



## **Pitruco Pizza: Catering Menu**

### **Overview and pricing**

Our catering menu is an extension of the pizza menu used on our truck. It includes all the pizzas we know how to make (including specials from years past) as well as composed vegetable dishes (*antipasti*), seasonal salads, homemade breads, and assorted Italian cured meats and cheeses.

We bake our pies on site and keep our serving table stocked with a rotating variety of pies available by the slice, so your guests can try more than one kind. (This differs a bit from how we serve pizzas at our weekday services, where each person gets their own pie, but allows us to serve more guests quicker than we otherwise could.)

Prices below include 30 minutes travel time to and from your location, a full truck and service staff, heavy recycled plates, napkins, cutlery, a serving table with tablecloth and servingware.

-\$17/person: Pizza

-\$6/person: Bread and a green salad

-\$11/person: 3 assorted antipasti

-\$11/person: Assorted meats & cheeses platter

### **Pizza Menu (choose any combination)**

- *Spicy garlic*: Tomato sauce, slivered garlic, hot pepper flakes & olive oil
- *Margherita*: Tomato sauce, mozzarella di bufala, fresh basil & olive oil
- *Eggplant*: Tomato sauce, marinated eggplant, roasted red peppers & whipped ricotta
- *Radicchio*: Braised radicchio, roasted mushrooms, fior di latte mozzarella, balsamic syrup & grated grana padano cheese
- *Sausage*: Bechamel sauce, sausage meatballs, caramelized onions, roasted mushrooms & pecorino cheese
- *Salame*: Braised tomato, onion and pancetta sauce, fior di latte mozzarella, thin-sliced soppressata & pecorino cheese
- *Inquire about our seasonal specials*

**Vegetable antipasti menu** (choose any 3)

- *Farinata*: chickpea pancake with caramelized onions, zucchini & ricotta
- *Marinated beets* with ricotta salata cheese & mint
- *Roasted eggplant and peppers* with pine nuts, raisins & parsley
- *Baby potatoes* with olives, lemon, celery & parmesan
- *Charred broccoli* with soppressata & orange
- *Marinated mushrooms* with burrata cheese
- *Tomatoes (fresh in summer, roasted in winter)* with toasted bread & creamy herb dressing
- *Marinated cucumbers and melon* with basil & toasted almonds
- *Sausages, cabbage and potatoes* braised in white wine

**Seasonal salads menu** (choose 1)

- *Simple green salad* with lettuce & radicchio in lemon & olive oil
- *Arugula* with cherry tomatoes & parmesan in balsamic
- *Dandelion greens* with peaches/pears & crispy pancetta in balsamic
- *Mixed herb salad* with grapes, goat cheese & pickled shallots in red wine vinaigrette