



Whether you're looking to host a simple, intimate gathering or an extravagant affair, Maiale di Volo will craft a personalized dinner party menu that fits your occasion, purchase artisanal ingredients, and prepare the dinner right in your kitchen, using our own tools and equipment.

Maiale di Volo can fulfill any desire from a hands-on workshop to hone your culinary skills, fun private and corporate group cooking classes, an unique, and affordable way to enjoy the company of friends, family, or co-workers at any culinary skill level.

- ◆ *Personal Chef Services*
- ◆ *Professional Instruction Provided*
- ◆ *Custom-Crafted Private Menu Design*
- ◆ *Intimate Dinners for Two, Family Holidays, Corporate Team Building*
- ◆ *Emphasis on Locally, Organic Sourced Produce, Seafood & Meats*
- ◆ *Complete Event Planning*
- ◆ *Worry Free Entertaining, Enjoy Your Party*

When the most exclusive dinner reservation in town is at your table, Maiale di Volo will make your evening unforgettable.

Maiale di Volo

Wood Fired Catering

503.939.3880

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www.maialedivolopizza.com

AUTUMN PRIVATE DINING MENU

ANTIPASTI

Grilled Vegetables

Mixed Bruschetta

Italian Cheeses

Local Cured Salumi

Mixed Olives

ZUPPA & INSALATA

Zuppa di Giorno

Mixed Greens, Gorgonzola, Dried Figs

Classic Caesar Salad

Kale, Shell Bean, Italian Sausage

VERDURE

Apple, Onion, Dinosaur Kale

Rapini, Roasted Peppers, Parmesan

Cauliflower Sformato, Fontina

Giambotta

PASTA, RISO & POLENTA

Roasted Winter Squash, Pignoli & Pappardelle

Potato Gnocchi & Gorgonzola

Oregon Wild Mushroom Risotto

Griddled Polenta, Caramelized Onions & Goat Cheese

CARNE & PESCE

Pork Belly Porchetta

Veal & Prosciutto Rolls

Chicken, Pancetta, Mushrooms

Roasted Rockfish, Potatoes, Finocchiona, Olives

Lentils, Acorn Squash, Sage, Cider, Brown Butter

DOLCI

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

5-Course Italian Dinner: \$65pp + gratuity

Personal Chef Service & Instructions

Provided by: Brett Tuft