



Photo credit : Phillipp Rückriem



**For a reception with the  
flavors of Italy...**



## LA CUCINA IN A FEW WORDS...

La Cucina is a family business founded in 2022 by Quentin and Sophie.

Passionate about quality ingredients and Italian gastronomy, they support you in organizing your reception by offering generous, homemade, and flavorful Italian cuisine.

Antipasti to share, wood-fired pizzas, and indulgent desserts — their packages adapt to your wishes and your budget, always using quality products.



## AN APPROACH TAILORED TO EVERY EVENT FORMAT

*Whether you are hosting 10 or 100 guests, outdoors or at home, we offer a solution suited to your space, constraints, and wishes.*

*Every event is unique. We adapt with precision to make it a truly successful moment.*

# PACKAGES THAT ADAPT TO YOUR WISHES



## “FOOD TRUCK” PACKAGE

The La Cucina food truck travels to your reception venue to prepare fresh wood-fired pizzas on site, served on beautiful wooden boards.



## “CATERING” PACKAGE

La Cucina Catering sets up a buffet with boards of Italian cured meats and cheeses, homemade antipasti, and Italian desserts.



These two options can be mixed and matched according to your preferences.



# OUR WOOD-FIRED PIZZAS

## GIULIETTA

PDO tomato sauce, mozzarella, fresh basil, olive oil

## REGINA

PDO tomato sauce, mozzarella, Pedrizzoli cooked ham, mushrooms, Taggiasca olives, oregano, olive oil

## QUATTRO STAGIONI

PDO tomato sauce, mozzarella, mushrooms, peppers, red onions, Taggiasca olives, oregano, olive oil

## CAPRA

Fresh cream, mozzarella, goat cheese, red onions, oregano, olive oil

## PICCANTE

PDO tomato sauce, mozzarella, spicy schiacciata salami, peppers, red onions, oregano, olive oil

## DOLCE

Fresh cream, mozzarella, goat cheese, Taggiasca olives, honey, Périgord walnuts

## VEGANA

PDO tomato sauce, mushrooms, crushed tomato and almond spread, arugula, Taggiasca olives, olive oil, oregano

## PARMA

PDO tomato sauce, mozzarella, 18-month PDO Parma ham, PDO Grana Padano, arugula, balsamic glaze, oregano, olive oil

## FORMAGGI

Fresh cream, mozzarella, goat cheese, PDO Gorgonzola, PDO Pecorino Romano, Taggiasca olives, fresh basil

## SALSICCIA

Fresh cream, mozzarella, sausage meat, red onions, fennel seeds, pepper, Taggiasca olives, olive oil

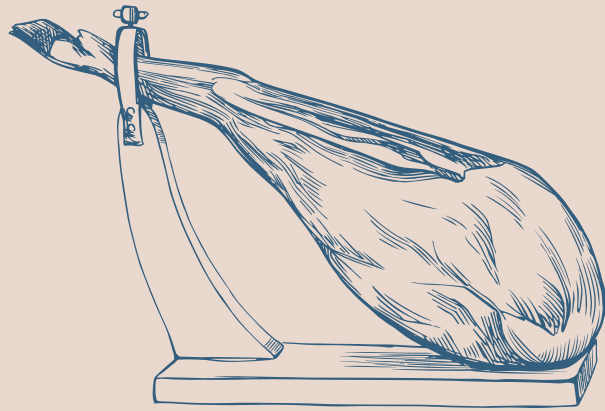
## SOFIA

PDO tomato sauce, mozzarella, 18-month PDO Parma ham, PDO buffalo mozzarella, green pesto, arugula, pine nuts

