



Catering Menu

ANTIPASTI

Selection of cured meats and cheeses accompanied by our homemade focaccia

FOCACCIA - PLAIN

Our homemade fresh focaccia topped with local olive oil and rock salt

FOCACCIA - TOPPED

Sundried tomatoes
Italian artichokes
Friarielli (Italian spinach)
Olives
Herbs
Onions
Cured meats
Topping mix
Vegetarian
Vegan



FOCACCIA - FILLED

Prosciutto, basil pesto, garlic ricotta, rocket

Salame, fresh tomato, creamy brie, balsamic glaze

Mortadella, sundried tomato, garlic ricotta, rocket

Speck, Kewpie mayo, fresh tomato

Truffle mortadella, provolone dolce, mushroom sauce, rocket

Grandmother ham, burrata, zucchini, fresh tomato

Speck, Asiago cheese, sundried tomato, rocket

Prosciutto, burrata, nduja, rocket (spicy)

1 meat of your choice

1 meat and 1 cheese of your choice

Vegetarian

Vegan

PIZZA

(On Focaccia base)

Margherita (tomato base, mozzarella)

Salame (tomato base, mozzarella, salame)

Diavola (tomato base, mozzarella, spicy salame)

Prosciutto e zola (tomato base, mozzarella, prosciutto, gorgonzola)

3 cheese (tomato base, mozzarella, provolone, brie, asiago)

3 meats (tomato base, mozzarella, salame, pancetta, ham)

Vegetarian (tomato base, mozzarella, artichokes, sundried tomatoes, Italian spinach)

Vegan (tomato, zucchini, capsicum, friarielli, truffle olive oil)

Custom Pizza



PASTA

Handmade gnocchi
Homemade tagliatelle
Handmade beef ravioli
Handmade spinach and ricotta ravioli
Penne
Rigatoni
Spaghetti
Linguine
Casarecce

Sauces

Basil pesto (nut free) (veg)
Bolognese
Boscaiola
4 cheese (veg)
Neapolitan sauce (vegan)
Butter and sage (veg)
Arrabbiata
Amatriciana
Creamy mushroom (veg)

LASAGNA

Beef lasagna
Veggies lasagna
Pesto lasagna



ITALIAN ORGANIC DRINKS

Limonata

Aranciata rossa

Chinotto

Cola

Iced peach tea

Iced lemon tea

