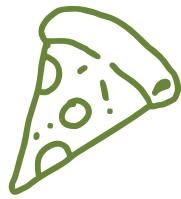


events catering



Menu 1

\$28pp

(min 35 guests)

Primi

garlic & oregano crust

fresh basil & tomato bruschetta pizza

Main Pizzas

(all pizza's are made fresh at your location with our authentic italian Pizziolo)

margherita / san marzano tomato, fior di latte, basil

napoletana / san marzano tomato, fior di latte, anchovies, olives, oregano

marinara / san marzano tomato, fresh garlic, oregano

buffalino / san marzano tomato, whole buffalo burata, parma prosciutto, rucola,

calabrese / san marzano tomato, fior di latte, mushrooms, spicy fennel salami,

quattro stagioni / san Marzano tomato, roasted capsicum, ham, fior di latte,

eggplant sicilian olives, parmesan

quattro salumi / san marzano tomato, ham, salami, italian sausage, pancetta

potatinno / garlic, mozzarella, roasted potato, italian sausage rosemary, onion

Insalata

rucola, balsamic, extra virgin olive oil ,shaved parmigiana

olivello

events catering



Menu 2

\$36pp

(min 35 guests)

Primi

garlic & oregano crust

fresh basil & tomato bruschetta pizza

pan tossed black sambucca sicilian olives

Pasta

Rigatoni pasta, slowed cooked lamb ragu, pomodoro sugo

Main Pizzas

(all pizza's are made fresh at your location with our authentic italian Pizziolo)

margherita / san marzano tomato, fior di latte, basil

napoletana / san marzano tomato, fior di latte, anchovies, olives, oregano

marinara / san marzano tomato, fresh garlic, oregano

buffalino / san marzano tomato, whole buffalo burata, parma prosciutto, rucola,

calabrese / san marzano tomato, fior di latte, mushrooms, spicy fennel salami,

quattro stagioni / san Marzano tomato, roasted capsicum, ham, fior di latte,

eggplant sicilian olives, parmesan

quattro salumi / san marzano tomato, ham, salami, italian sausage, pancetta

potatinno / garlic, mozzarella, roasted potato, italian sausage rosemary, onion

Insalata

rucola, balsamic, pear, walnuts, extra virgin olive oil, shaved parmigiana

olivello

events catering



Menu 3

\$44pp

(min 35 guests)

Primi

garlic & oregano crust

pan tossed black sambucca sicilian olives

slow cooked Osso Bucco, mozzarella, arancini

Pasta

Rigatoni pasta, slowed cooked lamb ragu, pomodoro sugo

Penne pasta, mushrooms, pancetta, cream, grated parmigiana

Main Pizzas

(all pizza's are made fresh at your location with our authentic italian Pizziolo)

margherita / san marzano tomato, fior di latte, basil

napoletana / san marzano tomato, fior di latte, anchovies, olives, oregano

marinara / san marzano tomato, fresh garlic, oregano

buffalino / san marzano tomato, whole buffalo burata, parma prosciutto, rucola,

calabrese / san marzano tomato, fior di latte, mushrooms, spicy fennel salami,

quattro stagioni / san Marzano tomato, roasted capsicum, ham, fior di latte,

eggplant sicilian olives, parmesan

quattro salumi / san marzano tomato, ham, salami, italian sausage, pancetta

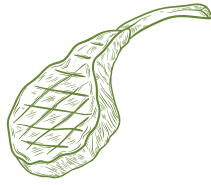
potatinno / garlic, mozzarella, roasted potato, italian sausage rosemary, onion

Insalata

rucola, balsamic, pear, walnuts, extra virgin olive oil, shaved parmigiana

olivello

events catering



Menu 4

\$46pp
(min 15 guests)

Primi

pan tossed black sambucca sicilian olives
slow cooked Osso Bucco, mozzarella, arancini
Salt & pepper calamari, garlic aioli, fresh lemon
fresh sliced pane di casa

Pasta

Rigatoni pasta, slowed cooked lamb ragu, pomodoro sugo
Penne pasta, mushrooms, pancetta, cream, parmigiana

Mains

veal & pork polpetti, pomodoro sugo
chicken breast snitzels
steamed seasonal vegetables, olive oil

Insalata

rucola, balsamic, pear, walnuts, extra virgin olive oil, shaved parmigiana

olivello

events catering



Menu 5

\$56pp

(min 10 guests)

Primi

fresh sliced pane di casa
slow cooked Osso Bucco, mozzarella, arancini
Salt & pepper calamari, garlic aioli, fresh lemon

Pasta

Penne pasta, mushrooms, pancetta, cream, parmigiana
lasagne w/ eggplant, bolognese, ham, mozzarella

Mains

sliced woodfired porchetta w/ crackling
italian style fried rice,
veal & pork polpetti, pomodoro sugo
hand crumbed chicken breast snitzels
steamed seasonal vegetables, olive oil, Olson sea salt

Insalata

caprese insalata w/ whole fresh burrata
rucola, balsamic, pear, walnuts, extra virgin olive oil, shaved parmigiana

olivello