



PLATTERS Menu 2023

Italian-style Party Platters made to order from our kitchen

La Bottega Deli: Shop 19, Stodels Garden Centre, Milnerton

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La Masseria
cucina

Order min. 3 days ahead of date required*

(in season a longer lead time may be necessary)

* 5-7 days for Meat or Seafood Platters. Orders for collection only.

50% deposit required for orders of 4 and more platters

Pricing from 1 Nov 2023



1. "Stuzzichini" Platter – Snacks Italian Style R620.00

Create your own platters with the Stuzzichini (snacks) listed below. Choose 4 different items per platter from the below options. Each platter will feed 10-12 people.

- a) **Caprese skewers** – Fior di latte mozzarella, baby tomatoes and fresh basil
- b) **Polpette** – Italian style meatballs, beef and pork mince, garlic, onion and herbs
- c) **Arancini** – Bolognese risotto pyramids, stuffed with mozzarella, crumbed and fried
- d) **Suppli'** – Parmesan cheese risotto balls, stuffed with mozzarella, crumbed and fried
- e) **Focaccine ripiene** – Cocktail focaccia bread filled with a selection of the following:
 - Salame, pickled peppers and provolone
 - Mortadella, mascarpone spread and scamorza
- f) **Mini cotolette di pollo** – Italian style chicken strips (crumbed & fried)
- g) **Olive ascolane** – Depipped olives stuffed with mince, crumbed and fried
- h) **Pizzette** – mini pizzas with a selection of toppings
 - Plain Margherita – cheese and tomato; - ham and mushroom; - with Salami & olives
- i) **Spiedini** – a variety of skewered meat or vegetables
 - Chicken breast in a lemon and herb marinade
 - Mixed vegetables and mushroom flavoured with basil pesto
- j) **Polpette di melanzane alla parmigiana** – crumbed and deep-fried aubergine parmigiana bites
- k) **Mini panzerotti pugliesi** – deep fried pizza dough stuffed with mozzarella, tomato and basil
- l) **Polpette di zucchini e formaggio** – baby marrow, parmesan and herb fritters
- m) **Crostini** A selection of Crostini (toasted ciabatta slices) topped with:
 - Smoked Salmon, spring onion, capers & cream cheese
 - Mascarpone, Prosciutto Crudo & Rocket
 - Funghi trifolati (mixed sauteed mushrooms) & herbs



2. Italian Antipasto Platters

Create your own platters with the items listed below.

Please select 4 different items per platter. Each platter will feed 10-12 people. These platters come with a selection of fresh ciabatta and grissini.

a) **Salumi e Formaggi** **R720.00**

Salame – Rustico Salame, sliced to perfection

Mortadella – Imported Italian Mortadella from Bologna

Prosciutto – Imported cured Parma ham, delicately thinly sliced

Coppa – cured Pork neck ham handcrafted by MastroDario

Carpaccio di Manzo – super thin slices raw beef, marinated in lemon juice, drizzled with olive oil & topped with rocket

– Thin slices of cooked baby beef, smothered in a tuna & caper mayo sauce



Grana – Wedges of matured Grana padano

Gorgonzola – a blue-veined creamy cheese from Italy

Caprese – fresh Fior di Latte mozzarella, sliced, with tomato, fresh basil, drizzled with EV olive oil

Fontina – A creamy semi-hard cheese with a with a buttery, nutty flavour not too mild, not too sharp

Provolone – locally handcrafted mild sweet-milk type cheese, suitable for everyday eating

/ cont...Italian Antipasto Platters

Create your own platters with the items listed below. Please select 4 different items per platter. Each platter will feed 10-12 people. These platters come with a selection of fresh ciabatta and grissini.

b) Verdure e Formaggi

R620.00 (vegetarian)

Caprese – Juicy red tomatoes and fior di latte mozzarella sliced and garnished with fresh basil, olive oil

Marinated peppers – Homemade pickled red and yellow peppers

Peperoni arrosto – Roast peppers dressed with olive oil, parsley, garlic, capers and anchovies

Melanzane sotto'olio – Homemade pickled aubergines dressed with garlic, oil, oregano and a hint of chilli

Melanzane gratinati – Grilled aubergines topped and gratinated with garlic, parsley and breadcrumbs

Carciofi sott'olio – Homemde Artichoke Salad (oil, vinegar, garlic and herbs)

Zucchini scapece – Sauteed baby marrows drizzled with balsamic vinegar, garnished with garlic & fresh mint

Olives – Black olives in olive oil, garlic, oregano and chili

Frittata – Italian omelette with onion, parmesan and baby marrows

Funghetti sott'olio – pickled button mushrooms

Grana – Cow's milk cheese made with semi skimmed milk with a grainy texture and a deep nutty flavour that lingers.

