



**DIVINO** DELI



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## MEAT

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Choose from small or large platters of some of our most popular Italian charcuterie. We will arrange the sliced meats on trays, ready to be placed directly on your table.

### SALAME MILANO

Small – 18 Slices £4.00/ Large – 36 Slices £7.00  
One of Italy's most famous styles of salame. Fine-grained meat, seasoned simply with salt, pepper & garlic.

### FINOCCHIONA

Small – 12 Slices £4.00/ Large- 24 Slices £7.00  
Tuscan cured pork, it owes its name to the fennel seeds with which it is flavoured.

### SOPRESSATA IRPINA

Small – 18 Slices £4.00/ Large – 36 Slices £7.00  
Coarsely ground, aged salame flavoured with black pepper.

### MORTADELLA

Small – 8 Slices £4.00/Large - 16 slices £7.00  
Slow-cooked fine pork ham flavoured with salt, pepper, mild spices and pistaccio.

### PROSCIUTTO CRUDO

Small – 8 slices £7.00/Large – 16 slices £13.00  
The quintessential Italian cured ham.

### CULATELLO IRPINO

Small – 8 Slices £7.00/ Large – 16 Slices £13.00  
The king of salumi, made from the large muscle mass in the rear leg of the pig. The flavour is robust and redolent of the old, humid caves where they spend their 12 months drying.

### COPPA

Small -12 Slices £4.00/ Large – 24 Slices £7.00  
Cured pork neck with a white edging of fat that gives some sweetness.

### BRESAOLA

Small – 15 Slices £ 8.00/Large – 30 Slices £15.00  
Salt-cured and air-dried fillet of beef from Northern Italy.

### SALAME NAPOLI

Small – 18 Slices £4.00/ Large – 36 Slices £7.00  
From the Campania region. Similar to Salame Milano but with a coarser grain.

### VENTRICINA

Small – 12 Slices £4.00/ Large– 24 Slices £7.00  
Spicy salame traditionally from the Abruzzo region.

### SPECK

Small – 8 Slices £5.00/Large – 16 Slices £9.00  
Gently smoked lean leg of pork from the mountains of Northern Italy.

### PROSCIUTTO COTTO TOSCANO

Small – 6 Slices £5.00/Large – 12 Slices £9.00  
Cooked Tuscan ham.

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# FORMAGGI / CHEESE

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Choose from our selection of cheeses from across Italy. Please order in multiples of 100g, allowing at least 100g per person. The characteristics of the cheese will determine how it can be served but in all instances please let us know if you would prefer your selection to be kept whole. Where appropriate we will arrange your choice of cheese on trays.

## MATURE

Hard cheese that can be broken into bite-sized pieces.

**PARMIGIANO REGGIANO** £3.50/100g  
40 months or 36 months red cow.

The hard, granular cheese renowned throughout the world. Straw yellow in colour with a distinctive yet delicate aftertaste of grass.

**PECORINO ROMANO** £3.00/100g  
Made from 100% sheep's milk, this hard cheese dates back to Roman times. A sharper alternative to Parmigiano Reggiano.

**PROVOLONE PICCANTE** £2.50/100g  
Semi-hard Southern Italian cheese made from cow's milk and aged for a minimum of four months.

**PECORINO CALCAGNO PEPATO** £3.50/100g  
Mature, hard sheep cheese with black peppercorns.

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## HARD & SEMI HARD

These cheeses are practical for slicing into individual portions according to requirements.

**ASIAGO** £3.00/100g  
A creamy cheese from the Veneto region. Made from raw cow's milk, it has a mild, sweet flavour and a gentle aftertaste.

**UBRIACO AL VINO ROSSO** £3.50/100g  
This "drunken" cheese is made from pasteurised whole cow's milk. The cheese is submerged for several days in the grape musts left over from the production of red wine, staining the rind and giving a fruity flavour to the cheese.

**UBRIACO AL PROSECCO** £3.50/100g  
Produced in the same way as the "Ubricaco al Vino Rosso," only using the skins of the Glera grapes from which Prosecco is produced. An incredibly aromatic cheese with notes of wood and wine.

**PECORINO AL TARTUFO** £4.00/100g  
Ewes milk, with truffles.

## SEMI-SOFT

The texture of these cheeses means they are served in whole pieces for guests to help themselves.

**TALLEGIO** £3.00/100g  
A soft, creamy cow's milk cheese from Lombardy. The flavours are mild and nutty.

**FONTINA** £3.50/100g  
A principle ingredient in Fondue (Fonduta alla Valdostana), this cheese made from raw whole cow's milk captures the grassy notes of the Italian Mountains.

