



CATERING MENU 2026

Homemade Foods made to order from our La Masseria kitchen.
Order 2-3 days ahead of date required (in season a longer lead time may be necessary)

Traditional Italian tray bakes:

6-8 port family tray | double portion

(we use homemade pasta sheets made from durum wheat only, our own fresh Bechamel, Napoletana and Bolognese sauces, ALWAYS)

	Tray	Double
Traditional Beef Lasagne - the best!	405.00	135.00
Spinach & Ricotta Cannelloni	390.00	129.00
Butternut(honey roasted) Cannelloni	390.00	129.00
Beef Cannelloni (pulled beef filling)	450.00	145.00
Chicken Lasagne (sauteed chicken)	390.00	129.00
Roast Vegetable Lasagne (with pesto)	390.00	129.00
Tuna Lasagne (Tuna & onion sauté)	415.00	137.00
Spinach & Bacon (baby spinach)	415.00	139.00
Lasagne ai Funghi (<i>forest&farm mushrooms & extra cheese!</i>)	420.00	132.00
Lasagne Genovesi (<i>Basil pesto, green beans, potatoes</i>)	435.00	
Lasagne all Norma(<i>sauteed brinjals, baby tomatoes, basil, Ricotta</i>)	440.00	
Melanzane alla Parmigiana (<i>fried brinjals, Napoletana, mozzarella & Parmesan</i>)	445.00	145.00

(single portion sizes of above available on request)

Pasta meals Ready-to-eat (pasta shape will vary)

6 port.tray

Bolognese – slow-cooked beef& tomato ragu'	385.00
Napoletana – imported tomatoes, EV olive oil, garlic, basil	350.00
Puttanesca – Napoletana with capers & olives	360.00
Pesto – basil Pesto sauce (basil, nuts, garlic, olive oil, parmesan)	420.00
Mammarosa – Napoletana, Mascarpone, basil, pepper	405.00
Gorgonzola – creamy Gorgonzola sauce (blue cheese)	435.00
Polpette – with beef meatballs in a slow-cooked tomato sauce	420.00
Al Salmone – creamy smoked Salmon & black pepper sauce	515.00
Pollo al Limone – with creamy lemony chicken	490.00
Ravioli alla Napoletana – meat-filled Ravioli with Napoletana	500.00
Chicken Tortelloni Mammarosa – chicken filled pasta	490.00
Ravioli di Spinaci – Spinach&Ricotta Ravioli Napoletana	490.00
Gnocchi alla Sorrentina –	420.00
potato Gnocchi with Napoletana, oven baked with Mozzarella	
Gnocchi al Pesto – potato Gnocchi with basil Pesto	450.00
Gnocchi al Ragù – potato Gnocchi with Bolognese sauce	440.00

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

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

Ph: 021 9100733 | Cell/WA: 083 407 8949 | info@labottegadel.co.za

From our Deli Snack & Speciality Counter:

15 June 2026

Torta Salata

serves 6-8

285.00

– Italian pastry pie, with sauteed spinach, potato & Provolone cheese

Frittata –Crustless Italian “quiche”: egg, parmesan, baby marrows &onion -24cm (serves 8) 235.00

Tortel di patate – crispy potato fritters (no egg) 18.00/100g (3-4 fritters)

Fritelle di Zucchine – baby marrow fritters 18.00/100g (2-3 fritters)

Arancini – Sicilian crumbed&fried Risotto balls with Bolognese &mozzarella inside 38.00

Suppli – Roman crumbed&fried Risotto ball with mushroom &mozzarella inside 38.00

Panzerotti Pugliesi – Fried dough filled with tomato, mozzarella, garlic &herbs, 38.00

Carne (meat options):

Priced per kg (±4 portions per kg as a main)

	Chicken Fillet	Pork fillet	Beef sirloin
Impannato (Schnitzel): egg-coated, crumbed and fried	180.00	190.00	320.00
Al Limone: pan-fried with butter, lemon and herbs	210.00	220.00	305.00
Pizzaiola: pan-fried, with Napoletana, herbs &Parmesan	220.00	230.00	315.00
Piccata ai Funghi: pan-fried, in a creamy mushroom sauce	240.00	250.00	345.00
Saltimbocca: topped with Parma Ham & sage, pan-fried in butter&white wine	250.00	260.00	355.00
Campagnola: topped with spinach, baby tomatoes & Mozz, & baked	250.00	260.00	355.00

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

SEAFOOD:

Gamberi All’aglio (one portion = 200g avg) 360.00 per kg

grilled prawns with garlic, parsley, hint of chilli (*minimum order 3 portions*)

Merluzzo alla Paola – Hake, baked, with a creamy lemon risotto 120.00 per port.

Contorni (Sides): - minimum order 5 portions

	portion
Spaghetti aglio e olio – spaghetti with olive oil, garlic &parsley	18.00 (200g)
Insalata Mista – lettuce, onion, baby tomatoes, cucumber, olives, Mozzarella, herbs	20.00 (150g)
Verdure – mixed roast vegetables in season	24.00 (150g)

DESSERT:

Tiramisu 6 portion tray 225.00 10 portion tray 350.00

– classico (homemade Mascarpone, finger biscuits, espresso) *no alcohol

Cannoli Platter 10 portion platter 280.00

- A platter of our famous handmade Cannoli shells with a filling of our own creamy homemade Ricotta, sugar, nuts, choc chips and a hint of citrus

Torta Caprese Classica serves 10-12 350.00

- Classic cake from Capri, Italy: Dark chocolate and Almond *gluten-free

Torta Caprese al Limone serves 10-12 350.00

- Citrus version of the classic: Lemon and Almond *gluten-free

Torta di Mele al miele serves 8 290.00

- Baked apple & honey cake (serve suggestion: with cream or Mascarpone)

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

Ph: 021 9100733 | Cell/WA: 083 407 8949 | info@labottgadeli.co.za