

The following menus are intended solely to showcase some of our culinary offerings.

All our menus can be fully tailored to our clients' requests, including variety, composition, and flavor preferences.



GASTRONOMIA ITALIA

Catering

CASUAL PARTY

Menu # 1

DELI BOARD

DELI MEATS

Prosciutto Crudo, Prosciutto Cotto, Mortadella, Genoa Salami, Hot Soppressata salami,

DELI CHEESES

Burrata, Gorgonzola dolce, Provolone Auricchio Piccante, Montasio, Grana Padano,

ANTIPASTO

Mix Gastronomia olives, Sundried Tomato, Pickled Mix Mushroom,

BREAD

Cherry Tomato Focaccia —Caramelized Onion Focaccia

MINI SANDWICHES

CAPRESE

Tomatoes, Burrata Cheese, Basil Pesto

OTTIMA

Prosciutto Crudo, Pecorino Cheese Cream, Truffle Sauce

FRESCA

Prosciutto Crudo, Burrata Cheese, Basil Pesto

ARICCIA

Porchetta, Caramelized Onion, Arugula

MANZO

Homemade Roast beef, Pickled red onion, Emmental cheese, Spicy mayo



GASTRONOMIA ITALIA

Catering

Menu #2

DELI BOARD

DELI MEATS

Prosciutto Crudo, Mortadella, Genoa Salami, Hot Soppressata salami,

DELI CHEESES

Burrata, Gorgonzola dolce, Provolone Auricchio Piccante, Montasio, Grana Padano,

ANTIPASTO

Mix Gastronomia olives, Sundried Tomato, Pickled Mix Mushroom,

BREAD

Cherry Tomato Focaccia —Caramelized Onion Focaccia

PIZZA GOURMET

PORCHETTA

Roasted Yellow Potato, Homemade Porchetta, Roasted onion, Arugula

MORTAZZA

Tomato sauce, Burrata Cheese, Mortadella, Pistachio Pesto

VEGETARIANA

Tomato sauce, Artichoke, Onion, Sundried Tomato pesto, Arugula

MINI QUICHE

Prosciutto Crudo & Caramelized Onion

Smoked Salmon & Leek

Mushroom, Walnut and Gorgonzola

SAUSAGE ROLL

Mild Italian Sausage w/ Honey mustard

Spicy Sausage w/ Caramelized Onion

Nathans wrapped



GASTRONOMIA ITALIA

Catering

Menu #3

DELI BOARD

DELI MEATS

Prosciutto Crudo, Mortadella, Genoa Salami, Hot Soppressata salami,

DELI CHEESES

Burrata, Gorgonzola dolce, Provolone Auricchio Piccante, Montasio, Grana Padano,

ANTIPASTO

Mix Gastronomia olives, Sundried Tomato, Pickled Mix Mushroom,

BREAD

Cherry Tomato Focaccia —Caramelized Onion Focaccia

MINI SANDWICHES

CAPRESE

Tomatoes, Burrata Cheese, Basil Pesto

OTTIMA

Prosciutto Crudo, Pecorino Cheese Cream, Truffle Sauce

FRESCA

Prosciutto Crudo, Burrata Cheese, Basil Pesto

ARICCIA

Porchetta, Caramelized Onion, Arugula

MANZO

Homemade Roast beef, Pickled red onion, Emmental cheese, Spicy mayo

TACCHINO

Roasted Turkey, Pickled cucumber, Emmental cheese, Spicy mayo



GASTRONOMIA ITALIA

Catering

PIZZA GOURMET

PORCHETTA

Roasted Yellow Potato, Homemade Porchetta, Roasted onion, Arugula

MORTAZZA

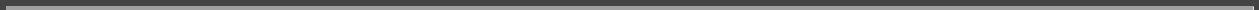
Tomato sauce, Burrata Cheese, Mortadella, Pistachio Pesto

VEGETARIANA

Tomato sauce, Artichoke, Onion, Sundried Tomato pesto, Arugula

DESSERTS

TIRAMISU'





GASTRONOMIA ITALIA

Catering

Menu #4

DELI BOARD

DELI MEATS

Prosciutto Crudo, Prosciutto Cotto, Mortadella, Genoa Salami, Hot Soppressata salami,

DELI CHEESES

Burrata, Gorgonzola dolce, Provolone Auricchio Piccante, Montasio, Grana Padano,

ANTIPASTO

Mix Gastronomia olives, Sundried Tomato, Pickled Mix Mushroom,

BREAD

Cherry Tomato Focaccia —Caramelized Onion Focaccia

MINI SANDWICHES

CAPRESE

Tomatoes, Burrata Cheese, Basil Pesto

OTTIMA

Prosciutto Crudo, Pecorino Cheese Cream, Truffle Sauce

FRESCA

Prosciutto Crudo, Burrata Cheese, Basil Pesto

ARICCIA

Porchetta, Caramelized Onion, Arugula

MANZO

Homemade Roast beef, Pickled red onion, Emmental cheese, Spicy mayo

TACCHINO

Roasted Turkey, Pickled cucumber, Emmental cheese, Spicy mayo



GASTRONOMIA ITALIA

Catering

MINI QUICHE

Prosciutto Crudo & Caramelized Onion
Smoked Salmon & Leek
Mushroom, Walnut and Gorgonzola

SAUSAGE ROLL

Mild Italian Sausage w/ Honey mustard
Spicy Sausage w/ Caramelized Onion
Nathans wrapped

