



BY IL TRILLO

# FUGAZZINA

OFFICE CATERING SAVORY OPTIONS

## FOCACCE SANDWICH

Our home made, daily baked Tuscan style focaccia for a light lunch, to pair with a small salad or a pastry (£4,60)

- Burrata & Cotto ham
- Truffle Mortadella & artichokes
- Tomato, bufala & rocket
- Salame Milano, spinaci, Parmigiano
- Grilled vegetables & Stracchino cheese
- Smoked swordfish and Bufalino cheese
- Chickpeas (Farinata) & Stracchino cheese
- Club sandwich focaccia

## PIZZA SLICE

Made daily with sordough (£4,20)

- Margherita – mozzarella fior di latte
- Marinara with anchioves
- Potatoes & mozzarella
- Burrata & pistachio
- Parigina – Pizza topped with millefeuille

## QUICHES

Baked on the day, tasty combination with organic eggs and vegetables and serve 5 ppl (£20)

- Pepper, onions and Taleggio cheese
- Broccoli, potatoes and Fontina cheese
- Zucchini, asparagus, parmesan cheese

## SAVORY CROISSANT

Freshly baked, home made butter croissant with filled with proteins and vegetables (£4,80)

- Cotto ham & Fontina cheese
- Avocado, tomato, buffalo mozzarella
- Smoked salmon & cream cheese
- Fried egg, pancetta, black cabbage
- Truffle paste & asparagus

## BOWLS & SMALL MAINS

Our Healty freshly made mains offered in a smaller size for a light lunch, balanced & tasty (£6,50)

- Pumpkin soup
- Cawliflower & Taleggio soup
- Barley, beans & rosemary soup
- Poached egg, crunchy pancetta, parmesan
- Tuna tartare with radicchio salad
- Risotto pumpkin & truffle
- Lasagna in forno
- Fusilli pasta alla Norma with aubergine and ricotta
- Butter & sage chicken. wholenuts salad
- Braised beef cheek potatoes puree'
- Polpette al sugo – Tomato meatballs



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## CAKES & BAKED PASTRY

Best of Italian pastry tradition, made daily (£2,60)

- Cornetto sfogliato (croissant)
- Nutella or custard croissant
- Raspberry jam croissant
- Apricot whole wheat croissant
- Sfoglia ricotta and pear
- Sfoglia al pistacchio
- Sfoglia with custard
- Maritozzo with cream
- Bombolone Donut
- Bombolone Donut with custard
- Bombolone Donut with Nutella

## LOAF CAKES

Healty, moist and light freshly baked loaf cakes (£3,20)

- Carrot peacan nuts
- Banana & chocolate
- Lemon & raspberry
- Chocolate, Nuts & spices
- Torta Caprese

## MONOPORZIONI

Ready to serve cakes in a beatiful presentation (£5,00)

- Ricotta mousse, blueberry tart
- Three Chocolates bavarese
- Lemon merengue tartellette
- Tiramisu with coffee
- Fresh fruit tartellette
- Rocher
- Nougat, honey and crispy rice
- Strawberry cheesecake
- Pistacchio mousse
- Chocolate & strawberries

## MIGNON

To end your meal & to pair with your coffee (£2,50)

- Cannolo siciliano
- Cannolo with dipolmatica
- Fruit tart
- Rum baba'
- Bigne' puff pastry & pistacchio or custard or hazelnut
- Bigne' puff pastry with Diplomatica

## FRESH JUICES & EXTRACTS

Just slow and cold pressed few minutes before delivery. They come in large bottles (0.75L) and serve 5 ppl (£18)

- Orange, Carrot, Apple ACE
- Orange juice
- Pear, lemon and Ginger

## YOGURT, FRUIT & GELATO

Home made icecream and sorbets, for a lighter but tasty snack. We provide cups, cones, scoops and fruit bowls (£28 per kg)

- Fiordilatte
- Hazelnut
- Dark Chocolate
- Pistacchio
- Stracciatella
- Amarena cherry
- Strawberry
- Lemon
- Mango
- Melon
- Banana



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## OFFICE CATERING PARTY NIBBLES OPTIONS

### VEGETARIAN

(£1.80 each)

CROSTINI RADICCHIO E FORMAGGIO DI FOSSA  
Radicchio and Fossa cheese on bread

PATATINE DI RISOTTO ALLO ZAFFERANO  
Triple cooked saffron risotto chips

BOMBOLONCINI ALLA SPUMA DI CAPPERO  
Mini sour Doughnuts with capers mousse

MINI PANZEROTTI E STRACCHINO  
Fried bread dough stuffed with Italian soft cheese

PECORINO E MIELE AL TARTUFO  
Pecorino cheese with truffle honey

PIZZETTE ALLA MOZZARELLA DI BUFALA  
Mini buffalo & basil pizzas

MINI CONI ALLA MOUSSE DI PARMIGIANO  
Sour cones with Parmigiano mousse

### MEAT

(£2.00 each)

POLPETTINE DI MORTADELLA E PATATE  
Fried meat & potato balls

GRISSINI AL PROSCIUTTO DI PARMA E MELONE  
Parma ham & melon on breadsticks

MACARONS E FEGATELLI TOSCANI  
Macarons with liver patè

MINI ITALIAN BEEF BURGERS (+£1.00)  
Mini Italian rosemary & beef burgers

SACCOTTINI DI BRESAOLA E RICOTTA  
Bresaola mini bags, ricotta and chives

VITELLO TONNATO AL CUCCHIAIO  
Piedmont tuna veal on a spoon

CROSTINI STRACCHINO E SALSICCIA  
Crostinio with sausage & soft cheese

### FISH

(£2.00 each)

CRACKER E MAIONESE DI UOVA DI ROMBO AFFUMICATE  
Crackers and smoked hake roe mayonnaise

BOCCONCINI DI BACCALA' AI PORRI  
Buttered Cod nibbles with buttered leek in a spoon

PANBRIOCHE ACCIUGHE, BURRO E POMODORINI  
Anchovies crostini, butter, sun-dried tomatoes

MINI TUNA TARTARE E FIORE DI CAPPERO  
Mini tuna tartare with capers & citronette

POLPETTE DI POLPO, MAYONESE AL POMODORO  
Octopus croquette, roasted tomato mayonnaise

POMODORINI ALLA MOUSSE DI TONNO  
Cherry tomato with tuna mousse