

MENU

BREAD

Baguette bread (1 pcs, 250g)

Black bread made with mother yeast (1 pcs, 2 kg)

Breadrolls (Assorted homemade breadrolls, 3 pcs)

Focaccia (Typical italian flat bread) (1 pcs, 1 kg)

White bread made with mother yeast (1 pcs, 2 kg)

STARTERS

Bresaola rolls filled with ricotta (3 pcs)

Bruschetta mix (Tasting of toasted bread with various sauces, 4 pcs)

Burrata (Typical italian product, 1 pcs)

Caprese (Tomatoes and Mozzarella salad)

Finger Sandwiches (2 pcs)

Fresh vegetables (not cutted, kg)

Italian Antipasto Display (Parma Ham, Salami, Bresaola, Turkey)

Meat Carpaccio (150g)

Mix of sushi line (Sashimi, Nigiri, Uramaki, California Rolls) (50 pcs)

Octopus salad

Panzanella (Typical italian welcome dish with tomato, bread and onions)

Parma ham with melon

Raw vegetables (Pinzimonio)

Salt pastry tartellette (3 pcs)

Small canapè (15 pcs)

Tasting of seafood carpacci (cold fish, 180g)

Tasting of raw fish (2 Shellfish, 1 Oyster, 1 tunafish tartare, 1 seabass tartare, Mussels)

Small langostine tartare seasoned with apple vinegar

Tasting of three raw fish tartare (Tunafish, Yellowtail fish, Sea-bream)

French plateau de cruditès (Oysters, tarteres and shellfish served in tray with ice)

French plateu royal (Oysters, tartares, shellfish and boiled seafood lobster included)

French plateau de crustaces (4 types raw shrimps, 2 raw small langostine flavored with citrus)

Octopus cooked low temperature, browned and served with celeriac sauce

Tasting of cooked seafood (4 types of appetizers)

Shrimps with kataifi served with soy reduction

Culatello di Zibello DOP seasoned 26 months (10 slices)

MAIN COURSE

Bolognese Pasta

Cannelloni (filled and baked pasta, 2 pcs)

Carbonara Pasta

Lasagne (Italian baked pasta with meat sauce)

Lobster soup (Seafood soup with lobster)

Minestrone (Typical italian soup)

Mussels soup

Pasta "in bianco" (Italian pasta served with Parmesan on the side)

Penne with tomato and basil

Ravioli homemade spinaci and ricotta in 4 cheese sauce

Ravioli with meat (bolognese)

Rice with fresh truffle

Rice with lobster

Rice with mushrooms

Rice with saffron

Rice with truffle olive oil

Seafood soup

Spaghetti with seafood

Spaghetti with steamed fish ball

Cylinders pasta with chlorophyll's algae stuffed with clams in sweet garlic sauce

Fagottelli pasta stuffed with octopus in sauce of red shrimps from Mazara del Vallo

Tagliolini fresh pasta with sea urchins and bottarga

Chitarrine fresh pasta with lobster in sauce of shellfish

Homemade gnocchi pasta with seafood

Maltagliati pasta 100% egg yolk with seasoned hare and olives from Imperia

SECOND COURSE

Bistecca fiorentina - T-bone steak (Kg)

Chicken in white cream

Filet of tuscan beef in whisky sauce (300g)

Grilled Chicken (1/2 chicken)

Grilled chicken breast

Grilled mix of meat (1 pcs Steak, 1 pcs Chicken, 1 pcs Sausage)

Grilled prawns (5 pcs)

Grilled Salmon (200g)

Grilled seabass (4,5hg)

Grilled seabream (4,5hg)

Grilled swordfish

Grilled Veal steak (300g)

Hole duck roasted

Hole Rabbit roasted

Lobster salad (The typical Italian Catalana)

Meat balls with tomato and meat sauce (6 pcs)

Melanzane alla parmigiana (Eggplants baked with tomatoes and Parmesan)

Seabass (Steamed, 4.5 hg)

Seabass cooked "Isolana" style (4,5hg)

