

## ***Events Menu by Italian touch:***

*Whether it's an elegant event, a special celebration, or a business meeting, our event menu is designed to offer you a refined, delicious, and versatile selection. Each dish is prepared with fresh, high-quality ingredients to ensure a culinary experience that delights all the senses. It's not just about eating, but about enjoying a special moment with those around you.*

### ***Wide range of Canapes:***

Canapés that mix Italian traditions with British variety, while adding a touch of innovation, for who loves something casual without missing the luxury

Fried gnocco, Parma ham & buffalo stracciatella  
Bolognese mini arancino  
Parigina pizza  
Mini lobster tails, Genovese sauce and pecorino shredded  
Southern chicken fillets, gorgonzola fondue  
Chicken liver parfait in mini croustades with Tropea red onions chutney  
Baby gourmet cheeseburgers  
Crunchy lobster tails, wild broccoli, Italian sausages and melted scamorza  
Mini lamb skewers, fresh mint sauce  
Pulled pork croquettes, honey&mustard mayo  
Grandmum meatball, tomatoes mayo, baby basil  
Beef tartare on croute, fleur de sel, smoked paprika dressing  
Classic Smoked Salmon Blinis, cream cheese with baby cress  
Mini croustade baskets chilli prawns & coriander tartare  
Mini fish pie, parsley and potatoes lime mayo  
Spinach rolls, prawns citrus mayo  
Chickpeas, Atlantic cod and veggies mirepoix croquettes  
Classic homemade salmon gravlax blinis, sour cream  
Sicilian datterino tomato, mozzarella and basil skewers  
Spinach & ricotta tart  
Classic Neapolitan montanara  
Mini lobster tails with aubergines parmigiana cream  
Deep fried panzerotti  
Italian bruschetta, with garlic and fresh basil  
Marinara montanarina  
Vegan rolls, candied sunblush tomatoes

### ***Bowl food:***

*a unique culinary experience where authentic flavors come together in a harmony of fresh, creative ingredients. Perfect for any occasion, our bowls blend tradition and innovation, served in a practical and delicious format for a tasty experience in every bite!*

#### **Rustica Salad:**

*Bacon, crutons, baby spinach, Parmesan and Balsamic*

#### **Sicilia bella salad:**

*Fennels, mix leaves salad, orange segments.*

Ricotta Spinach ravioli butter and sage

Classic Lasagna

Aubergine Parmigiana

Mushroom gnocchi and parmesan fondue

Grilled Chicken breast, sicilian caponata

Beef cheeks Braised, fried polenta and gremolada sauce

Baked Cod tomato and capers

## *Sweet Moments:*

*Sweet moments are the ones that stay in our hearts, an explosion of flavor that delights the senses and makes every occasion special.*

Tiramisu mini

Pannacotta and berries jelly

Lemon tarts, with italian meringue

Baby cannoli

Fresh fruits tarts

Fruit salad

Lobster tails

Assorted Italian biscuits

Baba'

Eclaires

St. Joseph eclair

Pistachio cream

Spagnola cup

Homemade ice cream

**Drinks alcoholic and not are also available, with the opportunity to hire a private bartender. In order to have the best Italian touch experience our products are made by order, bespokeing the customers needs, nothing come frozen or premade. That's why we'll ask you at least 1week of notice, orders with short notice may be not accepted.**

**Collection available by our Dark kitchen located in 147, Hackney Road, E28JL.**

**For enquieres (also about something that you can't see above), please get in touch with our sales team on**

**07312539563, or by mail at [italiantouchinsurrey@gmail.com](mailto:italiantouchinsurrey@gmail.com)**

**You can now find us on our website: [www.italiantouchinsurrey.co.uk](http://www.italiantouchinsurrey.co.uk)**

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