

# More than Take and Bake Pizza

Let Altamura cater your  
special occasion!

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-and-meat boards,  
and delicious homemade  
entrees.

Whatever the celebration,  
we'll help you customize  
a menu full of fresh,  
authentic flavors using  
imported ingredients your  
guests will savor and share.

# Homemade Dishes & Entrees

Lasagna ½ Pan	\$55.00
Bolognese Lasagna (meaty) ½ Pan	\$75.00
Baked Penne ½ Pan	\$45.00
Bolognese Baked Penne (meaty) ½ Pan	\$55.00
Baked Cheese Tortellini ½ Pan	\$48.00
Eggplant Parmigiana ½ Pan	\$65.00
Eggplant Parmigiana ½ Pan (GLUTEN FREE)	\$85.00
Meatballs in Marinara Sauce ½ Pan (25 Meatballs)	\$50.00
Meatballs in Marinara Sauce ½ Pan (25 Meatballs) (GLUTEN FREE)	\$65.00
Sausage & Green Peppers ½ Pan (12 piece)	\$65.00
Full Pan (25 pieces)	\$105.00
Chicken Vesuvio & Potato Wedges ½ Pan (10 pieces/2 wedges p/piece)	\$75.00
Full Pan (20 pieces/2 wedges p/piece)	\$135.00
½ Pan Eggplant Parmigiana Lasagna Alternating layers of Eggplant Parmigiana & Lasagna sheets topped with homemade sauce, shredded mozzarella & imported Parmigiano.	\$70.00
½ Pan Baked Cheese Tortellini	\$52.00
½ Pan Pizza Risotto	\$50.00

**Ask us about In-Home Catering Parties**

**Call Us Today!**  
630-755-5252

9 West 1st Street, Hinsdale IL  
www.altamurapizza.com  
#notjustpizza



# Catering Menu



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# Antipasti

## Charcuterie

Elegant Combination of semi-soft and soft cheeses including smoked provola, gruyere, fresh burrata & goat cheese rolled in crushed pistachios.

Premium cured meats from small-batch artisan producers like Smoking Goose salame picante, speck prosciutto, and other specialty meats paired with a selection of house-marinated olives, imported taralli crackers, and imported seasoned flatbread.

Small Tray (up to 6 People)	\$ 80.00
Medium Tray (up to 10 People)	\$ 130.00
Large Tray (up to 20 People)	\$ 260.00
<b>Individual Charcuterie Box</b>	\$ 13.95

## Caprese Bocconcini

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

**\$39.95 (serves up to 10 people)**

## Individual Caprese Bocconcini Cup

(3 piece p/cup) \$3.50 each

## Tartine Trio

A trio of house-made pestos for all palates. Served with imported Taralli crackers and seasoned flatbread. Includes Homemade Pesto Spread, Homemade Chickpea Spread (or Burrata), and Artichoke Pate.

**\$49.95 (serves up to 10 people)**

## Specialty Pizza Platter

Medley of our specialty pizzas baked to perfection and cut in small bite size Appetizer portions Served on a platter with house marinated olives.

**\$60.00 (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.

Ready to toss with our imported extra virgin olive oil and Lambrusco red wine vinegar before serving.

**\$39.95 (serves up to 10 people)**

## Arrugula

A healthy and delicious combination of peppery arrugula, sweet tomatoes, 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.

**\$49.95 (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.

**\$59.95 (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.

**\$80.00 (serves up to 10 people)**

## Fruit Salad

Sweet seasonal fruit / Market price  
1/2 Pan or Full Pan

# Dolci

## Tiramisù (nonna's recipe)

An elegant and rich layered Italian dessert made with delicate ladyfinger cookies, espresso, mascarpone cheese, eggs, sugar, and cocoa powder.

½ Pan (serves 12)	\$75.00
Full Pan (serves 24)	\$150.00
Individual Cups	\$6.50
(48 hours advance notice required)	

## Handcrafted Gelato and Sorbetto

Serve your guests our handcrafted gelato or non-dairy sorbetto for an unequaled dessert experience!

Add our Signature LEMON BASIL Sorbetto to your favorite bubbly for a refreshing and unforgettable brunch (or anytime) cocktail!

Made to order GELATO with premium imported ingredients by award-winning gelato maker.

Ask us about available flavors and quantities. (48 hours advance notice is 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 (minimum 50)**  
(48 hours advance notice required)