

MOBILE OVEN



CATERING MENU

PIZZA

\$18 per person • choose up to four

MARGHERITA

tomatoes, fior di latte, fresh basil, oregano, evoo

DIAVOLA

spicy soppressata, provolone, tomatoes, crushed chili flakes, basil, evoo

QUATTRO FORMAGGI

fior di latte, ricotta, grana padano, parmigiano-reggiano, tomatoes, basil, oregano (also available as a white pizza)

RUCOLA

tomatoes, fior di latte, fresh basil, prosciutto di parma, arugula, parmigiano-reggiano

MAIS

crème fraîche, fior di latte, fire-roasted sweet corn, speck (thin-sliced cured ham), fresh basil, parmigiano

CAPRICCIOSA

grape tomatoes, artichokes, kalamata olives, basil, fior di latte, grana padano

SALSICCIA e FUNGHI

house-made vermont sausage (hot or fennel), fior di latte, mushrooms, tomatoes, grana padano

FIG e GORGONZOLA

fior di latte, imported gorgonzola, fig preserves, arugula, evoo

SALSICCIA e RAPINI

house-made vermont sausage (hot or fennel), fior di latte, broccoli rabe, tomatoes, grana padano

¡FESTA FESTA!

Choose your pizza (up to 5)

Rocket and Mista Salad

Nutella Pizza

\$22/person

ANTIPASTI

additional charge is per person

MISTA 2.25

local greens with red wine vinaigrette

COLORATA 3.95

roasted beets, avocado, microgreens, citrus

ROCKET 4.50

arugula, shaved fennel, roasted pine nuts, pecorino romano, balsamic vinaigrette

CAPRESE 4.50

heirloom tomatoes, fresh mozzarella, microbasil

ANTIPASTI BOARD 5.00/9.00

artisanal italian and local meats, cheeses and vegetables

CHEESE PUFFS 2.25

baked grana padano and pecorino cheese

CHICKEN LIVER CROSTINI 2.25

with grilled onion and balsamic reduction

ARANCINI MP

seasonal selection of pan-fried, mozzarella-stuffed risotto balls, spicy marinara, basil, pecorino

HANDMADE MEATBALLS 4.50

locally-sourced ground turkey or beef/pork, marinara and focaccia

PROSCIUTTO-WRAPPED FIGS 5.95

roasted black mission figs, vermont goat cheese, prosciutto di parma

DOLCI

additional charge is per person

PIZZA alla NUTELLA 2.50

nutella-filled pizza dough with caramelized sugar and chocolate drizzle

PANNA COTTA 4.95

topped with local berries

BUDINO 5.25

flourless chocolate cake topped with chocolate ganache and salted caramel (gluten-free)

Consumption of raw or undercooked meats, fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



MOBILE OVEN CATERING MENU

ENJOY FRESH-BAKED NEAPOLITAN PIZZA RIGHT IN YOUR OWN BACKYARD!

Everyone loves a good pizza party and there's nothing like fresh-from-the-oven Neapolitan pizza – especially when it rolls right up to your doorstep!

Whether it's a backyard celebration, a wedding reception or a big corporate function, you can depend on Pizzeria Verità to cater your special event with cheerful professionalism and engaging hospitality.

Call us today at 802-489-5644 or email us at mobileoven@pizzeriaverita.com – and let's talk pizza!

DETAILS

The minimum for booking Pizzeria Verità's Mobile Oven is \$1200.

A 25% deposit and signed contract is required at time of booking.

Service charge and tax not included.
A set up fee of \$225. will be added.

Interested in BAR SERVICE?
Just let us know.

A travel surcharge will apply beyond a 35 mile radius from Burlington.

All dining is buffet style. Gluten-free crust is available with an upcharge.

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