



PLATTERS Menu 2026/7



Italian-style Party Platters made to order from our kitchen

La Bottega Deli: Shop 19, Stodels Garden Centre, Milnerton | Ph: 083 407 8949 | info@labottigadeli.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 September 2026

1. "Stuzzichini" Platter – Snacks Italian Style - R680.00

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 choice of the following:
(1) Salame, pickled peppers and provolone **OR** (2) 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 choice of toppings
(1) Plain Margherita – cheese and tomato **OR** (2) - ham and mushroom; **OR** (3) with Salami & olives
- i) **Spiedini** – a choose from below meat or veg skewers:
(1) Chicken breast in a lemon and herb marinade **OR** (2) grilled beef & balsamic **OR** (3) crumbed mushroom skewers
- j) **Polpette di melanzane alla parmigiana** – brinjal, tomato, cheese & herb fritters
- 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 choice of Crostini (toasted ciabatta slices) topped with:
(1) Smoked Salmon, spring onion, capers & cream cheese; **OR** (2) Mascarpone, Prosciutto Crudo & Rocket;
OR (3) Funghi trifolati (mixed sauteed mushrooms) & herbs
- n) **Antipasti skewers** – skewers with provolone cheese, salame, mortadella, olives/pickles



2. Italian Antipasto Platters

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

a) Salumi e Formaggi R780.00

Salame Rustico – a mild, tasty traditional Salame
Salame Calabrese – locally handcrafted Calabrese-style Salame (a little spicy)
Mortadella – Imported Italian Mortadella from Bologna
Prosciutto Crudo – Imported cured Parma ham, delicately thinly sliced
Coppa – cured Pork neck ham, imported from Italy
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
Bresaola – cured beef, thinly sliced and lean, locally handcrafted

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 R700.00 (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
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, not too mild, not too sharp
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
Provolone – locally handcrafted mild sweet-milk type cheese, suitable for everyday eating
Mozzarella Affumicata – Smokey mature mozzarella slices



(c) Antipasto Misto R750.00

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

3. Formaggi – Cheese Platter – R750.00

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 and 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

Affumicata – 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 - R1250.00

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 shrimp

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

Calamari – grilled Calamari tubes with garlic and parsley, and a hint of chilli

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 - R1250.00

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

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

Bombette Pugliesi – crumbed pork steaklets stuffed with cheese & pancetta, rolled up and grilled

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) - R680.00 - Please select 4 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.

Crostatine – Shortcrust Pastry tarts : Nutella, Strawberry Jam, Apricot Jam

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

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

Fruit kebabs – Skewered Fruits in season with mint

Cioccolatini e torroncini - A selection of Italian chocolates and nougat

Wafer e biscotti – Imported Italian wafers and a selection of handmade and imported biscuits

