



MOBILE CATERING MENU

PIZZA

\$18/person*

choose up to four

MARGHERITA -tomatoes, fior di latte, fresh basil, oregano, evoo

DIAVOLA - spicy soppressata, provolone, crushed chili flakes, basil, evoo

QUATTRO FORMAGGI - fior di latte, ricotta, grana padano, parmigiano, basil, oregano

RUCOLA - tomatoes, fior di latte, fresh basil, prosciutto di parma, arugula, parmigiano reggiano

MAIS - crème fraiche, fior di latte, fire-roasted sweet corn, speck, fresh basil, parmigiano

CAPRICCIOSA - grape tomatoes, artichokes, Kalamata olives, basil, fior di latte, grana padano

SALSICCIA e FUNGHI - house-made Vermont hot *or* fennel sausage fior di latte, mushrooms, padano

FIG e GORGONZOLA -fior di latte, imported gorgonzola, fig preserves, arugula, evoo

SALSICCIA e RAPINI - house-made Vermont hot *or* fennel sausage fior di latte, broccoli rabe, padano

A LA CARTE

additional charge is per person

MISTA - local greens with red wine vinaigrette \$2.25

COLORATA - roasted beets, avocado, microgreens, citrus \$ 3.95

ROCKET - arugula, shaved fennel, roasted pine nuts, pecorino, balsamic \$4.50

CAPRESE - heirloom tomatoes, fresh mozzarella, microbasil \$4.50

ANTIPASTI BOARD - artisanal Italian and local meats, cheeses and vegetables \$5/\$9

CHEESE PUFFS - Baked Grana Padano and Pecorino cheese \$2.25

CHICKEN LIVER CROSTINI - with grilled onion and balsamic reduction \$ 2.25

ARANCINI - seasonal selection of pan-fried mozzarella-stuffed risotto balls, spicy marinara, basil, pecorino - MP

HANDMADE MEATBALLS - locally-sourced ground turkey or beef & pork, marinara and focaccia \$4.50

PROSCIUTTO-WRAPPED FIGS - roasted black mission figs, local goat cheese, prosciutto di parma \$5.95

DOLCI

PIZZA alla NUTELLA - nutella-filled pizza dough with caramelized sugar and chocolate drizzle \$2.50

PANNA COTTA - topped with local berries \$4.95

BUDINO - flourless chocolate cake topped with chocolate ganache and salted caramel *gluten-free*

**All dining is buffet style | Prices do not include tax or gratuity | Gluten-free crust available with upcharge*

Consumption of raw or undercooked meats, fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



¡Festa Festa!

Choose your pizza (up to five)
Rocket and Mista Salad
Nutella Pizza
\$22/ person

Details:

Minimum for booking event is \$1200.

Tax and Gratuity not included. A setup fee of \$225.00 will be added to bill.

Travel surcharge applies to each mile exceeding 35-miles round-trip.

Staffing surcharge is total staff time spent commuting to and from events exceeding 35-miles round-trip.

A 25% deposit and signed contract is required at time of booking.

Interested in BAR SERVICE? Just let us know.

802-735-5107

MobileOven@pizzeriaverita.com



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