Fontina – A creamy semi-hard cheese with a sweet-tangy flavour, not too mild, not too sharp

Provolone – locally handcrafted mild sweet-milk type cheese, suitable for everyday eating

c) Antipasto Misto

R675.00

Choose 2 meat items and 3 veg items from the a) Salumi and b) Verdure Platter list

3. Formaggi – Cheese Platter

R685.00

Create your own platters with the items listed below.

Please select 5 different items per platter.

Each platter will feed 10-12 people.

Served with preserves, crackers, grissini and fresh ciabatta

Soft and Mild Cheeses -

Fresh Caciotta – Mild soft and creamy with a milky flavour

White mould cheese -

Brie – Similar to Camembert but creamier owing to the addition of cream, during the cheese-making process making it more buttery in flavour and milder

Semi hard cheeses -

Provolone – Semi hard cow's milk cheese, can be slightly sharp (picante) or a more sweet flavour (dolce)

Fontina – Made with cow's milk, slightly pungent with a buttery, nutty flavour

Farmhouse cheddar – Cow's milk cheese that is smooth in texture and slightly tangy, getting more so as it ages

Smoked Scamorza – Cow's milk stretched curd cheese, similar to provolone, and lightly smoked

Hard Cheeses -

Pecorino – A hard sharp cheese, traditionally made with sheep's milk

Grana Padano – Cow's milk cheese made with semi skimmed milk with a grainy texture and a deep nutty flavour that lingers.

Parmigiano Reggiano – Similar to Grana but much smoother in texture and has a nuttier and sharper taste.

Blue Cheese and Speciality Cheeses -

Gorgonzola Dolce – A blue veined mould cheese with a creamy texture and a mild to sharp flavour

Duetto Blu – A layered "cheese" made with gorgonzola and mascarpone cheese

Duetto Dolce – A layered dessert "cheese" made with mascarpone, pecan nuts and fig preserve



4. Pesce – Seafood Platter

R1200.00

Create your own platters with the items listed below. Please select 4 different items per platter. Each platter will feed 10-12 people.

Insalata di pesce – *marinated homemade seafood salad, includes: calamari tubes, mussels, baby prawns*

Salmone affumicato – *smoked salmon garnished with spring onion, capers, olive oil and lemon only*

Gamberi – *crumbed and fried prawns*

Gamberi alla griglia – *grilled with lemon, garlic, olive oil, chilli*

Polpette di merluzzo ed erbe – *hake, potato and herbs cakes*

Cozze al vino ed erbe – *fresh mussels cooked in white wine and garnished with olive oil and fresh herbs*

Uova e acciughe – *boiled eggs topped with anchovy and parsley, drizzled with olive oil*

Acciughe bianche marinate – *marinated white anchovies (when available)*

Tuna and ricotta dip – *Tuna, ricotta, onion, lemon juice and herbs, served with veggie crudites and crackers.*

Image: Example



Minimum lead time for Seafood Platter is 5- 7 days.

5. Carne – Meats Platter

R1200.00

Create your own platters with the items listed below. Please select 4 different items per platter. Each platter will feed 10-12 people. Garnished with **Confit di pomodorini** (roasted baby tomato confit) and **Rucola** (rocket). Meat Platter served at room temperature.

Tagliata di manzo – *medium rare grilled steak sliced and drizzled with olive oil and balsamic glaze*

Costine di maiale – *pork ribs grilled with rosemary and olive oil*

Arrosticini Pugliesi – *traditional lamb skewers with herbs and olive oil.*

Alette di Pollo spezziate – *spicy chicken wings*

Polpette di Carne – *Italian meatballs*

Spiedini di salsiccia e verdure – *skewers with Italian sausage and vegetables*

Minimum lead time for Meat Platter is 5- 7 days.

Image: Example only



6. Dolce Platter (Sweet things and Fruit)

R600.00

Create your own platters with the items listed below.

Please select 4 items items per platter. Each platter will feed 10-12 people.

Cannoli – *Pastry tubes filled with sweet ricotta, chocolate chips and nuts*

Nutella Cannoli – *Chocolate pastry tubes filled with ricotta, Nutella and toasted hazelnuts.*

Crostatina – *Shortcrust Pastry tarts : Nutella, Strawberry Jam, Apricot Jam*

Bignè – *Choux pastry puffs and filled with vanilla bakers custard*

Choc Bignè – *Choux pastry puffs topped with chocolate, filled with chocolate crème*

Berry Bignè – *Choux pastry puffs dipped in pink white chocolate and filled with a berry pastry crème*

Castagnole – *Light puffs of Ricotta doughnuts, tossed in cinnamon & sugar*

Fruit skewers – *A selection of seasonal fruit skewered drizzled with a mint sauce*

Ciocolatini, wafer, torroncini e biscotti – *A selection of Italian chocolates, wafers and biscuits*

