

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	\$65.00
Bolognese Lasagna (meaty) ½ Pan	\$85.00
Baked Penne ½ Pan	\$49.00
Bolognese Baked Penne (meaty) ½ Pan	\$59.00
Baked Cheese Tortellini ½ Pan	\$62.00
Fresh Cold Italian Pasta Salad ½ Pan	\$55.00
Eggplant Parmigiana ½ Pan	\$70.00
Eggplant Parmigiana ½ Pan (GLUTEN FREE)	\$92.00
Meatballs in Marinara Sauce ½ Pan (25 Meatballs)	\$55.00
Meatballs in Marinara Sauce ½ Pan (25 Meatballs) (GLUTEN FREE)	\$70.00
Sausage & Green Peppers ½ Pan (12 piece)	\$69.00
Full Pan (25 pieces)	\$125.00
Chicken Vesuvio & Potato Wedges ½ Pan (10 pieces/2 wedges p/piece)	\$82.00
Full Pan (20 pieces/2 wedges p/piece)	\$149.00
½ Pan Eggplant Parmigiana Lasagna Alternating layers of Eggplant Parmigiana & Lasagna sheets topped with homemade sauce, shredded mozzarella & imported parmigiano.	\$79.00
½ Pan Pizza Risotto	\$55.00

Call Us Today!

630-755-5252

9 West 1st Street, Hinsdale IL

www.altamurapizza.com

#notjustpizza



ALTAMURA

Take Home Italian Goodness

Catering Menu



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Antipasti

CHARCUTERIE

Elegant Combination of semi-soft and soft cheeses including smoked provola, gruyere, fresh burrata and 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)** \$85.00
- **Medium Tray (up to 10 People)** \$135.00
- **Large Tray (up to 20 People)** \$275.00
- **Other Sizes Available Online**

CAPRESE BOCCONCINI

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

- **Caprese Bocconcini (up to 10 People)** \$52.00
- **Individual Caprese Bocconcini Cup** \$5.50
(3 pieces per cup)

TARTINE TRIO

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

- **Tartine Trio (serves up to 10 People)** \$59.95

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.

- **Pizza Platter (up to 10 People)** \$70.00

PROSCIUTTO & MELON SKEWERS

Sweet Cantaloupe & Spec Prosciutto with a touch of fresh mint

- **30 skewers** \$60.00

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.

- **Baby Greens (serves up to 10 People)** \$49.95

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.

- **Arrugula (serves up to 10 People)** \$49.95

FARRO

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

- **Farro (serves up to 10 People)** \$69.95

CAPRESE MELLONE

Medley of our specialty pizzas baked to perfection and cut into small bite size appetizer portions served on a platter with house marinated olives.

- **Caprese Mellone (up to 10 People)** \$80.00

FRUIT SALAD

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

- **Call for More Details**

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)** \$85.00
- **Full Pan (serves 24)** \$159.00
- **Individual Cups** \$7.50
(48 hours advance notice is required)

LARGE FRESHLY BAKED CHOCOLATE CHIP COOKIE PLATTER

- **Cookie Platter (serves up to 10 People)** \$40.00

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!

- **Nutella Nostra** \$34.95

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.

- **Mini-Biscotti** \$59.95
(48 hours advance notice is required)