



PIAZZA ITALIANA

CANAPES Christmas Edition

/ minimum order 10 pcs per type /

- Mini pumpkin tartare with gherkins, shallots, olive oil £5
- Parmesan panna cotta with panettone crostini, smoked aubergine mousse £5
- Mini tart with burrata cream, pickled fennel, brioche snow £6
- Profiteroles with cheese cream, black truffle £6
- Red prawn mini arancini with orange sauce £7
- Mini profiteroles with crab mousse, trout caviar £7
- Christmas prawn brulee with passion fruit seeds £7
- Crostini with cured duck prosciutto, wine poached pear £7
- Panettone crostini with vitello tonnato and truffle aioli £5
- Micro cone beef tartare with chestnut jam, christmas herbs £5

EVENT'S SPECIAL Chef's Charcuterie Table

Our team members will guide you through the best Piazza Italiana can offer for your antipasti plate. We will prepare a selection of meat and cheese variety, served to the guests from the retro slicer, creating an unusual and interactive way to present an aperitive for your event.

£35 per person

BOWL FOOD

/ minimum order 8 pcs per type /

- Mini antipasti selection £9
- Burattina with ox-heart tomatoes steak, sweet balsamic sauce £8
- Marinated Romano peppers with sliced courgette, shaved asparagus, diced ox-heart tomatoes, pine nuts, basil, garlic-olive oil, oro balsamic dressing £6
- Mini cheese selection (up to 4 options), fig jam £8
- Mini charcuterie selection (up to 4 options) £8
- Mini tuna tartare with avocado mousse, slow-cooked egg yolk £9
- Prawn salad with avocado, tomatoes, parmesan, rocket, balsamic dressing £9
- Smoked salmon with truffle mashed potatoes, poached egg, white wine sauce £10
- Mini Vitello Tonnato £6
- Mini fritto misto – seafood and vegetables mix £9 (up to 20 guests)

