



# GUCCCE

PIZZERIA E CUCINA ITALIANA

*catering*





# christmas selection

Chicken (gf)

*- stuffed with cranberry and pistachio*

*pricing & specifications*

- » serves 6- 8 (per 2 kg)
- » \$60/kg chicken
- » min 2kg order

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# antipasti trays

lamb meatballs

*- served in a rich brandy sauce*

grilled fennel cacciatore

*- with red wine, honey, olives & thyme served with  
toasted focaccia*

chilli octopus

*- in a spicy tomato sauce, peppers, potatoes*

fried baby squid

*- served with caper aioli & lemon wedges*

chilli mussels

*- served in a spicy tomato-based sauce*

## pricing & specifications

» serves 4-6

» antipasti trays are \$70 each

» served in 25cm x 32cm aluminium foil trays

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**Spinach and ricotta ravioli (v)**

— served with Pomodoro sauce & stracciatella cheese

**Blue cheese gnocchi (v)**

— served with a blue cheese crème, walnuts & rocket

**Gnocchi Napoletana and stracciatella cheese (v)**

**Crab gnocchi**

— served with blue swimmer crab, courgette & tomato salsa

**Duck agnolotti**

— served with sage & brown butter

**Saffron cavatelli**

— served with pulled chicken & spinach in a creamy sundried tomato sauce & shaved Parmigiano

**Mushroom & truffle risotto (v,gf)**

— creamy risotto served with porcini mushroom, truffles and shaved Parmigiano

**Braised lamb risotto (gf)**

— creamy risotto served with braised lamb, broccolini and smoked scamorza

**King prawn & pesto fettuccine (gfo)**

— served with cherry tomatoes, spinach and pistachio crumbs

**Pappardelle alla bolognese (gfo)**

— served with bolognese & shaved Parmigiano

**Pappardelle e gamberi (gfo)**

— served with Shark Bay king prawns, cherry tomatoes & mushroom jus

**Wood-fired oven lasagna**

— layered with our béchamel sauce, signature bolognese & fresh pasta

**Linguine marinara (gfo)**

— served with squid, fresh mussels, prawns & cherry tomatoes

# pasta trays

pricing & specifications

» serves 4-6

» pasta trays are \$70 each

» served in 25cm x 32cm aluminium foil trays

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## contorni trays

pan-fried Brussel sprouts (gf)

- served with crispy pancetta, sultana and toasted almonds

sautéed broccolini (gf,v)

- with garlic, taggiasche olives & shaved pecorino

sautéed vegetables (gf,v)

- assorted vegetables sautéed with garlic & lemon

rosemary baked potatoes (gf,v)

- wood-fired oven-baked potatoes with rosemary & garlic

### pricing & specifications

» serves 4-6

» contorni trays are \$40 each

» served in 25cm x 32cm aluminium foil trays

## salads trays

mixed salad (gf,v)

- mixed leaves served with red onion, cherry tomatoes, radish & shaved Parmigiano

fennel salad (gf,v)

- spinach, walnuts, cranberries & shaved parmigiano

goats cheese salad (gf,v)

- rocket, goats' cheese, beetroot, apple & sultanas

blue cheese salad (gf,v)

- gorgonzola, caramelised pear, walnuts, shaved Parmigiano & balsamic reduction

chicken salad (gfo)

- mixed leaves, aioli base, capers, pancetta, shaved pecorino & carasau bread

### pricing & specifications

» serves 4-6

» salad trays are \$40 each

» served in 25cm x 32cm aluminium foil trays

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Please submit all enquiries to [\*\*INFO@GUCCE.COM.AU\*\*](mailto:INFO@GUCCE.COM.AU)  
or call us at **6107 2484**  
for a free quote!

**Cut-off date for catering orders:**  
21st of December 2022

**Collection times:**  
24rd of December 2022;  
11.30 a.m – 5 p.m

WE CANNOT WAIT TO DELIVER THE GUCCE EXPERIENCE TO YOU.



☎ 6107 2484

36 ARDROSS ST, APPLECROSS 6153

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