



## PIZZA

\$20/person with standard toppings

Premium toppings: Choose up to three, for an additional \$5/person

Gluten free: \$5/person

### STANDARD TOPPINGS

PRONTO FRESCO CRUSHED TOMATOES

FRESH MOZZARELLA

SHREDDED MOZZARELLA

GRATED PARMIGIANO

PEPPERONI

FRESH BASIL

### PREMIUM TOPPINGS (+\$5/person)

OLD STYLE SAUSAGE

ROASTED RED PEPPERS

MARINATED RED ONIONS

KALAMATA OLIVES

HAZEL DELL MUSHROOMS

BAKED EGGPLANT

CAPERS

ANCHOVIES

SPICY GREENS

FARM EGG

SHRIMP *MARKET PRICE*

## PAELLA

*Traditional Spanish paella cooked over a fire ring*

**VERDURAS \$26**

*Farmer's market vegetables*

**POLLO \$30**

*Chicken, farmer's market vegetables*

**VALENCIANA \$32**

*Chicken, sausage, calamari, mussels, shrimp*

**DEL MAR \$36**

*Calamari, clams, mussels, shrimp, scallops*

## FROM THE OVEN

*Wood-fire roasted and served with rosemary potatoes or seasonal vegetables*

HALF CHICKEN \$18

HERB AND GARLIC RUBBED PORK LOIN \$18

BEEF TENDERLOIN *MARKET PRICE*

## SALAD

FARM FRESH MIXED GREENS \$8

FARM FRESH ARUGULA \$8

LAUDISIO CAESAR \$9

## ANTIPASTI MISTI

*Choice of four items \$18*

GRILLED SEASONAL VEGETABLES

INSALATA CAPRESE

FRIED ARTICHOKE HEARTS

MARINATED OLIVES

GOAT CHEESE STUFFED PEPPADEW PEPPERS

PICKLED GARDEN VEGETABLES

SALUMI AND CHEESE BOARD *MARKET PRICE*

## SIDES & EXTRAS

ROSEMARY ROASTED POTATOES \$6

FRESH LOCAL BAKERY BREAD \$3

OVEN SEARED GREENS \$5

POLENTA BOULDER \$12

PENNE MARINARA \$10

PENNE BOLOGNESE \$14

## DESSERT

*Prepared by Shamane's Bakery*

TIRAMISU \$8

FRUIT COBBLER \$8

ITALIAN RICOTTA CHEESECAKE \$80

*Whole | Serves 10-12*

TORTA CAPRESE \$80

*Gluten free almond chocolate cake, Whole | Serves 10-12*

COOKIES: \$4 EACH

*chocolate chip, peanut butter, oatmeal*

# THE FINE PRINT

## MENU PRICES

*Prices listed are per-person unless otherwise noted and do not include tax, staffing, travel charges, or administrative fees.*

## MENU ITEMS

*All items are subject to market availability. If there is anything you would like, that you do not see listed on our menu, please feel free to ask!*

## ZERO WASTE

*Paper products and corn/potato utensils can be provided for \$4.50/person or customer is encouraged to provide their own plates and utensils.*

## STAFFING

*Staffing is based on each individual event with a minimum of two-three staff. Timing includes set up, event, and breakdown (6 hour minimum). After six hours, a surcharge may be incurred.*

*\$75/hour/staff person*

*Chef Antonio: \$150/hour*

## GRATUITY

*18% gratuity is applied to food total only.*

## PIZZA OVEN SET UP

*In the Boulder area, pizza oven set up is \$175. Additional charges may apply outside of Boulder.*

## MINIMUM

*Minimum of \$1200 is required for all pizza parties (open to negotiation).*

## DEPOSIT

*A deposit of \$600 is required to hold the date of your event and will be credited toward the final invoice. Cancellations received over ten days prior to event will receive a full refund. A 50% refund will be given if the event is canceled within ten (10) days of the event.*

## ADJUSTMENTS

*Menu and guest count modifications (subject to approval) can be made up to two weeks prior to the event.*

*As a mobile food company we always strive to arrive on time but we cannot be held responsible for weather and traffic conditions. We will be in communication with you if we have any concerns in regards to weather or burn conditions.*