



ITALIAN CATERING

Cooking is showing you're caring for others, for their satisfaction and their well-being. With this in mind Nicoletta Tavella of La Cucina del Sole has been organizing cooking courses and cooking workshops for years. Now she also organizes **Italian catering** and **private dining events** based on your wishes, with style and love for quality and durability. No mass production but customized work. With her team she prepares for you and your guests the most delicious dishes, from **aperitif snacks** to a **complete dinner**: the best of the Italian cuisine with the very best **organic** and Italian products.

Think of original, regional cuisine and all-round classics such an **antipasti buffet** with a variety of tapas-like appetizers, or a classic "*primo, secondo e dolce*" combination (a *primo* is pasta, soup or risotto followed by a main course - *secondo* - with side dishes and an authentic Italian *dolce*, the dessert).

At La Cucina del Sole we assemble the menu based on your needs and wishes and ensure you a memorable dining experience for a **lunch**, a **cocktail** or a **dinner** at your home, at the office or at the location of your choice. If you wish, also in our **cosy cooking studio** for a comfortable **private dining experience**.

We use only fresh, mostly **organic ingredients** and the **best Italian products**. Furthermore, quality and love are the main ingredients in our kitchen. We can complete your meal with a selection of drinks (organic Prosecco, wine, Italian mineral water and organic juices) or with a wide choice of **Italian wines** thanks to our network of wine importers and experts.

Nicoletta is a **certified sommelier** and can create excellent wine pairings.

She is also specialized in the **healthy Italian cuisine** and can create for you a balanced and yet very tasty menu. Prices on request.

If you have a spacious and well-equipped kitchen it is also possible to hire Nicoletta as a **private chef** on location. Prices on request.

Italian cooking school "La Cucina del Sole" by Nicoletta Tavella

Address: Warmondstraat 180-182 - 1058 LC Amsterdam, Tel.: 020 - 789 1779 of 06 54 650 239
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SUMMER MENUS

ANTIPASTI BUFFET:

A selection of bite-sized nibbles / finger-food:

- **marinated roasted bell peppers on toast**, with capers and fresh herbs, a typical dish from the region Puglia
- **bruschettine with tomato**, crunchy bruschetta bread with red onion, garlic and basil
- **smoked meat/chicken rolls** filled with truffled cream cheese, hazelnuts and fresh herbs
- **crostini with olive tapenade** (black or green) and sundried tomatoes
- **spiedini capresi con pesto**, little skewers made with mini mozzarella and cherry tomatoes with home-made pesto dressing
- **olive marinate**, own import green organic olives marinated in organic olive oil with garlic and fresh herbs
- **quadrotti di frittata con cipolle e menta** (see pic), little squares of Italian omelette prepared with organic eggs, sweet onions, Pecorino cheese and fresh mint
- **Caprese in the glass** (see pic), Caprese salad with mozzarella mousse in a mini glass with home-made pesto
- **girelline con formaggio cremoso e pomodori secchi**, spirals of tortilla bread with cream cheese, capers, basil and sun-dried tomatoes
- **bicchierini con crema al pomodoro e crudités** (see pic), little *verrines* filled with a tomato-cream cheese mousse served with "soldiers" of carrot and celery
- **crostini with ricotta-basil cream**, Parmesan cheese and sun-dried tomatoes
- **mini quiches** (see pic) with Italian cheese (your choice of gorgonzola, pecorino or parmigiano), fennel or courgette and fresh herbs
- **barchette di zucca, zucchine e pesto cremoso alle erbe** (see pic) – little "boats" with roasted pumpkin, sautéed courgette and creamy herb pesto
- **insalata di riso ricca**- a rich rice salad made with 3-colour rice, egg, Italian cheese, cherry tomatoes, peas, corn, sweet and sour *cornichons* and olives.

A selection of 5 different antipasti: € 27,50 per person (minimum of 20 pp). Quantities are enough to serve as a light meal/aperitif.

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SUMMER BUFFET:

A good Italian buffet with **7 different dishes** that are nice and filling and yet light. Served with **organic bread in baskets**.

