



## **ITALIAN SIT-DOWN MENU**

*A traditional Italian four course meal*

### **PASS-AROUNDS**

Assortment of Crostini

Chicken liver pate and green apple (nv)

Kalamata Olive Pate (v)

Bocconcini and Cherry tomato skewers (v)

Zucchini & Goat cheese fritters (v)

Melon balls wrapped with Parma Ham (nv)

Fritto misto - Prawns, calamari, mussels fried Italian style  
(nv)

Fried olives stuffed with bread crumbs and fennel (v)

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### **AMUSE BOUCHE**

Fresh fig with cheese mousse, with or without Parma ham

### **ANTIPASTI**

Prawns marinated with chardonnay, pan seared with chives (nv)

OR

Panna cotta of Goat cheese with slow roasted pear and  
caramelised Pistachio (v)

### **PRIMI**

Ravioli with roasted chestnuts and Taleggio tossed in browned  
butter (v)

### **SECONDI**

Polenta crusted John Dory fillet with a light citrus sauce,  
puree of Topinambur and Caponata (nv)

OR

Tagliata with Parmesan shavings, rocket leaves and creamy  
mashed potatoes (nv)

OR

Sformato of Porcini and wild mushroom, with Pecorino fondant  
(v)

**DOLCE**

Tasting Platter of - Chocolate Fondant, Cannoli with candied  
fruit and ricotta and Beetroot Gelato

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***NOTE: THIS MENU IS SUGGESTIVE ONLY***

***DIVA CATERING PROVIDES ITALIAN, ASIAN, INDIAN, MEXICAN, SWISS,  
LEBANESE AND MANY MORE INTERNATIONAL FOOD STATIONS***

***PLEASE CONTACT OUR TEAM FOR A CUSTOMIZED MENU DESIGNED FOR  
YOUR EVENT***