



# PARTY

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## 1: Food Lab baby Bites

### **Baby pizzas**

our famous vegetarian Baby Pizzas

### **Focaccia bite**

with Crunchy Courgette Black Olive pate and Mozzarella

### **Focaccia bite**

with Parma ham, rocket and taleggio

### **Sweet baby Grape bread**

Just grapes and flour make a delicious cake

### **Quantity per guest:**

2 baby pizzas

2 focaccia baby bite

1 baby grape bread

**Price per head**

**£ 6.50**

## 2: Food lab office

### **Panino al Prosciutto**

Home made multigrain Baguette filled with Ham and Mozzarella

### **Focaccia Caprese**

Home made Focaccia Bread filled with Mozzarella Tomatoes and Basil pesto

### **Selezione di insalate**

A selection of our best house salads served in individual portion Barrel Aged, mature yet fruity with soft warm jammy spices

### **Baby chocolate and blueberry muffins**

A selection of our baby muffins

**Quantity per guest:**

1/2 Panino

1/2 Focaccia

1 Salad selection

1 Baby muffin

**Price per head**

**£10.00**

### 3: Food lab favorite party

**The Food Lab Antipasti**

A selection of cured meat and cheeses served on disposable cardboard tray with pickles, wine jelly, Focaccia Bread and Fresh fruit.

**Focaccia Bite**

Focaccia bite with Crunchy Courgette Black Olive pate and Mozzarella

**Crab and Avocado**

Just boiled Devon Crab on fresh Avocado with lemon dressing served on a wooden spoon

**Baby pizzas**

our famous Baby Pizzas

**Aubergine Parmigiana Millefoiles**

Grilled Aubergine roasted Mediterranean Style

**Quantity per guest:**

1 Maxi Board with Antipasti

1 Focaccia Bite

1 Crab and Avocado

1 Baby Pizza

1 Parmigiana

**Price per head**

**£15.00**

## 4: Food lab Proper Tuscan

### **The Food Lab Tuscan Antipasti**

A selection of Tuscan cured meat and pecorino cheeses served on disposable cardboard tray with pickles, wine jelly, Focaccia Bread and Fresh fruit.

### **Pappa al Pomodoro**

The most popular Tuscan Soup with Tomatoes, Basil and rustic bread

### **Porchetta**

Slow roasted pork marinated in Herbs served with “LP17”, Liliana’s special secret sauce

### **Selezione di insalate**

A selection of our best house salads

### **Ricotta e Fichi**

Ricotta cheese, crunchy biscuits and figs amuse bouche

### **Quantity per guest**

1 Maxi board of Tuscan antipasti

1 pappa al pomodoro

1 porchetta

1 salad portion

1 ricotta amuse

**Price per head**

**£25.00**

## 5: Crazy about canape’

### **Baby pizzas**

our famous vegetarian Baby Pizzas

### **Focaccia bite**

with Fennel salami, Wild garlic pate and Mozzarella

### **Crab and Avocado**

Just boiled Devon Crab on fresh Avocado with lemon dressing served on a wooden spoon

### **Bruschettina di Tartufo e Taleggio**

Truffle and Taleggio crunchy bruschettina

**Tartine di gamberi e porri**

Puff pastry tartellette with prawns and leek

**Rotolini di salmone affumicato e ricotta finocchietto**

Smoked salmon ,ricotta and dill wrap

**Sweet baby Grape bread**

Just grapes and flour make a delicious cake

**Bignoline alla nocciola**

Hazelnuts flavored mini éclat

**Bignoline alla crema**

Chantilly flavored mini éclat

**Quantity per guest**

2 baby pizzas

1 focaccia baby bite

1 crab and avocado

1 truffle and taleggio bruschetta

1 prawns and leek tartellette

1 smoked salmon and ricotta wrap

1 grape bread

1 hazelnuts mini éclat

1 Chantilly mini éclat

**Price per head**

**£15.00**