PASTA & RAVIOLI

Portion Options
Small, cream, or to 150g/pt.
LARGE -serves up to 10 people.
Ciste, portion, quantities and pricing are confirmed in your catering quote.

A delicious selection of pasta and ravioli, prepared with rich sauces, quality ingredients and classic flavours. Baked favourites are available for catering.



Lasagna Bolognese
Layers of pasta, slow-simmered beef Bolognese, bechamel, mozzarella and Parmesan.

Baked Penne
Penne baked with rich tomato sauce, ricotta, mozzarella, Parmesan and fresh basil.

Baked Ziti
Oven-baked ziti with tomato sauce, ricotta, mozzarella and Parmesan.

Rigatoni Bolognese
Rigatoni with slow-simmered Italian Bolognese sauce and Parmesan.

Lobster Ravioli
Ravioli filled with lobster in a rich creamy sauce.

Pasta Pesto Vegetarian / Chicken
Pasta with pesto, vegetarian or chicken option.

Five Cheese & Mushroom Ravioli
Ravioils are in a rich creamy Parmesan sauce.

Fettuccine Alfredo
Ravioils are in a rich creamy Parmesan sauce.

Penne Pomodoro / Marinara
Penne with classic Italian tomato sauce.

Penne Rosé
Penne in a creamy tomato rose sauce.

Extra Options
Customize your Italian Mains with additional options.

Paste Options
- Soughetti
- Penne
- Fettuccine
- Ravioli

Veg Options
- Poppers
- Mushrooms
- Spinach
- Tartaresas
- Anguila
- Roasted Vegetables

Cheese Options
- Pesh Mozzarella
- Pennine
- Provolone
- Biscotta
- Pecorino romano

Sauce Options
- Marhana
- Rosié
- Pretto
- Spicy Anzibbiata

Protein Options
- Crilled Chicken
- Weil Parmigiano
- Chicken Parmigiano
- Italian Westitelle
- Shrimp
- Salmon

ANTIPASTI & SALADS

A selection of Italian starters, fresh salads and focaccia, prepared with quality ingredients for office events, family gatherings and special occasions.

Italian Antipasto Platter
Cured meats, cheddar, olive, roasted peppers, artichokes and marinated vegetables.

Focaccia
Fresh Italian-style focaccia with extra-virgin olive oil and herbs.

Italian Garden Salad
Cherry pears, bisnopeas, cucumber, peppers, red onion and olives with Italian dressing.

Caprese Salad
Fresh tomatoes, boccocini, basil, extra-virgin olive oil and balsamic glaze.

Caesar Salad
Crisp romaine, Parmesan, seasoned croutons and creamy Cansar dressing.



Extra Toppings:
*Add to any Antipasto or Salad to make it your own.

ITALIAN MAINS

Portion Options:
Small: 101-105g of 1-2 pieces
Large: 101-105g of 10 people
Great portion, quantities and pricing are confirmed in your catering quote.

Classic Italian mains prepared with rich tomato sauce, herbs and melted cheese, ideal for sharing at gatherings, office events and special occasions.



Chicken Parmigiana Cutsels
Breaded chicken cutlets topped with Italian tomato sauce, mozzarella and Parmesan.

Italian Meatballs
Tender beef meatballs with herbs, Parmesan and garlic in Italian tomato sauce.

Italian Sausage, Peppers & Onions
Italian sausage with peppers, onions and tomato sauce.

Eggplant Parmigiana
Breaded eggplant layered with tomato sauce, mozzarella, Parmesan and basil.

Optional Bread
Fresh bread, locacia or garlic bread may be added.

Extra Toppings:
*Add to any Mains to make it your own.

SIDES

Complete your catering menu with classic Italian sides, roasted vegetables and freshly baked breads.

Rosemary Roasted Potatoes
Golden roasted potatoes seasoned with fresh rosemary, garlic, olive oil and Italian herbs.

Italian Roasted Vegetables
A colourful selection of zucchini, bell peppers, eggplant, onions and mushrooms, oven-roasted with Italian herbs.

Garlic Bread
Freshly baked Italian bread topped with garlic butter, parsley and herbs.

Parmesan Fries
Crispy golden fries finished with Parmesan cheese and Italian seasoning.

Sautéed Seasonal Vegetables
Fresh seasonal vegetables lightly sautéed with garlic, olive oil and herbs.

Italian-Style Mushrooms
Fresh mushrooms sautéed with garlic, parsley and extra-virgin olive oil

SERVING SUGGESTION:
Perfect accompaniments to our pasta selections, lasagna, Italian mains and catering platters.



ITALIAN SANDWICHES

Portion Options
Small: 101-105g of 1-2 pieces
Large: 20 half-sandwiches – serves up to 10 people

Italian sandwich favourites prepared with fresh ingredients, savoury sauces and quality cheeses for gatherings, office lunches and special occasions.



Chicken Parmigiana Cutsels
Breaded chicken cutlets topped with Italian tomato sauce, mozzarella and Parmesan.

Italian Meatballs
Tender beef meatballs with herbs, Parmesan and garlic in Italian tomato sauce.

Italian Sausage, Peppers & Onions
Italian sausage with peppers, onions and tomato sauce.

Eggplant Parmigiana
Breaded chicken cutlets topped with Italian tomato sauce, mozzarella, Parmesan and basil.

Optional Bread
Fresh bread, locacia or garlic bread may be added.

Extra Toppings:
*Add to any Sides to make it your own.

Extra Options
Customize your Italian Mains with additional options.

Veg Options
- Peppers
- Mushrooms
- Spinach
- Tomatoes
- Arugula
- Roasted Vegetables

Cheese Options
- Fresh Mozzarella
- Parmesan
- Provolone
- Ricotta
- Pecorino romano

Sauce Options
- Marinara
- Rosé
- Alfredo
- Pesto
- Spicy Arrabbiata

Protein Options
- Grilled Chicken
- Veal Parmigiana
- Chicken Parmigiana
- Italian Meatballs
- Shrimp
- Salmon

KIDS' PACKAGE

Italian sandwich favourites prepared with fresh ingredients, savoury sauces and quality cheeses for gatherings, office lunches and special occasions.

Pasta (Marinara or Alfredo)
Penne pasta with your choice of marinara or Alfredo sauce.

Chicken Bites / Fingers
Crispy chicken bites or fingers served with ketchup or honey mustard.

French Fries
Crispy golden fries, a kid-friendly favourite.

Fresh Fruit
Seasonal fresh fruit.

Mini Brownie / Italian Biscotti
A sweet finish with a mini brownie or Italian biscotti.



DESSERTS

DESSERT PORTIONS
Individual and group portions are available; format depends on the dessert.

Finish your gathering with classic Italian sweets, available in individual or group quantities.



Tiramisu
Layers of ladyfingers, espresso, mascarpone cream and a dusting of cocoa.

Cannoli
Crispy Italian pastry shells filled with sweet ricotta cream, chocolate chips and a hint of citrus.

Italian Biscotti
Traditional twice-baked cookies with almonds, perfect for any occasion.