



MAIALE di VOLO

Wood Fired Catering

APPETIZERS

COLD	HOT
Roasted Vegetable Display	Pig Wings Diavalo
Bruschetta 3-Way	Baked Feta & Veggies
Antipasti Skewers	Bagna Cauda
Salumi Board	Meatballs Marinara
Cheese Tray	Merguez Skewers
Fruit Display	

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
DIAVALO 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)	CARNE (meat)	VERDURA (veggies)
Red (San Marzano)	Italian Sausage	Tomato (Roma) (Sun Dried) (Seasonal Heirloom Varieties)
White EVOO/Garlic	Finocchiona	Mushrooms (Seasonal) (Crimini) (Shiitake) (White)
FROMAGGIO (cheese)	Sopressata	Caramelized Onions
Fresh Mozzarella	Calabrese	Figs
Smoked Mozzarella	Pancetta	Baby Arugula
Gorgonzola	Wood Fired Porchetta	Spinach
Parmigiano-Reggiano	Culatello	Fingerling Potatoes
Pecorino	Capicola	Wood Fired Peppers
Fontina Val d'Aosta	Merguez	Artichokes
Feta	Duck Confit	Olives
Goat Cheese	Wood Fired Chicken	Hot Italian Cherry Peppers
	Braised Short Ribs	Seasonal Vegetables (Willamette Valley's Finest)
	Razor Clams	
	Shrimp	