Seabrem (Steamed 4.5hg)

Squids "in zimino" (Tuscan traditional recipe with tomatoes and spinach)

Steamed Chicken breast

Grilled squid and shellfish served with its mayonnaise express

Filet of turbot fish seasoned with white balsamic vinegar, golden and crisp with vegetables

Cubes of tunafish cooked low temperature

Sliced yellowtail fish at herbs and purple potato chips

Small-langoustine cooked with steam, beluga caviar and mayonnaise prawns

Duck breast cooked in low temperature vacuum, lacquered with honey in orange sauce

SIDE DISHES

Backed potatoes

Caviar Beluga (28 g)

Caviar Iranian (50 g)

Cheese (Assorted local cheese, 3 pcs)

French fries

Fresh herbs garnish

Grilled vegetables (Zucchini, Pepperoni, Eggplant, Carrots)

Guacamole patè (200g)

Hummus (200g)

Lemon hole

Lemon slides (1 pcs)

Mashedpotatoes

Mortadella (kg)

Orange hole

Orange Sliced

Oysters (Type: Tsarskaya, 1 pcs)

Patè de foie gras (300 g)

Salted Asparagus

Salted Spinach

Sour cream (panna acida)

White rice (steamed pilaf)

SALADS

Argula salad (Argula, shaved parmesan)

Avocado salad (Tomatoes, cucumber, avocado, onions, parsley, olives, basil)

Caesar salad (Tomatoes, Lettuce, Parmesan, Bread, Prawns)

Caesar salad (Tomatoes, Lettuce, Parmesan, Toasted bread, Chicken)

Cobb Salad (Chicken, Eggs, Bacon, Roquefort Cheese, Cherry tomatoes, Avocado, Onions)

Crab Salad (Crab, Celery, red onions, cherry tomatoes, Mayonese, black pepper)

Greek Salad (Olives, Feta, Tomatoes, Onions, Toasted bread)

Green salad (A mix of green leaves)

Green salad mix (Beans, Tomatoes, Green leaves)

Nicoise Salad (Fresh Tuna, Eggs, Green leaves, Boiled potatoes, Green beans, Cherry tom., Anchoves, Yellow pepperon)

Olivier salad (potatoes, carrots, cucumber, peas, eggs, celeriac, onions, chicken)

Quinoa salad (Quinoa, tomatoes, onions, cucumber)

Seafood salad (Shellfish, clams, mussels, squids, cherry tomatoes)

DESSERT

Apple tart

Berries (kg)

Berries Tartlets (1 pcs)

Cannolo Siciliano

Cheese Cake

Chocolate hot flan

Crème brûlée

Fresh seasonal fruit not cutted (kg)

Fresh strawberries (200g)

Fruit Mix (Tasting of sliced seasonal fresh fruit)

Icecream homemade (Chocolate or Cream) (500 g)

Icecream homemade (Chocolate or Cream) (500 g)

Muffins

Panna Cotta

Panna spray (spray whipped cream)

Tasting of Macarons (3 pcs)

Tasting of pastry (gourmandise 18 pcs)

Tiramisu in glass

Torta coi bischeri (Cake typical of Pisa town, kg)

Torta del nonno (Typical italian cake) (1 pcs)

Waffle with chantilly cream and berries

Tartlet with pastry cream and berries

Cylinders of pastry stuffed with milk's cream

Dessert of the day (kg) (it depends by the market conditions)

OLIVE OIL & DRESSING

Ligury Olive Oil with "Taggiasche Olives" (100% Italian, "Piccardo Savorè") (1 bottle)

Salad Dressing (Oil, Vinegar, Salt, Pepper) (1 pax)

Tuscan Olive Oil (100% Italian, "Piazza del Palio") (1 bottle)

DRINKS

Beer Becks

Beer Heineken

Beer Moretti

Coca-cola (0.33)

Coffee espresso (0,5 Lt)

Fanta (0,33)

Fresh shake (Strawberries, Bananas, Kiwi)

Hot Coffee (0,5Lt)

