



Catering Menu 2025

Homemade Foods made to order from our La Masseria kitchen

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



La Masseria
cucina

JUNE

Order 2-3 days ahead of date required. (in season a longer lead time may be necessary)

Traditional Italian tray bake:

	family tray	sgl	dbl
Traditional Beef Lasagne (beef bolognese, bechamel, hand-made pasta)	385.00	72.00	129.00
Spinach & Ricotta Cannelloni (spinach, Ricotta, Bechamel, Napoletana, pasta sheets rolled)	370.00	72.00	120.00
Butternut Cannelloni (honey-roasted butternut, ricotta, bechamel, pasta sheets,sage,Napoletana)	370.00	72.00	120.00
Beef Cannelloni (pasta sheets rolled, slow-cooked pulled beef filling, Napoletana, Bechamel)	430.00		142.00
Chicken Lasagne (sauteed chicken, bechamel, pasta sheets, Napoletana, thyme)	370.00	72.00	120.00
Roast Vegetable Lasagne (mixed roast veggies, bechamel, pasta sheets, Napoletana)	370.00	72.00	120.00
Tuna Lasagne (sauteed Tuna, onions, pasta sheets, bechamel, hint of Napoletana)	395.00	75.00	130.00
Spinach & Bacon Lasagne (spinach pasta sheets, Fior di latte Mozzarella, bacon, bechamel)	395.00	75.00	130.00
Melanzane alla Parmigiana (fried brinjals, Napoletana, Mozzarella, basil, Grana)	420.00		138.00

(some variants in single and double portions are stocked at the deli every day)

Luxury Lasagne range:

Lasagne ai Funghi (Porcini & button mushrooms, pasta sheets, Bechamel, Grana)	400.00		125.00
Lasagne Genovesi (Pesto, green beans, potatoes, sheets, Bechamel, Grana)	415.00		
Lasagne alla Norma (sauteed brinjals, baby tomatoes, basil, pasta sheets, Ricotta, Grana)	420.00		
Lasagne al Salmone (smoked salmon, baby marrows, pasta sheets, bechamel)	500.00		

Pasta meals Ready-to-eat (pasta shape will vary according to chefs' choice)

	+450g single portion	6-port tray
Bolognese - slow-cooked ragu' of beef, imported Italian tomatoes, rich tomato paste and soffritto	85.00	365.00
Napoletana - imported tomatoes, EV olive oil, basil, garlic	80.00	330.00
Puttanesca - Napoletana with capers and black olives	82.00	340.00
Pesto - homemade basil Pesto sauce (basil, nuts, garlic, olive oil, parmesan)	95.00	395.00
MammaRosa - Napoletana, Mascarpone, black pepper & basil	90.00	380.00
Gorgonzola - creamy Gorgonzola sauce (blue cheese)	98.00	410.00
Polpette - with beef meatballs in a slow-cooked tomato sauce	94.00	390.00
Al Salmone - creamy smoked Salmon and black pepper sauce	115.00	485.00
Ravioli alla Napoletana - meat filled Ravioli with a Napoletana sauce	110.00	465.00
Tortellini alla Panna - meat-filled love knots pasta with a creamy ham sauce	115.00	485.00
Panzerotti alla Napoletana - spinach&ricotta filled pasta with a Napoletana sauce	110.00	465.00
Cappellacci - Butternut-filled pasta with a butter sage sauce	110.00	465.00
Gnocchi Sorrentina - potato Gnocchi with Napoleana, then oven-baked with Mozzarella	95.00	395.00
Gnocchi al Pesto - potato Gnocchi with basil Pesto	102.00	425.00
Gnocchi alla Bolognese - potato Gnocchi with a Bolognese sauce	103.00	415.00

Minimum order: 3 x single portions per type | order 3 days in advance | Collection only

Carne (meat options): per kg (±4 portions per kg as a main)

	Chicken fillet	Pork fillet	Beef Sirloin
1.Impannato (Schnitzel) : egg-coated, crumbed and fried	175.00	185.00	315.00
2.Al Limone : pan-fried with butter, lemon and herbs	205.00	215.00	290.00
3.Pizzaiola : pan-fried,topped with Napoletana, herbs & Parmesan	215.00	225.00	300.00
4.Piccata ai Funghi: pan-fried, in a creamy mushroom sauce	235.00	245.00	335.00
5.Saltimbocca: topped with Parma Ham & sage, pan-fried in butter &white wine	245.00	255.00	345.00
6.Campagnola: topped with sauteed spinach, baby tomatoes& Mozz, then baked	245.00	255.00	345.00

Served in foil dishes | Minimum order: 1kg per dish | order 3 days in advance | Collection only

SEAFOOD

Gamberi all'aglio – grilled prawns with garlic, parsley and a hint of chilli – (1 port = ±200g)

R 360.00 per kg (min. order 3 port)

Contorni (Sides): (minimum order 5 portions)

	portion
Pasta aglio e olio – classic Spaghetti or Linguine with olive oil, garlic & parsley	15.00 (200g)
Insalata Mista - Lettuce, onion, baby tomatoes, cucumber, olives, Mozzarella, herbs 150g	18.00 (150g)
Verdure - Mixed Roast vegetables in season	20.00 (150g)

Dessert:

	10 -portion tray	6 -portion tray
Tiramisu – classico (homemade Mascarpone, finger biscuits, espresso)	350.00	225.00

Cannoli Platter – a platter of our famous handmade Cannoli shells with a filling made up

of our own creamy homemade Ricotta, sugar, nuts, chocolate chips and a hint of citrus 280.00

BREADS:

Ciabatta	R40
Focaccia	R44
(olive oil&Rosemary)	
Focaccia Olive	R50
Pizza Focaccia	R52
Sourdough	R48

