



CANAPÉ CATERING · SCELTA PER LA FESTA

The Party Selection

Twenty handcrafted canapés, salads & dolci. Choose your favourites for the celebration.

CANAPÉS & BITES *Stuzzichini*

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| <p>01 Spiedini Caprese GF
Pearl bocconcini, grape tomato and fresh basil, extra-virgin olive oil and balsamic reduction</p> <p>02 Polpette al Pomodoro
Hand-rolled pork and beef meatballs in San Marzano pomodoro with aged Pecorino Romano, served on a tasting spoon</p> <p>03 Patate al Tartufo
Crisp golden potatoes, creamy truffle sauce, Parmigiano Reggiano and parsley, presented in petite boats</p> <p>04 Gamberi all'Aglio GF
Shrimp skewers in a white-wine and garlic emulsion, finished with parsley</p> <p>05 Crostini di Brie e Fichi
Warm double-cream Brie on crisp crostini with fig jam and a hint of rosemary</p> <p>06 Focaccia Mortadella e Burrata
Toasted rosemary focaccia, mortadella, burrata, crushed pistachio, EVOO and balsamic reduction</p> <p>07 Capesante al Limone GF
Seared sea scallops in lemon-garlic butter, served on a pick</p> | <p>08 Bruschetta al Pomodoro
Vine-ripened tomato on toasted focaccia with pesto Genovese, toasted almond and whipped ricotta</p> <p>09 Crostini ai Funghi
Grilled portobello, thyme, roasted walnut and lemon over whipped goat cheese</p> <p>10 Prosciutto e Melone GF
Prosciutto di Parma wrapped around ripe cantaloupe, cracked pepper and extra-virgin olive oil</p> <p>11 Spiedini di Frutta Fresca GF
Seasonal fruit skewers of melon, grape and strawberry with fresh mint and a light honey glaze</p> <p>12 Crostini al Salmone Affumicato
House focaccia, whipped goat cheese, smoked salmon, capers, pickled red onion and sweet-and-spicy tapenade</p> <p>13 Mini Arancini
Crisp Parmigiano risotto bites filled with provolone and pancetta, with a touch of pomodoro</p> |
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SALADS *Insalate*

- 14 **Insalata Verde** **GF**
Mixed greens, radicchio and arugula with cherry tomato, green olive, toasted almond and almond dressing
- 15 **Insalata Caprese** **GF**
Pearl bocconcini, vine tomato, fresh basil, extra-virgin olive oil and balsamic glaze
- 16 **Insalata di Pasta Casarecce**
House-made casarecce with cherry tomato, bocconcini, basil, EVOO and light balsamic
- 17 **Insalata di Patate** **GF**
Italian potato salad with red onion, celery, parsley, green olive, EVOO and white wine vinegar

DESSERTS *Dolci*

- 18 **Tiramisù**
Espresso-soaked savoiardi layered with mascarpone and dusted with cocoa, in petite glasses
- 19 **Panna Cotta alle Fragole** **GF**
Silky vanilla panna cotta with bright strawberry compote, in petite cups
- 20 **Cannoli Siciliani**
Crisp pastry shells filled with sweet ricotta, candied orange and crushed pistachio