



More than Take and Bake Pizza...

Let Altamura cater your special occasion or host your next event (for up to 15 guests) in our store! We offer convenient pick-up, drop-off, and in-home service so the day of your party is as easy and effortless as possible.

Choose from a selection of colorful salads, house-made appetizers, artfully arranged cheese & meat boards, and handcrafted gelato and sorbetto. Whatever the celebration, we'll help you customize a menu full of fresh, authentic flavors using imported ingredients your guests will savor and share.

Call us today!
630-755-5252

9 West 1st Street, Hinsdale IL
www.altamurapizza.com
[#notjustpizza](https://twitter.com/notjustpizza)

ANTIPASTI

Formaggi

An elegant combination of semi-soft and soft cheeses paired with a selection of house-marinated olives, imported Taralli crackers, and seasoned flatbread. Includes smoked provola, gruyere, and fresh burrata.

69.95 serves up to 10 people

Charcuterie

Premium cured meats from small-batch artisan producers. Enjoy Smoking Goose salame piccante, speck prosciutto, and spicy Calabrian 'Nduja spread. Includes house-marinated olives, Imported Taralli crackers, and seasoned flatbread.

89.95 serves up to 10 people

Tartine Trio

A trio of house-made pestos for all palates. Served with imported Taralli crackers and seasoned flatbread. Includes classic tomato basil bruschetta mix, chickpea ginger pesto, and artichoke pate.

49.95 serves up to 10 people

Vegetable Carpaccio

An elegant and elevated approach to the common crudité. Thinly sliced, marinated veggies artfully arranged to create a colorful centerpiece. Includes beets, carrots, zucchini, and mushrooms.

39.95 serves up to 10 people

INSALATE

Baby Greens

Fresh and inviting, our Baby Greens salad includes classic ingredients for timeless flavors. Fresh spring mix, grape tomatoes, red onion, button mushrooms, black olives, and dried oregano are ready to toss with our imported extra virgin olive oil and Lambrusco red wine vinegar before serving.

39.95 serves up to 10 people

Arugula

A healthy and delicious combination of peppery arugula, sweet strawberries, chickpeas, and sesame seeds to create the perfect pairing of textures and colors. Ready to toss with our imported extra virgin olive oil and balsamic vinegar before serving.

39.95 serves up to 10 people

Farro

Whole grain farro tossed with tomatoes, peppers, black olives, and red onion in a savory red wine vinaigrette. Served over arugula greens.

49.95 serves up to 10 people

Caprese Mellone

Sweet and savory. Juicy musk melon, speck prosciutto, fresh mozzarella, grape tomatoes, crushed pistachios, and fresh mint. Toss with our imported extra virgin olive oil before serving

49.95 serves up to 10 people

BOCCONCINI

Gnocchi Bocconcini

Traditional or gluten free gnocchi served with basil pesto dipping oil.

29.95 serves up to 10 people

Prosciutto Bocconcini

Musk melon, speck prosciutto and fresh mozzarella served with mint pesto dipping oil.

39.95 serves up to 10 people

Caprese Bocconcini

Fresh mozzarella, grape tomato, and fresh basil served with basil pesto dipping oil.

29.95 serves up to 10 people

DOLCI

Handcrafted Gelato and Sorbetto

Serve your guests our handcrafted gelato or non-dairy sorbetto for an unequaled dessert experience! Add sorbetto to your favorite bubbly for a refreshing and unforgettable brunch (or anytime) cocktail!

All gelato and sorbetto is made to order with premium imported ingredients by award-winning gelato makers. Ask us about available flavors and quantities. (48 hours advance notice required)

Nutella Nostra

Our imported pizza crust spread with mascarpone cheese is ready to eat. Covered in rich Nutella, fresh seasonal fruit, slivered almonds, and whipped cream. A stunning and irresistible centerpiece to any dessert table!

29.95

Nonna Betti's Mini-Biscotti

Our traditional family recipe combines espresso & pecans in a lightly sweet cookie. Makes the perfect pairing with our hand-crafted gelato. \$39.95 min 50 (48 hours advance notice required)