

IL PAIOLO

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Wood-Fired Oven Specialties

If you are looking for something different, that will be sure to impress your guests, we can take our wood fired oven to your house and cook up a storm for you and your family and friends.

The taste of the food freshly cooked in the wood-fired oven is hard to beat, and certainly something you do not have every day.

For that party with a difference have a look through our menu of wood-fired oven specialties.

Assorted pizzas (Margherita, Romana, Vegetarian, etc.)

Dishes to be cooked in the wood fired oven

Oven roasted zucchini filled with Porcini mushroom risotto and truffle infused oil (GF)

Oven roasted zucchini filled with mince meat, eggs and tomatoes topped with fresh bread crumbs

Zucchini filled with eggplants, onions, Parmesan cheese, bread crumbs and herbs baked in the wood fired oven

Mushrooms filled with breadcrumbs, garlic and parsley, roasted in the wood fired oven

Field mushrooms brushed with special Il Paiolo sauce and roasted in the wood fired oven (GF)

Capsicums filled with fetta cheese and sun dried tomatoes, baked in the wood fired oven (GF)

Involtini of eggplants filled with zucchini, breadcrumbs etc.

Melanzane alla Parmigiana; eggplants sliced and rolled with fresh Bocconcini cheese, basil, tomato sauce, parmesan cheese and roasted in the wood fired oven.

Little parcel made with crepes filled with ricotta and spinach finished in the wood fired oven and served with fresh tomato sauce

Cocktail chicken wings marinated with rosemary, garlic and lemon zest, roasted in the wood fired oven and finished with lemon myrtle infused oil (GF)

Mini chicken kebabs served with quandong chilli sauce (GF)

Mini chicken breast fillet mignon, rolled with pancetta and sage, cooked in the wood fired oven (GF)

Chicken breast fillet rolled with ham and provolone cheese, roasted in the wood fired oven and served with Cognac Creamy sauce (can be GF)

Pork mini balls with silver beet and sage cooked in the wood fired oven and served with apple sauce

Kebabs of special “Il Paiolo Hot Pork Sausages” roasted in the wood fired oven (GF)

Beef meatballs on skewer cooked in the wood fired oven

Veal scaloppine rolled with prosciutto and sage on skewer, cooked in the wood fired oven and served with white wine sauce (can be GF)

Veal involtini messinese stile: veal rolled with provolone cheese, sultanas, pine nuts and bread crumbs, roasted in the wood fired oven.

Veal bite size, brushed with Dijon mustard on a skewer with button mushrooms and roasted in the wood fired oven and finished with sesame seeds (GF)

Lamb meat ball made with cumin and sesame seeds, onions and eggs, rolled on a stick and roasted in the wood fired oven and finished with infused wild lime extra virgin olive oil (GF)

Lamb kebabs marinated with yoghurt, herbs and garlic (GF)

Leg of lamb cut in cubes and slow cooked in our wood fired oven with red wine, fresh tomatoes, peas, mushrooms and fresh herbs, served in a glass with a bread crouton.

Squid with Mediterranean filling; squid filled with bread crumbs, garlic, lemon zest, capers and parsley, roasted in the wood fired oven and served with “Salmoriglio” sauce

Squid with Asian stuffing: squid filled with prawns, fresh ginger, hot chilli, pistachio nuts and curry. (GF)

Little rice ball filled with Bolognese sauce rolled in grated Parmesan cheese and baked in the wood fired oven.

Little vegetarian rice ball made with a pumpkin and mushroom risotto rolled in bread crumbs and finished in the wood fired oven

The costs for a menu with assorted pizza and three choices of the above items is \$35.00 + GST per person. For each additional item a charge of \$4.50 + GST per person applies.

Extra items cooked in the wood fired oven

~Loin of lamb wrapped with prosciutto and bay leaves roasted in the wood fired oven (GF)

~Lamb cutlets marinated and roasted in the wood fired oven (GF)

~Lamb cutlets with honey mustard and organic pistachio crust cooked in the wood fired oven (GF)

~Veal fillet mignon filled with fontina cheese, wrapped with prosciutto, crumbed with hazelnuts and roasted in the wood fired oven. (GF)

~Veal fillet mignon wrapped with pancetta roasted in the wood fired oven and served with mustard sauce (GF)

~Veal scaloppine rolled with porcini mushrooms and local prawns, roasted in the wood fired oven finished with white wine sauce. (can be GF)

~ Thai coconut prawns served on skewer with sweet chilli sauce

~Prawn cutlets on skewer marinated and roasted in the wood fired oven served with lemon and extra virgin olive oil sauce (GF)

~Prawn cutlets wrapped with pancetta roasted in the wood fired oven and served in a glass on top of a chickpea mousse. (GF)

~Local white fresh fish fillets roasted in the wood fired oven and served on a bed of black eyed beans in a glass. (GF)

~Local white fresh fish fillets rolled with fish pieces, cappers, bread crumbs, black olives and Swan Valley sundried Muscat, roasted in the wood fired oven and finished with salmoriglio sauce.

~ Fresh salmon marinated, roasted in the wood fired oven and drizzled with aged balsamic vinegar (GF)

The cost of these items is of \$6.00 + GST per person

Dessert:

- ~ **Pizza** topped with poached pears and garnished with chocolate and strawberry.
- ~ **Calzone pizza** filled with Nutella chocolate and marinated strawberries finished with fresh cream
- ~ **Calzone** filled with home-made fig jam and served with fresh cream
- ~ Profiteroles filled with coffee custard
- ~ Mini tarts filled with ricotta cheese, candied orange peel and orange blossom water
- ~ Panna cotta topped with wild berry sauce in a glass (GF)
- ~ Mini strawberry cheese cake
- ~ Mini crunchy cups filled with panna cotta and topped with wild berry or filled with vanilla custard and topped with caramelized apple
- ~ Fresh fruit salad marinated and served in a cup (GF)
- ~ Wild berry Semifreddo with peaches and vanilla compote in a glass (GF)
- ~ Mini nougat parfait (GF)
- ~ Mini Crème caramel with hazelnuts in a wafer cup (can be GF)
- ~ Coppa Sabauda, ricotta cheese and sultanas with Marsala liqueur, lemon rind, eggs and cream in a cup topped with wild berry (GF)
- ~ Delizia al Limone: traditional dessert from Amalfi coast made with special sponge filled with a lemon cream, soaked with Limoncello liquor and covered with a very light cream Chantilly

The cost for Dessert Pizza or Dessert is \$6.00 + GST per person.

-All Prices are based on current costs and they may be subject to change at the management's discretion.

(GF) gluten free option

We also have available gluten free pizza bases on request.

-Confirmation of the number of people to be catered for and menu choices are required one week prior to the event to allow ordering and preparation and we will charge according to the confirmed numbers.

N.B. : Minimum spending \$1,200.00 + GST

\$200.00 deposit is required to secure your booking

(If paying by direct credit please indicate your name and date of the party so that we can allocate the deposit to the right person, thank you)