



MAIALE di VOLO

Wood Fired Catering

APPETIZERS

COLD

Roasted Vegetable Display
Bruschetta 3-Way
Antipasti Skewers
Salumi Board
Cheese Tray
Fruit Display

HOT

Pig Wings Diavolo
Baked Feta & Veggies
Bagna Cauda
Meatballs Marinara
Merguez Skewers

SALADS

CLASSIC CAESAR romaine lettuce, house Caesar dressing, garlic croutons

FRESH MIXED GREENS mesclun greens, balsamic vinaigrette, gorgonzola, crouton

FARRO TABBOULEH tomato, Italian parsley, cucumber, garlic, olive oil, lemon juice

CAPRESE tomato, mozzarella, basil, balsamic syrup

ANTIPASTI & ORZO fired roasted veggies, orzo, EVOO, sherry vinegar

DESSERTS

IL CLOUFATIS seasonal fruits baked in a custard like base with slivered almonds, powdered sugar, whipped cream

CANNOLI fried "little tubes" filled with sweet ricotta cheese, chocolate, pistachios

GELATTO variety of flavors

These are just a few of the pizzas we can supply at your event, we can also customize with your choice of selections below.

CLASSIC FAVORITES

MARGARITA tomato, basil, & fresh mozzarella

QUATTRO FORMAGGI olive oil, four cheeses, oregano

AMORE di MAIALE red sauce, sausage, salumi, porchetta, fresh mozzarella

FUNGO di FOREST local mushrooms, tomato sauce, fontina, pancetta, caramelized onion

DIAVOLO tomato sauce, fresh mozzarella, calabrese, Italian hot peppers, basil

SPECIALTIES & SEASONAL

FICHI e PANCETTA white sauce, figs, pancetta, gorgonzola, baby arugula

PORCHETTA e FUNGI tomato sauce, wood fired porchetta, seasonal mushrooms, wood fired peppers, fontina cheese

UOVO e CARCIOFI tomato sauce, farm egg, culatello, artichokes, gaeta olives, fresh mozzarella

MERGUEZ e FETA tomato sauce, house-made lamb sausage, feta, caramelized onions, baby arugula, harissa

FORMAGGIO di CAPRI e SPINACI goat cheese, sun dried tomatoes, spinach, pine nuts

SUGO (sauce)

Red
(San Marzano)
White
EVOO/Garlic

FROMAGGIO (cheese)

Fresh Mozzarella
Smoked Mozzarella
Gorgonzola
Parmigiano-Reggiano
Pecorino
Fontina Val d'Aosta

Feta
Goat Cheese

CARNE (meat)

Italian Sausage
Finocchiona
Sopressata
Calabrese
Pancetta
Wood Fired
Porchetta
Culatello
Capicola

Merguez
Duck Confit
Wood Fired
Chicken

Braised Short
Ribs
Razor Clams
Shrimp

VERDURA (veggies)

Tomato (Roma) (Sun Dried) (Seasonal Heirloom Varieties)
Mushrooms (Seasonal) (Crimini) (Shiitake) (White)
Caramelized Onions
Figs
Baby Arugula
Spinach
Fingerling Potatoes
Wood Fired Peppers
Artichokes
Olives
Hot Italian Cherry Peppers
Seasonal Vegetables (Willamette Valley's Finest)