

# PITRUCCO

FOOD TRUCK CATERING MENU

484.602.5454 | PITRUCOPIZZA@GMAIL.COM | 26 E MT. AIRY AVE PHILA PA 19119



## HOW OUR TRUCK CATERING WORKS

Our catering menu builds upon the pizza menu used on our truck. It includes our 6 classic pizzas and any current seasonal special pies, as well as composed vegetable dishes (antipasti), seasonal salads, and assorted Italian cured meats and cheeses.

We bake our pizzas on site and keep our serving table stocked with a rotating variety of pies available by the slice, so your guests can try more than one kind. (This differs a bit from how we serve pizzas at our weekday services, where each person gets their own pie, but allows us to serve more guests quicker than we otherwise could.)

## PRICING

PRICES BELOW INCLUDE 30 MINUTES TRAVEL TIME TO AND FROM YOUR LOCATION, A FULL TRUCK AND SERVICE STAFF, HEAVY RECYCLED/COMPOSTABLE PLATES, NAPKINS, DISPOSABLE CUTLERY, A SERVING TABLE WITH TABLECLOTH AND SERVING WARE. WE BRING ENOUGH PIZZA FOR YOUR GUESTS TO EAT TO THEIR HEART'S CONTENT.

WE LOVE SERVING SMALLER GROUPS, BUT PLEASE NOTE THAT FOR PARTIES OF 55 OR FEWER THERE IS A BASE PIZZA CHARGE OF \$1200.

**\$22/PERSON : PIZZA SERVICE**

**\$9/PERSON : SALAD SERVICE | SEE ACCOMPANYING MENU**

**\$18/PERSON : YOUR CHOICE OF 3 ASSORTED ANTIPASTI | SEE ACCOMPANYING MENU**

**\$18/PERSON : ASSORTED SALUMI & CHEESE PLATTER**

AN ARTFULLY COMPOSED ARRAY OF SOME OF OUR FAVORITE ARTISAN CHARCUTERIE & CHEESES, SERVED WITH BAGUETTE & CONDIMENTS

**\$60/PERSON : SALUMI & CHEESE BOARD, 3 ANTIPASTI, SALAD & PIZZA**



## MENU

### PIZZA

CHOOSE ANY COMBINATION

#### MARGHERITA

TOMATO SAUCE, BUFALA MOZZARELLA, FRESH BASIL

#### EGGPLANT

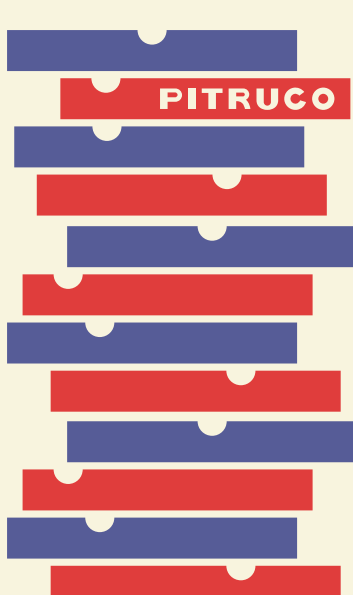
TOMATO SAUCE, ROASTED EGGPLANT, MARINATED PEPPERS, BASIL, WHIPPED RICOTTA

#### SAUSAGE

BECHAMEL SAUCE, SAUSAGE MEATBALLS, CARAMELIZED ONIONS, ROASTED MUSHROOMS, PEGORINO

#### SPICY GARLIC 2.0

TOMATO SAUCE, FRESH MOZZARELLA, SHARP PROVOLONE, CALABRIAN CHILIES, GARLIC



#### SPICY GARLIC

TOMATO SAUCE, SLIVERED GARLIC, HOT PEPPER FLAKES, PEGORINO

#### RADICCHIO

BRAISED RADICCHIO, ROASTED MUSHROOMS, FRESH MOZZARELLA, BALSAMIC, PARMESAN

#### SOPPRESSATA

BRAISED TOMATO, ONION & PANCETTA SAUCE, FRESH MOZZARELLA, THIN-SLICED SOPPRESSATA, PEGORINO

#### MUSHROOM

PORCINI CREMA, SAUTEED MUSHROOMS, ROASTED MAITAKE, CARAMELIZED ONIONS

### ANTIPASTI CHOOSE ANY 3

(V) DENOTES THAT THE DISH IS NATURALLY VEGAN;  
(VEG) DENOTES THAT THE DISH IS NATURALLY VEGETARIAN.  
SOME DISHES MAY BE READILY ADAPTED TO SPECIAL DIETS BY REQUEST.

RECOMMENDED LATE FALL THROUGH EARLY SPRING

**ROASTED CAULIFLOWER** | CITRUS AGRODOLCE, CASTELVETRANO OLIVES, MINT

**ROASTED BUTTERNUT SQUASH (VEG)** | CALABRIAN CHILI VINAIGRETTE, HAZELNUTS, PEGORINO, SAGE

**WINTER CEASAR** | ROASTED BRUSSELS SPROUTS & ROOT VEGETABLES, BABY KALE, CROUTONS

RECOMMENDED LATE SPRING THROUGH EARLY FALL

**HEIRLOOM TOMATOES** | SHALLOT RELISH & GREEN GODDESS DRESSING

**CHERRY TOMATO PANZANELLA (VEG)** | FRESH MOZZARELLA, CROUTONS, RED ONION, BASIL, CALABRIAN CHILI

**MELON SALAD (V)** | CORN, RADICCHIO, RED ONION & MINT

RECOMMENDED YEAR ROUND

**MARINATED BEETS (VEG)** | RICOTTA SALATA, SCALLIONS

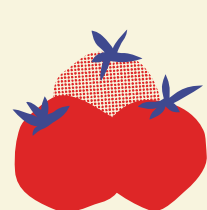
**BABY POTATOES (VEG)** | OLIVES, LEMON, CELERY & PEGORINO

**MARINATED EGGPLANT (VEG)** | PINE NUTS, RAISINS & WHIPPED RICOTTA

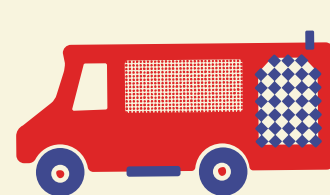
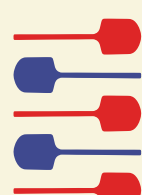
### SEASONAL SALAD MENU CHOOSE 1

**SIMPLE GREEN SALAD (V)** | LETTUCE & RADICCHIO IN LEMON & OLIVE OIL

**ARUGULA (VEG)** | CHERRY TOMATOES & PARMESAN IN BALSAMIC VINAIGRETTE



THERE IS A DIFFERENCE



### HOW TO BOOK

CONTACT US at [pitrucopizza@gmail.com](mailto:pitrucopizza@gmail.com) for a quote.

Please include the date and time of your event along with an estimated party size.

We look forward to hearing from you!