

Italian-style Party Platters made to order from our kitchen

La Bottega Deli: Shop 19, Stodols Garden Centre, Milnerton | Ph: 083 407 8949 | info@labottagedeli.co.za

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 July 2024

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.

- Caprese skewers** – Fior di latte mozzarella, baby tomatoes and fresh basil
- Polpette** – Italian style meatballs, beef and pork mince, garlic, onion and herbs
- Arancini** – Bolognese risotto pyramids, stuffed with mozzarella, crumbed and fried
- Suppli'** – Parmesan cheese risotto balls, stuffed with mozzarella, crumbed and fried
- Focaccine ripiene** – Cocktail focaccia bread filled with a selection of the following:
 - Salame, pickled peppers and provolone
 - Mortadella, mascarpone spread and scamorza
- Mini cotolette di pollo** – Italian style chicken strips (crumbed & fried)
- Olive ascolane** – Depipped olives stuffed with mince, crumbed and fried
- Pizzette** – mini pizzas with a selection of toppings
 - Plain Margherita – cheese and tomato; - ham and mushroom; - with Salami & olives
- Spiedini** – a variety of skewered meat or vegetables
 - Chicken breast in a lemon and herb marinade
 - Mixed vegetables and mushroom flavoured with basil pesto
- Polpette di melanzane alla parmigiana** – crumbed and deep-fried aubergine parmigiana bites
- Mini panzerotti pugliesi** – deep fried pizza dough stuffed with mozzarella, tomato and basil
- Polpette di zucchini e formaggio** – baby marrow, parmesan and herb fritters
- 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
Vitello Tonnato – 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



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

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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

Salmon affumicato – smoked salmon garnished with spring onion, capers, olive oil and lemon

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.

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.



6. Dolce Platter (Sweet things and Fruit) – R600.00 Please select 4 items items per platter.

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

Bigné – Choux pastry puffs and filled with vanilla bakers custard

Choc Bigné – Choux pastry puffs topped with chocolate, filled with chocolate crème

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

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

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