Insalata di riso ricca - a rich rice salad made with 3-colours rice, egg, Italian cheese, cherry tomatoes, peas, corn, sweet and sour *cornichons* and olives.

Prosciutto, melone e mozzarella (see pic) – a lovely, classic combination of sweet melon, organic Italian ham, juicy mozzarella, basil and edible flowers.

Alette di pollo al forno con aglio e rosmarino – crispy chicken wings with garlic and rosemary.

Bruschette pomodoro e basilico – bruschette with red onion, tomato and garlic.

Quadrotti di frittata cipolle e menta (see pic) – little squares of Italian omelette prepared with organic eggs, sweet onions, Pecorino cheese and fresh mint.

Spiedini capresi con pesto – little skewers of mini mozzarella balls and cherry tomatoes with homemade pesto dressing.

*Bicchierini con crema al pomodoro e crudité*s (see pic) – little *verrines* filled with a tomato-cream cheese mousse served with "soldiers" of carrot and celery.

Price: 32,50 euro p.p., orders for a minimum of 15 pp

Quantities: enough to serve as a complete meal/abundant aperitif.

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MENU ESTIVO – SUMMER MENU

A selection from these dishes, 3 or 4 courses.

A **3 courses menu A** includes 2 starters, 1 main dish (pasta), 1 side dish and 1 dessert.

A **3 courses menu B** includes 2 starters, 1 main dish (meat or fish), 1 side dish and 1 dessert.

A **4 courses menu** includes 2 starters, 1 pasta dish, 1 main dish (meat or fish), 1 side dish and 1 dessert.

ANTIPASTI (STARTERS)

Melone e prosciutto (see pic) – a lovely, classic combination of sweet melon, organic Italian ham, juicy mozzarella, basil and edible flowers

OR

Tomato tonnato – big, beautiful slices of ripe tomato with tonnata sauce (mayonnaise, tuna and capers), also in vegetarian version if desired, on a bed of salad and fresh herbs

OR

Bruschette con pomodoro e basilico – organic bread bruschette with tomato, red onion, garlic and basil – **VEG**

OR

Frittata con spinaci e formaggio di capra – wedges of Italian omelette prepared with organic eggs, spinach, goat cheese and fresh herbs, with a small salad **VEG**

OR

Zuppa di pomodoro fredda con pancetta croccante – Cold tomato soup with balsamic, roasted red peppers, basil and crispy pancetta (Italian bacon), without the pancetta for vegetarians. Served with organic bread.

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PRIMI PIATTI (MAIN DISHES- PASTA)

Pasta al forno con verdure e prosciutto – Oven-baked pasta (penne or rigatoni) with colourful vegetables, cheese and organic cooked ham

OR

Gnocchi alla sorrentina- gnocchi au gratin with tomato-basil sauce, melted mozzarella and Parmesan cheese – **VEG**

OR

Lasagne con pesto, patate e pomodorini, lasagne with home-made pesto, Parmesan cheese, thinly sliced potatoes and cherry tomatoes – **VEG**

OR

Penne alla crudaiola (see pic), pasta salad with penne, fragrant Italian tomatoes, salted sheep's milk ricotta and basil on a bed of rocket salad with a dressing of organic extra virgin olive oil and 13 year old balsamic vinegar – **VEG**

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SECONDI PIATTI DI CARNE (MAIN DISHES - MEAT)

Pollo alla siciliana con capperi e olive – organic chicken thighs braised in white wine with olives, capers and fresh herbs

OR

Rollatine di pollo con pomodori secchi e formaggio di capra – chicken breast rolls stuffed with sun-dried tomatoes, fresh herbs and goat cheese, stewed in garlic and white wine

OR

Stufato di agnello ai pomodori secchi – lamb stew with sundried tomatoes and fresh herbs, braised in white wine and garlic

SECONDI PIATTI DI PESCE (MAIN DISHES - FISH)

Filetti di merluzzo con pomodoro e olive – cod fillets cooked "en papillote" with tomato, Taggia olives and fresh herbs

OR

Gamberoni al vino bianco con aglio e prezzemolo – tiger prawns cooked in white wine with garlic and parsley

OR

Salmone con crosta di patate – oven-baked salmon fillets with a potato crust, lemon and fresh herbs

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FOR THE VEGETARIANS:

Portobello al forno ripieno di formaggio di capra con pomodori secchi ed erbe – oven-baked Portobello mushroom stuffed with goat cheese, sundried tomatoes and fresh herbs.

