



Catering Menu

APPETIZERS

ROSEMARY SEA SALT FOCACCIA

With San Marzano sauce for dipping

CHEESY GARLIC FOCACCIA

With San Marzano sauce for dipping

FLAME ROASTED WHIPPED RICOTTA

Topped with Fire Roasted Cherry Tomatoes & Basil, served w/ Focaccia on the side

BRUSCHETTA WITH FOCACCIA

BURRATA WITH FOCACCIA

Option to add Pesto, Balsamic Glaze or Seasoned Cherry Tomatoes

MARINATED BOCCONCINI

Fresh Mozzarella Balls

HOMEMADE COCKTAIL MEATBALLS

Served with San Marzano sauce

CAPRESE SKEWERS

Cherry Tomatoes, Fresh Bocconcini and Drizzled with Pesto

CHEESE PLATTER

Selection of Domestic & Imported Cheeses

ANTIPASTO PLATTER (\$\$)

Selection of Imported Meats, Cheeses, Bruschetta & Bread



CLASSIC PIZZAS

PLAIN CHEESE

MARGHERITA

PEPPERONI

PEPPERONI AND BANANA PEPPERS

SWEET AND SPICY PEPPERONI

Using Mike's Hot Honey & Calabrian Chili Oil

MARINARA

San Marzano / Fresh Garlic / Oregano / Sicilian Olive Oil / Parmigiano Reggiano

TUTTO FORMAGGIO

Sicilian Olive Oil & Garlic Base / Parmigiano Reggiano / Fior di Latte / Provolone / Mozzarella / Ricotta / Fresh Basil / Merlot Cheese

BIANCA WITH CHERRY TOMATOES

Fresh Garlic/Sicilian Olive Oil & Cheese Base; Option to add Ricotta, Burrata (\$\$) or Balsamic Glaze

CREATE YOUR OWN

Pick 1 Sauce, 1 Cheese and up to 2 Toppings

Sauces

San Marzano tomatoes OR Sicilian Extra Virgin Olive Oil and Fresh Garlic

Cheese

Shredded Mix of Provolone and Mozzarella Cheese OR Fior di Latte

Toppings

Pepperoni, Banana Peppers, Portabella Mushrooms, Sausage, Basil, Onion (Red or Yellow), Ham, Black or Italian Olives, and Cherry Tomatoes

** Menu prices and menu items are subject to change without prior notice **

www.vitaliapizzapgh.com | [@vitaliapizzapgh](https://www.instagram.com/vitaliapizzapgh) | vitaliapizzapgh@gmail.com

SPECIALTY PIZZAS

CREATE YOUR OWN

We are not limited to the pizzas listed below, let's discuss your custom creation!

TRE-COLORI

Fior di Latte / San Marzano tomatoes / Vodka Sauce / Pesto

BUFFALO CHICKEN

Ranch & Hot Sauce / Grilled Chicken / Fior di Latte / Cheddar Cheese / Parmigiano Reggiano

BBQ CHICKEN

BBQ Sauce / Grilled Chicken / Fior di Latte / Cheddar Cheese / Red Onions

CACIO E PEPE

Fior di Latte / Parmigiano Reggiano / Sicilian Olive Oil / Sicilian Sea Salt / Pecorino Romano / Fresh Cracked Pepper

FRANCESCA'S MARINARA

San Marzano tomato / Fresh Garlic / Oregano / EVOO / Parmigiano Reggiano / Burrata / Chili Oil / Mike's Hot Honey

BOLOGNESE

Panna Cream / Fior di Latte / Homemade Bolognese Meat Sauce / Parmigiano Reggiano / Fresh Parsley

ALFREDO

Choice of with or without Grilled Chicken

MEATBALL

PEPPERONI & MEATBALL

San Marzano Tomato / Parmigiano Reggiano / Fresh Basil / Fior di Latte / Pepperoni / Homemade Meatball / Ricotta

NOSTRA MORTADELLA

EVOO & Garlic Base / Parmigiano Reggiano / Fior di Latte / Mortadella / Burrata / Pistachio Pesto / finished w/ Crushed Pistachio

ROASTED GARLIC & FIRE ROASTED BACON

Fior di Latte / Roasted Garlic / Fire Roasted Bacon / Fresh Cracked Pepper / Oregano / Calabrian Chili Oil



PESCA E PROSCIUTTO (SEASONAL)

EVOO / Fior di Latte / Parmigiano Reggiano / Crispy Prosciutto Crudo / Sliced Peaches / Fresh Basil / Ricotta / Mike's Hot Honey

PANNA E PROSCIUTTO COTTO

Panna Cream / Fior di Latte / Fresh Basil / Rosemary Prosciutto Cotto / Fresh Arugula & Spinach Mix / Burrata / Parmigiano Reggiano

CARBONARA

Guanciale / Fior di Latte / Pecorino / Egg Yolk / Fresh Cracked Pepper

CARBONARA

Guanciale / Fior di Latte / Pecorino / Egg Yolk / Fresh Cracked Pepper

SALSICCIA E RAPINI

Sicilian Olive Oil / Fresh Garlic / Fior di Latte / Sausage / Broccoli Rabe / Parmigiano Reggiano / Pecorino Romano / Red Pepper Flakes

RED SAUCE PIZZAS

Prosciutto Cotto & Pesto
Prosciutto Cotto & Funghi
Prosciutto & Burrata
Marinara w/ Burrata
Salami & Yellow Cherry Tomatoes
Tonno & Pepperoni (Peppers)
Carne (Pepperoni, Sausage & Ham)