## BARTOLO

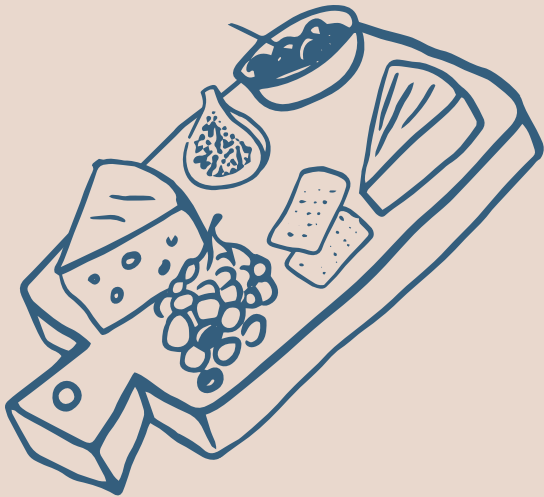
PDO tomato sauce, mozzarella, spicy schiacciata salami, PDO Gorgonzola, Taggiasca olives, oregano, olive oil

# OUR CHARCUTERIE AND CHEESE BOARDS



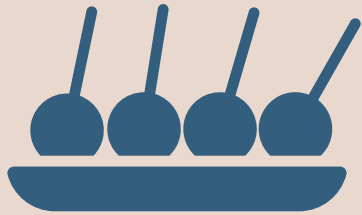
## ITALIAN CHARCUTERIE BOARD

- Pedrazzoli cooked ham braised with bay leaf
- 18-month PDO Parma ham
- Spicy schiacciata salami
- Pistachio mortadella
- Pedrazzoli Coppa Stagionata



## ITALIAN CHEESE BOARD

- Buffalo burrata
- PDO Grana Padano
- Pecorino with truffle or red chili
- PDO Gorgonzola








## OUR ANTIPASTI

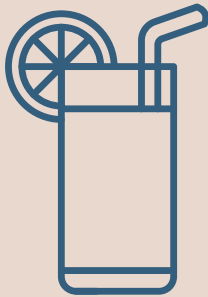
- Cherry tomato, mozzarella, basil and pesto skewers 
- Melon, 18-month PDO Parma ham, mozzarella and basil skewers 
- Italian pasta salad 
- Toasts with crushed sun-dried tomatoes and almonds 
- Green or black tapenade toasts 
- Marinated artichokes and peppers
- Grilled vegetables (zucchini, eggplant, etc.)
- Assorted Italian olives
- Caper berries
- Rosemary chips
- Sesame breadsticks




## OUR DESSERTS

- Mini coffee tiramisù 
- Mini pistachio tiramisù 
- Mini “tiracotta” 
- Mini panna cotta 
- Nocciolata cushions 

# OUR NON-ALCOHOLIC DRINKS



- Still Abatilles water
- Sparkling Abatilles water
- Lemonade (to share) 
- Coca-Cola
- Ice Tea
- Apple juice
- Coffee



# ALCOHOLIC DRINKS

- Italian beers
- Italian wines
- Spritz



# OUR ARTISANAL ICE CREAM



Delight your reception with the ice creams of Gemelli, a company founded by twin brothers, based on creativity, craftsmanship, and authenticity. Embark on a rainbow of flavors and colors — delicious and wholesome!

## Flavors available (100 ml cups):

- Vanilla
- Salted butter caramel
- Cookies / Vanilla
- Arabica coffee
- Stracciatella
- Roasted sesame
- Strawberry
- Milk blossom / Clementine
- Lemon / Verbena
- Almond / Orange blossom
- Yogurt / Passion fruit coulis
- Apricot with a touch of honey



# ABOUT OUR PRICES



Depending on the chosen package, the price per guest ranges between €25 and €40. Detailed pricing will be provided in our quotation.



This price per guest includes labor and travel costs (within a 50 km radius).

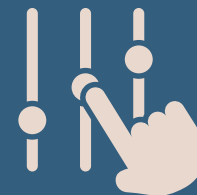
# OUR PROCESS...



A first discussion with us  
about your reception and  
your wishes



A quote will then  
be sent to you



We adjust the  
quote if  
necessary



Once the quote is signed, your  
date is confirmed in our schedule



We organize everything to  
ensure that everything is  
perfect on the big day



# CONTACT US



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