

## Tasting Menu Options

**SELECT YOUR PREFERRED NUMBER OF COURSES, MIX AND MATCH CREATING YOUR OWN PERSONALIZED MENU**

### **PIZZA CON AMICI**

3 TO 7 TYPES OF PIZZA - Minimum of 25 people - starting at \$30.00/guest

### **PIZZA PARTY PERFETTO**

APPETIZER - 3 TYPES OF PIZZA - DESSERT - Minimum of 20 people - starting at \$50.00/guest

### **VIAGGIO GASTRONOMICO**

CANAPES SELECTION (3 choices) - UP TO 7 TYPE OF PIZZAS - SALAD - DESSERT  
Minimum of 10 people - starting at \$65.00/guest

### **EVENTO ELEGANTE**

CANAPES SELECTION (3 choices) - APPETIZER - 3 TYPES OF PIZZA - SALAD - DESSERT  
Minimum of 10 people starting at \$80.00/guest

## Menu

### APERITIVO

- Tuna panna cotta, tomato jelly on savoury sablée
- Savory biscuits with vegan mayonnaise and crudités
- Cream with mix of cheeses, semi-dried cherry tomatoes, olives, capers on savuory sablée
- Cauliflower cream, anchovy and chilli mousse with raisins, pine nuts and sesame seeds all on savory sablée
- Buffalo mozzarella covered with tomato jelly, extra virgin olive oil and basil
- Prosciutto crudo mousse with melon jelly on savory almond biscuit
- Smoked salmon cream covered with savory tomato glaze on savory sablée
- Savory biscuits with vegan cream cheese, semi-dried cherry tomatoes
- Cream puffs with chantilly cream and parmigiano reggiano
- Savory biscuit with squash cream, mushroom and walnut
- Slice of toasted bread with a mix of sautéed garlic mushrooms and a touch of truffle oil.

# BREAD & FOCACCIA

## **PANE DI ALTAMURA**

Semolina flour, sourdough, salt

## **FOCACCIA PUGLIESE**

Semolina dough, san marzano tomatoes DOP, olives, oregano, salt and EVOO

## **FOCACCIA CLASSICA**

Semolina dough, oregano, salt and EVOO

## **FOCACCIA PATATE E CIPOLLE**

Semolina dough, sliced potatoes, onions, pecorino romano, EVOO

# SALAD

## **CLASSIC ROMAINE SALAD**

Romaine, cherry tomatoes, cucumbers, onions, olives, croutons, vinaigrette

## **CAPRESE SALAD**

Tomatoes, fresh mozzarella, basil, oregano, EVOO

## **ARUGULA SALAD**

Arugula, blue cheese, walnuts, pears, Parmigiano Reggiano, EVOO, balsamic vinegar

# APPETIZER

## **TAGLIERE MISTO D.O.P.**

Cured meats, cheeses, olives, marinated vegetables, jams, spreads, bread

## **BRUSCHETTA**

Toasted bread with tomatoes, garlic, basil, EVOO

## **CROCCHÉ**

Fried potato balls with mozzarella fior di latte cheese

## **ARANCINO TRADIZIONALE**

Fried rice ball with ragu, mozzarella fior di latte, peas

## **ARANCINO AI FUNGHI**

Fried rice ball with mushrooms, Fontina cheese

## **FRITTATINA DI PASTA**

Fried pasta with béchamel, provola cheese, Bolognese sauce

# PIZZA

## **MARINARA**

San Marzano tomatoes DOP, garlic, oregano, EVOO

## **MARGHERITA**

San Marzano tomatoes DOP, mozzarella fior di latte, basil, EVOO

## **MARGHERITA D.O.P.**

San Marzano tomatoes DOP, Bufala mozzarella DOP, basil, EVOO

## **DIAVOLA**

San Marzano tomatoes DOP, mozzarella fior di latte, spicy calabrese salami, roasted peppers, chili oil, basil

## **TRICOLORE**

Bufala mozzarella, cherry tomatoes, basil pesto, EVOO

## **PIZZA DELLA NONNA**

San Marzano tomatoes DOP, mozzarella fior di latte, handmade meatballs, basil, Parmigiano Reggiano fondue

## **PARMIGIANA**

San Marzano tomatoes DOP, fried eggplant, mozzarella fior di latte, Parmigiano Reggiano, basil, EVOO

## **MARINARA CONTEMPORANEA**

San Marzano tomatoes DOP, oregano, garlic, dried black olives, anchovies, semi-dried cherry tomatoes, EVOO

## **LA ZUCCA**

Squash cream, mozzarella fior di latte, Italian sausage, smoked cheese, basil, EVOO

## **TARTUFATA**

Black Truffle cream, mushrooms, mozzarella fior di latte, Prosciutto cotto alta qualità, basil, EVOO

## **PRIMAVERA**

Mozzarella fior di latte, Prosciutto Crudo di Parma, semi-dried cherry tomatoes, arugula, Parmigiano Reggiano, EVOO

## **MORTADELLA E PISTACCHIO**

Mozzarella fior di latte, Mortadella IGP, pistachio pesto, Parmigiano Reggiano, chopped pistachios, basil, EVOO

## **TONNO E CIPOLLA**

Mozzarella fior di latte, Tuna fillets, caramelized onions, lemon zest, chives

# DESSERTS

## **TIRAMISU**

Ladyfingers, espresso, mascarpone cream, cocoa

## **CANNOLI**

Fried dough tubes with ricotta, candied orange, chocolate chips

## **DELIZIA AL LIMONE**

Lemon sponge cake with lemon cream, Limoncello syrup and lemon whipped cream glaze