DESSERTS

FRUIT SALAD

Option to add Dip; Nutella, Amaretto or Strawberry

ASSORTMENT OF HOMEMADE COOKIE PLATTER

MINI CANNOLI PLATTER

KINDER BUENO PIZZA

Homemade Hazelnut/Chocolate spread, topped with Nutella, Powdered Sugar and pieces of Kinder Bueno

NUTELLA PIZZA

Option to add:

- Fruit: Banana, Strawberry Pineapple, etc.
- Dulce de Leche & Assorted Nuts

ITALIAN SMORE PIZZA

Nutella, Graham Crackers, Marshmallows & Caramel Drizzle

CINNAMON BUN PIZZA



SALADS

HOUSE SALAD

CESARE SALAD

CUSTOM SALAD



DRINKS

Imported

Acqua Panna
San Pelligrino
San Benedetto Tea

- Green / Lemon / Peach

A'Siciliana Aranciata
A'Siciliana Limonata

Classic

Pepsi
Diet Pepsi
Coca-Cola
Diet Coke
Mountain Dew
Sprite
Bottled Water



Catering Information

ALL CATERING PACKAGES INCLUDE

- **Fresh, Authentic Neapolitan Pizzas** – Hand-stretched and cooked in our wood-fired oven that was imported directly from Italy
- **Unlimited Pizza for Your Event Duration** – up to 2 hours of service included
- **Buffet Table Theme Choice** – Classic Black/White or Rustic Charm
- **Disposable Plates & Napkins** – Premium options also available
- **Cutlery & Serving Utensils** – Heavy-duty, disposable cutlery included
- **Gluten-Free & Dietary Options Available** – Upon request
- **Set-Up & Breakdown** – We handle everything, so you don't have to
- **Classic Italian Garnishes** – Grated Parmesan, crushed red pepper flakes, and oregano for guests to customize their slices
- **Professional Staff** – Friendly and experienced pizza makers and servers
- **Wood-Fired Oven Experience** – Watch the pizzas cook in 90 seconds, if you wish!
- **On-Site Service** – We prepare and serve fresh, wood-fired pizzas on location for the best flavor and experience
- **Travel** – Includes the first 30 miles from our base; a per-mile fee applies beyond this distance

ADDITIONAL FEES

- Travel Fee \$3.50/mile
 - **ONLY IF** destination is outside of a 15 miles radius from Cranberry Twp, 16066.
- Buffet Setup Fee \$175
 - **ONLY IF** serving table is located more than 10ft from of our mobile pizzeria
- Late Night Fee \$300
 - **ONLY IF** event begins 8PM OR LATER
- **Extended Service Time Fee**..... \$500/hr
 - **ONLY IF** extra service time is requested

MINIMUMS

We love serving small groups, but please note our minimum charges below:

Monday - Friday

\$1,700.00

Saturday & Sunday

\$2,000.00



ALL INCLUSIVE PIZZA PACKAGES

* All Below Package Prices are INCLUSIVE of all TAXES & FEES *

OUR PACKAGES/MENUS CAN BE CUSTOMIZED!

PLEASE DON'T HESITATE TO INQUIRE AND WE WILL DO OUR BEST TO ACCOMMODATE

CLASSIC PIZZA BUFFET

**** Choice of 4 Classic Pizzas****

Tier 1

4 Pizzas & House Salad

50 guests	75 guests	100 guests	101+ guests
\$1,740	\$2,600	\$3,500	Custom Quote

Tier 2

4 Pizzas, House Salad & ONE Appetizer

50 guests	75 guests	100 guests	101+ guests
\$2,100	\$3,100	\$4,200	Custom Quote

Tier 3; Menù Vitalia

4 Pizzas, House Salad, ONE Appetizer, Cheese Platter, ONE Dessert & Drinks

50 guests	75 guests	100 guests	101+ guests
\$2,950	\$4,400	\$5,900	Custom Quote

MIXED PIZZA BUFFET

**** Choice of 2 Classic & 2 Specialty Pizzas ****

Tier 1

4 Pizzas & House Salad

50 guests	75 guests	100 guests	101+ guests
\$1,900	\$2,900	\$3,800	Custom Quote

Tier 2

4 Pizzas, House Salad & ONE Appetizer

50 guests	75 guests	100 guests	101+ guests
\$2,300	\$3,400	\$4,500	Custom Quote

Tier 3; Menù Vitalia

4 Pizzas, House Salad, ONE Appetizer, Cheese Platter, ONE Dessert & Drinks

50 guests	75 guests	100 guests	101+ guests
\$3,100	\$4,700	\$6,200	Custom Quote

ADD-ON MENU ITEMS

SALADS \$3 pp

APPETIZERS \$5 pp

- Antipasto Platter incurs additional charge
 - Platter: \$10 pp
 - Display: \$15 pp

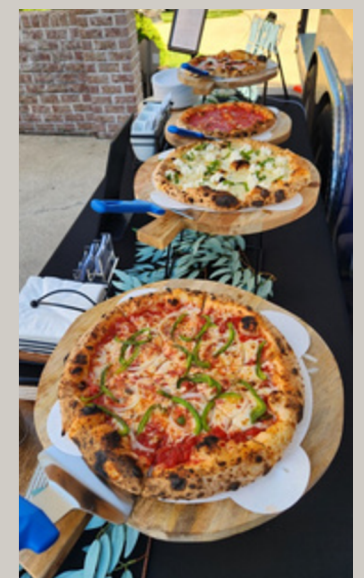
DESSERTS \$5 pp

DRINKS \$3 or \$4 pp

- Choice of 3
 - Classic: \$3 pp
 - Imported: \$4 pp

** Menu prices and menu items are subject to change without prior notice **

www.vitaliapizzapgh.com | @vitaliapizzapgh | vitaliapizzapgh@gmail.com



Elevate Your Event with
Authentic Italian Food!