OR

Tortino di ricotta e pecorino alle erbe – little tartlets with a filling of ricotta, pecorino cheese, hazelnuts and fresh herbs

CONTORNI (SIDE DISHES)

Patate al forno – potatoes, prepared in the oven with extra virgin olive oil, sage, rosemary and garlic - **VEG**

OR

Verdure al forno – seasonal vegetables (such as zucchini, peppers, eggplant, red onions etc.) oven-roasted and caramelized, with extra virgin olive oil, sage and garlic – **VEG**

OR

Finocchi e carote all'arancia – roasted fennel and carrots with orange, olives and fresh oregano – **VEG**

OR

Peperonata con patate al basilico – red and yellow peppers with potatoes, stewed in tomato sauce with lots of basil and a touch of garlic – **VEG**

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DOLCE (DESSERT)

Tiramisù alle fragole con limoncello – strawberry tiramisù with limoncello

OR

Sbrisolona mantovana – crunchy cake with polenta flour and almonds

OR

Zabaione con amaretti e frutti di bosco – a creamy sabayon with Italian macaroons and berries

OR

Cassata siciliana – Sicilian cassata with ricotta, chocolate chips, candied orange peel and Italian ladyfingers

A **3 courses menu A** includes 2 starters, 1 main dish (pasta), 1 side dish and 1 dessert.

A **3 courses menu B** includes 2 starters, 1 main dish (meat or fish), 1 side dish and 1 dessert.

A **4 courses menu** includes 2 starters, 1 pasta dish, 1 main dish (meat or fish), 1 side dish and 1 dessert.

Price: **3 course menu A** 44,50 euro p.p., to be ordered for at least 10 pp

Price: **3 course menu B** 52,50 euro p.p., to be ordered for at least 10 pp

Price: **4 course menu** 62,50 euro p.p., to be ordered for at least 10 pp

All prices are ex. 6% VAT (only for companies) and involve a drop-off catering (without waitering/serving services).

THESE MENUS CAN ALSO BE ORDERED AS PRIVATE DINING MENUS FOR A DINNER AT OUR LOCATION (COOKING STUDIO LA CUCINA DEL SOLE).

Prices upon request.

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SPECIAL SAIL OFFER

A buffet with seven different nice, cheerful and summery snacks served in wooden boats for the real sea, sailing and boating enthusiasts. All easy to eat while boating / sailing and environmentally conscious. Wooden cutlery (also made of FSC wood) is also included.

- **Penne alla crudaiola** (see pic), pasta salad with penne, fragrant Italian tomatoes, salted sheep's milk ricotta, basil and organic extra virgin olive oil– **VEG**
- **Barchette di zucca, zucchine e pesto cremoso alle erbe** (see pic) – "little boats" with roasted pumpkin, sautéed zucchinis and creamy herb pesto
- **Insalata di riso ricca**, a rich rice salad made with 3-colour rice, egg, Italian cheese, cherry tomatoes, peas, corn, sweet and sour *cornichons* and olives.
- **Spiedini capresi con pesto**, little skewers made with mini mozzarella and cherry tomatoes with home-made pesto dressing
- **Quadrotti di frittata con cipolle e menta** (see pic), little squares of Italian omelette prepared with organic eggs, sweet onions, Pecorino cheese and fresh mint
- **Mini quiches** (see pic) with Italian cheese (a choice of gorgonzola, pecorino or parmigiano), fennel and fresh herbs
- **Alette di pollo al forno con aglio e rosmarino**, crispy chicken wings with garlic and rosemary

Price: 34,50 euro p.p., to be ordered for at least 15 pp

All prices are ex. 6% VAT (only for companies) and regard a drop-off catering (without waitering/serving service).

To request a quote, please send us an email via our [Contact page](#), thank you.

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FOTOS



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