



LA DOLCE VITA

CATERING



MENU

- TOMATO, BUFFALO MOZZARELLA, BASIL
- CONFIT POTATO, ROSEMARY, OLIVE TAPENADE
- SEAFOOD
- BROCCOLINI, PEPPERONATA, ARTICHOKE
- FRESH PROSCUITTO, FIOR DE LATTE, ROCKET
- ITALIAN SAUSAGE, PANCETTA, TOMATO, OLIVE
- FOREST MUSHROOM, FONTINA CHEESE, TRUFFLED OIL
- SMOKEY PULLED PORK, SLAW, CHIPOTLE SAUCE
- PEAR, GORGONZOLA DOLCE, RADICCHIO
- FOUR CHEESES, ROCKET, PEAR SALAD
- TURKISH LAMB, WOODSIDE GOATS CURD, EGGPLANT, RESERVED LEMON
- SAN JOSE CHORIZO, BROCCOLINI, SPINACH
- PERSONALISE SECTION

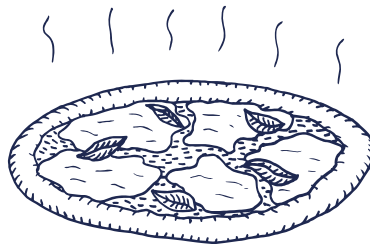
- TRADITIONAL NEAPOLITAN, HAND STRETCHED, 72 HOUR CONTROLLED FERMENT BASES -
- CHOOSE 5 PIZZA'S TO BE SERVED OVER A 2.5 HOUR PERIOD -

LDV PIZZA FESTA \$30.00 P/P

PRICING INC GST

PERSONALISED PACKAGES MIXED WITH SOME OF OUR OTHER OPTIONS CAN BE QUOTED THROUGH CONSULTATION WITH US.

ADD A SIDE FOR \$6.00 P/P



- PIZZA'S CAN BE SERVED EITHER STANDING ON WINE BARREL TOPS AS A PASS AROUND OR SEATED IN A SHARED FORMAT -
- PRICES INCLUDE ALL FOOD, CHEFS ON SITE, ALL APPROPRIATE COOKING AND SERVING EQUIPMENT -
- PRICING IS BASED ON A MINIMUM OF 50 PEOPLE - GLUTEN FREE BASES \$4 EACH -
- ANY HIRE REQUIREMENTS AND SERVICE STAFF ARE A SEPARATE COST - TRANSPORT / SET UP FEE APPLIES - POA -