Hot Water (0,5Lt)

Local beer from Pisa based on Vermentino grape

Low fat Milk (0,25 Lt)

Milk (250ml)

Red-Bull

Skimmed Milk (0,25 Lt)

Squeezed Apple Juice (0,5 Lt)

Squeezed Apple Juice (1 Lt)

Squeezed Grapefruit Juice (1 Lt)

Squeezed Grapefruit Juice (0,5 Lt)

Squeezed Orange Juice (0,5 Lt)

Squeezed Orange Juice (1 Lt)

Squeezed Orange Juice (1,5 Lt)

Squeezed Pinapple Juice (0,5 Lt)

Water "Acqua levissima" Sparkling

Water "Acqua panna" Still

Water "Perrier" (0,33)

Water San Pellegrino (0,33)

BREAKFAST

Boiled eggs (1 pcs)

Buckwheat on the water

Buckwheat on the milk

Butter (1 pcs)

Cheese Omelette

Croissant plain (1 pcs)

Dried fruits

English butter biscuits (1 package)

Fried Bacons

Fruit Yogurt

Grilled Sausages (3 pcs)

Ham and cheese Omelette

Ham omelette

Honey (1 pcs)

Oatmeal on milk

Oatmeal on water

Pancakes (8 pcs)

Plain Yogurt

Scrambled eggs

Toasted bread with foie gras patè (1 pcs, 100 g)

Tomato Omelette

SERVICES

Flower Arrangement (on customer's budget)

Icecubes (kg)

International news papers (on customer's preferences)

Mayonese (1 pcs)

Packaging

Packaging + ice container and del. ser. LIRP (PSA)

Packaging and delivery service LIRP(PSA)

Packaging big and delivery service LIRP (PSA)

Packaging with ice container

Printed menù

Thermos Flask

Toys for children (on customer's budget and preferences)

Other needs... (on customer's needs)

SMOOTHIES

Strawberry Smoothie

- → 800g strawberries
- → 4-5 stems mint
- → 200g yoghurt
- + 400 ml almond milk

Green Smoothie 1

- → 2 kiwis
- → 1 cucumber
- → 2 green apples
- → 50g lamb's lettuce
- → 1 lime
- → 2 tablespoon honey
- → 2 stems mint

Avocado-Banana Smoothie

- → 1 avocado
- → 2 small bananas
- → 100g yoghurt
- → 500 ml orange juice
- → 1/2 lime
- → 1 tablespoon chia seeds

Raspberry Banana Smoothie

- + 125g raspberries
- → 1/2 banana
- → 100 ml orange juice

Coconut Matcha and Banana Smoothie

- → 100 ml coconut water
- → 1 teaspoon matcha powder
- → 1/2 banana
- → 100g yoghurt

Watermelon Smoothie

- → 6 cups of seedless watermelon, chopped
- → 1 cup of lemon sherbet, non-fat milk, or low-fat vanilla yogurt
- → 12 ice cubes

Pineapple Smoothie

- → Skim milk 1 cup
- → Canned pineapple tidbits in juice 4 oz
- → Organic flaxseed oil (cold pressed) 1 tablespoon
- → Ice handful

Mixed Berry Smoothie

- → cup of frozen berries.
- → 1/2 cup of non-fat vanilla or plain yogurt or 1/2 cup of low-fat milk.
- → Ice (optional)

Green Smoothie 2

- → 1 banana (frozen is better)
- → 1 apple
- → 1/2-1 bag spinach
- → 6-8 oz almond milk
- → Juice of one lemon (or 1/2 lemon)
- → Ice

Mango Green Smoothie

- → 1 cup frozen mango
- → 1/2 cup frozen pineapple
- → 4 handfuls of spinach
- → 6-8 ounces pineapple juice (for sweeter) or ice/water

Blueberry Smoothie

- → 1 banana
- → 1 bag frozen blueberries
- → 1 cup almond milk
- → 1 heaping spoon of peanut or almond butter
- → 1 scoop pea protein powder

COMPANY INFORMATION

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