVES 20 - \$175



CHARCUTERIE

SERVES 20 - \$175



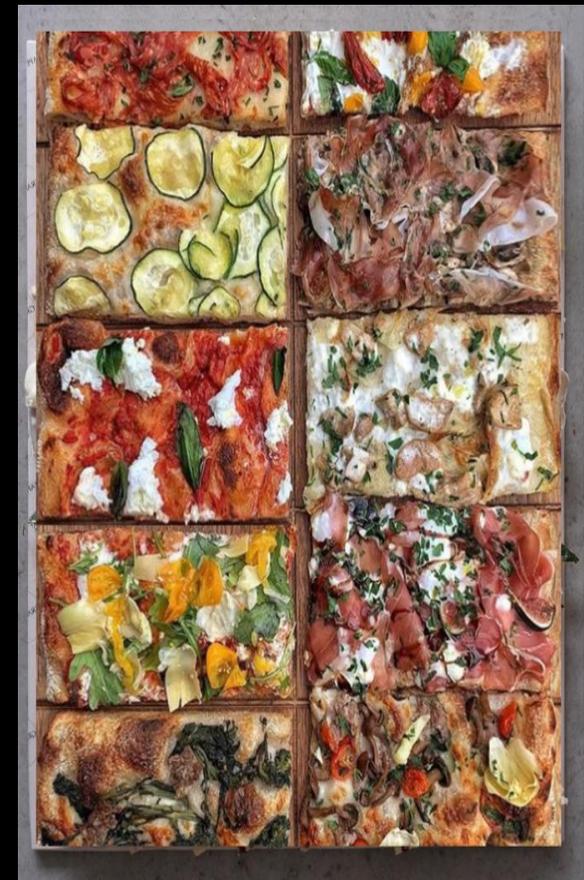
PANINO

SERVES 10 - \$80



PIZZA AL TAGLIO

SERVES 10 - \$80



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FRUIT

SERVES 20 - \$100



CRUDITÉ

SERVES 20 - \$100



DESSERT

SERVES 10 - \$75



PASTRY

SERVES 10 - \$80



FAQ

HOW MANY PEOPLE CAN YOU SERVE?

We can serve 80 personal pizzas OR 40 XL pizzas (320 SLICES) per hour

HOW FAR DO YOU TRAVEL?

Up to 100 KM from TORONTO. We may consider requests further than 100KM.

WHERE DO YOU PARK & SET-UP?

We can operate anywhere outdoors on firm and level ground.

HOW MUCH DOES IT COST TO BOOK?

The minimum spend for any event is \$1000 + taxes and fees.

WHAT IF IT RAINS?

We operate in the rain under a canopy. Our full weather policy will be sent prior to booking.

HOW CAN I BOOK AN EVENT?

Please e-mail INFO@THEPIZZATRUCK.CA to receive a quote.