**GORGONZOLA** £2.00/100g  
Cow's milk cheese from Lombardy. The blue-veined cheese is firm, moist, and buttery with a sharp yet sweet flavour.

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## SOFT

These cheeses need to be served in separate containers, for guests to help themselves.

**GORGONZOLA E MASCARPONE** £2.50/100g  
A mild, creamy gorgonzola layered with mascapone, that is perfect eaten as a dip with torn pieces of crusty bread or sticks of celery.

**MOZZARELLA DI BUFALA** £2.50/125g (WHOLE BALL)  
Made from the milk of water buffalo, this fresh, soft cheese is a richer, creamier alternative to the traditional cow's milk mozzarella.

**BURRATA PUGLIESE IN FOGLIA** £5.00/250g (WHOLE BALL)  
Spun cheese is used to create a pouch that is then filled with a mixture of fresh, shredded mozzarella and cream to make this incredible Apulian delicacy.

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## OLIVES & ANTIPASTI

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Served in table-ready tubs, sealed for freshness, ready to be opened just before serving

### MARINATED OLIVES

#### OLIVE "CAPRICCIOSA" £2.50/100g

Mixed pitted black and green olives, marinated in sunflower oil, vinegar and natural spices, with mushrooms peppers and artichokes.

#### KALAMATA MIX £2.50/100g

Pitted olives mixed with Royal Artichokes, zingy Peppers and Fresh Herbs.

#### OLIVE VERDI CON AGLIO £2.50/100g

Plump green olives with the crunch and sweetness of treated garlic.

#### OLIVE LIMONE £2.50/100g

Green pitted olives with Sicilian lemons for a citrus tang, Perfect with fish.

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### NON-MARINATED OLIVES

#### NOCELLARA DEL BELICE £2.50/100g

Mild green olives from Sicily, picked from trees grown in the fertile soils surrounding Mount Etna.

#### OLIVE MISTE £2.50/100g

A mixture of green Nocellara, and Black Moroccan Olives.

### VERDURE ASSORTITE ASSORTED MIXED VEGETABLES

#### POMODORI SECCHI £2.50/100g

Sundried tomatoes.

#### CIPOLLE BORETTANE £2.50/100g

Pearl onions in balsamic vinegar.

#### CARCIOFI GAMBO ROMANA GRIGLIATI

£2.50/100g

Seasoned and grilled whole artichokes with stem.

#### AGLIO MARINATO £2.50/100g

Sweet garlic marinated in extra virgin olive oil, wine vinegar, herbs and sweet pepper.

#### PEPERONI RIPIENI DI TONNO E CAPPERI

£3.00/100g

Peppers stuffed with tuna and capers.

#### ASPARAGI SELVATICI £3.00/100g

Wild Asparagus marinated in extra virgin oil and white vinegar.

#### TRIS DI FUNGHI £2.50/100g

Mixed mushrooms.

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## PANINI / SANDWICH PLATTERS £30.00

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6 ciabatta cut into 12 portions per platter of our delicious sandwich combinations,  
Please choose a maximum of six fillings per platter from the following

PROSCIUTTO DI PARMA, FRESH TOMATO, MOZZARELLA & BASIL

MORTADELLA, PROVOLONE & SALAD

SALAME MILANO, PROVOLONE, SUNDRIED TOMATO & SALAD

BRESAOLA, PARMIGIANO REGGIANO, PESTO & ROCKET

VENTRICINA, TALLEGIO & FRESH TOMATO

FILLET OF AUBERGINE, MOZZARELLA, FRESH BASIL (V)

PROSCIUTTO COTTO & MOZZARELLA

ROASTED PEPPERS, GOAT'S CHEESE & ROCKET (V)

PLT – CRISPY PANCETTA, LETTUCE, FRESH TOMATO & MAYONNAISE

ARTICHOKE, PROVOLONE, ROCKET FRESH TOMATOES & SALAD (V)

MOZZARELLA, BASIL & PESTO (V)

TUNA MAYONNAISE, SWEET CORN, RED ONION AND SALAD

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## INSALATA DI PASTA / PASTA SALADS £20

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Ideal for 4-6 people.