PIZZA GOURMET

TARTUFO

Roasted Yellow Potato, Truffle sauce, Parmiggiano cream

MORTAZZA

Tomato sauce, Burrata Cheese, Mortadella, Pistachio Pesto

RICOTTA

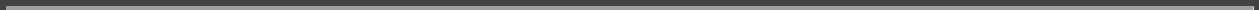
Tomato sauce, Fresh Ricotta cheese, Basil pesto

DESSERTS

BERRIES PANNA COTTA

(Heavy cream, sugar, Berries Coulis)

TIRAMISU'





GASTRONOMIA ITALIA

Catering

Menu # 5

DELI BOARD

DELI MEATS

Prosciutto Crudo, Prosciutto Cotto, Mortadella, Genoa Salami, Hot Soppressata salami,

DELI CHEESES

Burrata, Gorgonzola dolce, Provolone Auricchio Piccante, Montasio, Grana Padano,

ANTIPASTO

Mix Gastronomia olives, Sundried Tomato, Pickled Mix Mushroom,

BREAD

Cherry Tomato Focaccia —Caramelized Onion Focaccia

PASTA

LASAGNA

Porcini Mushroom & Truffle Sauce

PASTA

Vesuvio Pasta with Fresh Basil Pesto sauce in Extra virgin Olive oil

CAVATELLI

Homemade Cavatelli, Italian Sausage, Tomato sauce, Onion

SALAD

PORCHETTA

Mix green, Arugula, Porchetta, Caramelized onion, Pecorino cheese

Balsamic dressing



GASTRONOMIA ITALIA

Catering

Menu # 6

PIZZA GOURMET

TARTUFO

Roasted Yellow Potato, Truffle sauce, Parmiggiano cream

MORTAZZA

Tomato sauce, Burrata Cheese, Mortadella, Pistachio Pesto

RICOTTA

Tomato sauce, Fresh Ricotta cheese, Basil pesto

MINI QUICHE

Prosciutto Crudo & Caramelized Onion

Smoked Salmon & Leek

Mushroom, Walnut and Gorgonzola

SAUSAGE ROLL

Mild Italian Sausage w/ Honey mustard

Spicy Sausage w/ Caramelized Onion

Nathans wrapped

SALAD

SPRING

Mix green, Arugula, Cherry tomato, Cucumber, Lemon dressing

PORCHETTA

Mix green, Arugula, Porchetta, Caramelized onion, Pecorino cheese

Balsamic dressing



GASTRONOMIA ITALIA

Catering

MINI SANDWICHES

CAPRESE

Tomatoes, Burrata Cheese, Basil Pesto

OTTIMA

Prosciutto Crudo, Pecorino Cheese Cream, Truffle Sauce

FRESCA

Prosciutto Crudo, Burrata Cheese, Basil Pesto

ARICCIA

Porchetta, Caramelized Onion, Arugula

MANZO

Homemade Roast beef, Pickled red onion, Emmental cheese, Spicy mayo

DESSERTS

LOBSTER TAIL NUTELLA

(Sfogliatella dough, Nutella cream)

PASTICCIOTTO

(Short Bread, Egg yolk pastry cream)

CHOCOLATE CANNOLO SICILIANO

(Ricotta cheese, sugar, Home made candied orange, Pistacchio)

ZEPPOLE

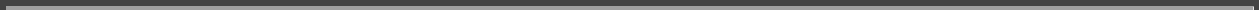
(Puff cream, Egg yolk cream)

MIXED PANNA COTTA

Chocolate – Candied cherry

(Heavy cream, sugar, potato starch, Candied wild cherry)

TIRAMISU'





GASTRONOMIA ITALIA

Catering

Menu # 7

DELI BOARD

DELI MEATS

Prosciutto Crudo, Prosciutto Cotto, Mortadella, Genoa Salami, Hot Soppressata salami,

DELI CHEESES

Burrata, Gorgonzola dolce, Provolone Auricchio Piccante, Montasio, Grana Padano,

ANTIPASTO

Mix Gastronomia olives, Sundried Tomato, Pickled Mix Mushroom,

BREAD

Cherry Tomato Focaccia —Caramelized Onion Focaccia

SALAD

SPRING

Mix green, Arugula, Cherry tomato, Cucumber, Lemon dressing

PORCHETTA

Mix green, Arugula, Porchetta, Caramelized onion, Pecorino cheese

Balsamic dressing

PASTA

LASAGNA

Porcini Mushroom & Truffle Sauce

CAVATELLI

Homemade Cavatelli, Italian Sausage, Tomato sauce, Onion



GASTRONOMIA ITALIA

Catering

MEAT

HOME MADE PORCHETTA

W Salsa Verde – Giardiniera – Balsamic Roasted onion

DESSERTS

LOBSTER TAIL NUTELLA

(Sfogliatella dough, Nutella cream)

PASTICCIOTTO

(Short Bread, Egg yolk pastry cream)

CANNOLO SICILIANO

(Ricotta cheese, sugar, Home made candied orange, Pistacchio)

ZEPPOLE

(Puff cream, Egg yolk cream)

MIXED PANNA COTTA

Chocolate – Candied cherry

(Heavy cream, sugar, potato starch, Candied wild cherry)

BUTTER CROASSAINT

(Cornetto dough)

TIRAMISU'

