

SIGNORINO PIZZA

Buon appetito

TRADITIONAL PIZZAS

- Margherita** - tomato, mozzarella, fresh basil
- Capricciosa** - tomato, mozzarella, ham, mushroom, olives
- Diavola** - tomato, mozzarella, hot salami
- Vegetariana** - tomato, mozzarella, mushroom, capsicum, olives
- Napoletana** - tomato, mozzarella, olives, anchovy
- Cotto e funghi** - tomato, mozzarella, ham, mushrooms
- Salami e pepperoni** - tomato, mozzarella, salami, capsicum, onion
- Vampa** - oil, garlic and mix herbs
- Tonno e Cipolla** - tomato, mozzarella, tuna, onion
- Marinara** - tomato, garlic, oregan, anchovy
- Crudaiola** - mozzarella, rocket, cherry tomato, parmigiano cheese
- Formaggio** - garlic and mozzarella



GOURMET PIZZAS

- Zucca** - pumpkin cream, bacon and shaved parmigiano cheese
- Salsiccia e funghi** - tomato, mozzarella, Italian sausage, mushrooms
- Salsiccia e patate** - mozzarella, rosemary potato, Italian sausage
- Lobosco** - mozzarella, truffle cream, mixed mushrooms
- Ortolana** - tomato, mozzarella, mixed grilled vegetables
- 4 formaggi** - selection of four cheeses on a white base
- Prosciutto** - slow cooked tomato sauce, fresh fior di latte, prosciutto
- Parmigiana** - tomato, mozzarella, grilled eggplant, basil, parmigiano
- Mortazz** - mozzarella, mortadella, pistachio, burrata
- Asparagi** - tomato, mozzarella, sautéed asparagus, crispy bacon
- Lucana** - mozzarella, speck, topped with fennel taralli
- Salmone** - mozzarella, zucchini, smoked salmon and cream cheese
- Verde** - mozzarella, home made pesto, tomatoes, shaved parmigiano
- Affumicata** - smoked scarmorza, broccolini and potato
- Pera** - mozzarella, gorgonzola, pear and walnuts
- Calabrese** - tomato, mozzarella, nduja, onion, olives
- Sorbi** - mozzarella, mild salami, fresh ricotta & black pepper



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DESSERT PIZZAS

Nutella

Nutella & Banana

Mix Berry & White chocolate - berry coulis & shaved white choc

Positano - lemon curd and fresh cream



SOMETHING EXTRA



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APERITIVO

Mini Arancini Ragù - Traditional bolognese & peas

Mini Arancini Funghi - Béchamel, mozzarella and mushrooms

Mini croquettes - Ham & cheese

INSALATE

Caprese skewers - Cherry tomato, mozzarella and basil

Giardino - mix lettuce, cucumber, red onion

Rocket & Pear parmigiano cheese, balsamic

GELATO

Gelato - traditional all natural gelato (100% gluten free)

- Lemon (sorbet/vegan)
- Mango (sorbet /vegan)
- Strawberry (sorbet/vegan)
- Salted Caramel
- Chocolate
- Cookies & cream
- Boysenberry Swirl
- Pistachio
- Brownie



*Gluten-free and vegan options available on most menu options
please advise of any allergies before your event*

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Price list

PACKAGE UNO

50 pizzas

\$1750

choice of 3 traditional & 3 gourmet

PLUS

one dessert pizza (if required)

PACKAGE DUE

70 pizzas

\$2100

choice of 3 traditional & 3 gourmet

PLUS

one dessert pizza (if required)



PACKAGE TRE

90 Pizzas

\$2450

choice of 3 traditional & 3 gourmet

PLUS

two dessert pizza (if required)

ALL YOU CAN EAT

\$35 per person

choice of 3 traditional & 3 gourmet options

Set time limit based on guest numbers

Min 60 people

Bespoke pizza packages available - just ask!

SIGNORINO PIZZA

Price list - continued

APERITIVI

Mini homemade arancini

\$4 per piece

Mini homemade croquettes

\$4 per piece

minimum order 50



INSALATE

\$6 per salad serve

Salads served individually or in bowls for sharing

min order 25

GELATO

\$6.50 per serve

Choose 2 to 4 flavours
depending on guest numbers

min spend \$400



Bespoke packages available

SIGNORINO PIZZA

STUFF TO NOTE

- Most pizza options are possible, just get In touch with the team to discuss
- Our pizzas are approx. 11-12"
- Minimum spend on pizza during the week is \$1750
- Gluten free options available at an extra \$6 per pizza
- Travel charges apply for travel outside our 25km radius, please speak with us for an accurate travel quote
- Surcharges apply Friday - Sunday and public holidays (\$200) from 1/10-30/04.
- Service starting after 8pm will incur a late night charge.
- As we have an open flame, the area must be clear of buildings, trees, bushes etc.
- One 10 amp plug is required, alternatively we can use our generator for an additional charge
- We are able to trade on private property, and some council areas upon receipt of council permits (you will be responsible for council permits)
- ideally we would be working from a hard flat surface, please talk to us about access, slopes or tight spaces
- We have permits to trade on total fire ban days

SERVICE FAQ

- Our team arrive approx. two hours before service for set up
- Your selection of pizzas are served onto wooden boards to our service table which is within 1-2 meters of our truck.
- Signorino supply napkins and paper plates
- If pizza are to be walked around for guests or moved from the service table, we ask you arrange waitstaff or ask friends/family for help
- If aperitivi are ordered, they are served directly before pizza service
- All you can eat service times are:
 - 50 - 80 guests - 1.5hrs
 - 81 to 100 guests 2hrs
 - 101 to 130 guests 2.5 hours
 - 131 to 150 guests 3 hour



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STUFF TO NOTE

PAYMENT TERMS

- Deposit of 30% payable at time of booking
- Balance due 3 weeks before event date
- Refund is possible, however one 3 weeks notice is required
- Cancellations made within 3 weeks of your event will forfeit their deposit

SIGNORINO ORIGINAL

- Able to cook up to 4 pizzas at a time
- Signorino is 1.7m wide by 3.5 long, so we fit through small spaces
- We are approx. 2.3 meters tall so fit through most garages to get to backyards.
- When set up, we need approx. 3.5m x 3.5m of space (we get bigger when our pizza bench comes out).

SIGNORINO VESPA

- Is able to cook 5-6 pizzas at a time
- Signorino Vespa is 2.1 meters tall and needs 6.5meters (length) x 3.5meters (wide) of space. This includes work space.

GELATO service

- Gelato is served from our food trucks and service starts once pizza service is complete.
- A Gelato bar is available at an additional cost
- Min spend \$400



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