PENNE, AUBERGINE, CHERRY TOMATOES, BASIL & PARMIGIANO REGGIANO (V)  
FUSILLI, PROSCIUTTO COTTO, MOZARELLA, PESTO & SUN BLUSH TOMATOES  
RIGATONI, MOZARELLA, TOMATO & BASIL (V)

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## INSALATE SENZA CARBOIDRATI / CARB - FREE SALADS £20.00

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Ideal for 4-6 people.\*

INSALATA DI MELANZANE, CECI E POMODORINI (V)  
Aubergine, Chickpeas, Cherry Tomatoes, Onion, Marinated Garlic and Extra Virgin Olive Oil

INSALATA DI BORLOTTI, POMODORI E OLIVE NERE (V)  
Borlotti Beans, Cherry Tomatoes, Black Olives, Red Onion, Rocket and Extra Virgin Olive Oil

INSALATA DI FAGIOLINI, PANCETTA E PARMIGIANO REGGIANO  
Green Beans, Pancetta, 40 Month Maturated Parmigiano Shavings, Red Onion, Extra Virgin Olive Oil and Flavored Balsamic Glaze

INSALATA POMODORO E TONNO  
Cherry Tomato, Red Onion and Tuna

INSALATA RUCOLA E PARMIGIANO REGGIANO  
Rocket Salad, Drizzled with Extra Virgin Olive Oil and Balsamic Glaze topped with 40 Month Maturated Parmigiano Shavings

INSALATA CAPRESE (V)  
Mozzarella di Bufala, Fresh Tomato, Fresh Basil & Extra Virgin Olive Oil

\*Also available as individual portions. Please ask for details.

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## TEGLIE / OVEN DISHES £35.00

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Freshly prepared in large trays, these traditional Italian recipes are perfect for sharing as a hot primo or secondo. We prepare them in oven-ready disposable trays ready for you to reheat before serving. (Serve 6 as a main or 8 as a starter) Re-heat at 180C for approximately 15 - 20 minutes, or until piping hot.

### PENNE ALLA SICILIANA (V)

Penne, Scamorza (Smoked Mozzarella), Aubergine, Tomato, Chilli & Parmigiano Reggiano

### LASAGNE ALLA BOLOGNESE

Lasagne Layered with Bolognese, Béchamel, mozzarella & Parmigiano Reggiano

### GNOCCHI ALLA SORRENTINA (V)

Gnocchi, Rich Tomato Sauce, Mozzarella, Basil & Parmigiano Reggiano

### PARMIGIANA DI MELANZANE (V) £40.00

Grilled aubergine, rich tomato sauce, mozzarella

### PENNE AL POMODORO (V)

Penne, Tomato Sauce & Parmigiano Reggiano

### CANNELLONI RICOTTA E SPINACI (V)

Tomato sauce, ricotta and spinach

### PACCHERI ALLA BOLOGNESE

Paccheri with Bolognese Sauce, Bufalo Mozzarella

### ORECCHIETTE BROCCOLI E SALSICCA

Orecchiette with a creamy broccoli sauce and fresh italian sausage

### PASTA E POLPETTE

Rigatoni Tomato Sauce, Meatballs and Basil

### PENNE ALL' ARRABBIATA (V)

Penne, Arrabbiata Tomato Sauce with chilli, garlic and parsley

### RIGATONI CON SALSICCIA

Rigatoni, Spinach, Italian Sausage and Tomato

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## DOLCI

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Finish on a sweet note with our selection of Italian desserts and confections

### TIRAMISU £25.00

per tray of 9 - 12 portions

A rich dessert from the Vento region made by layering savoiardi biscuits, mascarpone and strong espresso coffee (with option of liqueur)

### MINI CANNOLI / SFOGLIATELLE £18.00

per tray of 20 portions

The famous Sicilian / Neapolitan crispy shells filled with a variety of different fillings: chocolate, cappuccino, pistacchio, lemon, white chocolate and zabaglione

### CANNOLI SICILIANI £10.00

for a box of 3

Traditional Sicilian pastry made with a chocolate lined biscuit filled with a sweet ricotta cheese, chocolate chips and candied fruits

### SFOGLIATELLE NAPOLETANE £10.00

for a box of 4

Crumbly outer pastry shell filled with baked ricotta and candied orange



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## TERMS & CONDITIONS

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Our catering menu is suitable for any type of event, whether an office meeting, a dinner party or at home.

Collection only from the store.

Please order in store, by email or over the phone.

All food is supplied in large disposable trays / platters for immediate use.

All food is prepared in a kitchen that handles nuts.

### **PLEASE NOTIFY US OF ANY ALLERGIES OR INTOLERANCES**

Orders must be placed a minimum of 48 hours in advance.

Some ingredients / dishes may be substituted with similar alternatives due to seasonality / availability. We will inform you in advance of any changes.

Payment can be made in store or by phone.

### **PAYMENT MUST BE MADE IN ADVANCE.**

All prices in this menu are for outside catering purposes only.

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