



DIVINO DELI



CATERING

MENU

01
MEAT

02
FORMAGGI / CHEESE

03
OLIVES & ANTIPASTI
PANE / BREAD

04
PANINI / SANDWICH PLATTERS
FOCACCIA

05
INSALATE DI PASTA / PASTA SALADS
INSALATE SENZA CARBOIDRATI / CARB - FREE SALADS

06
PIATTI FREDDI / COLD PLATTERS
TEGLIE / OVEN DISHES

07
DOLCI / DESSERTS

08
VINI / WINES
BIBITE / SOFT DRINKS

09
TERMS & CONDITIONS

MEAT

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 £3.50/ Large- 24 Slices £6.50
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 sausage flavoured with salt, pepper, mild spices and herbs.

PROSCIUTTO DI PARMA

Small – 8 slices £6.00/Large – 16 slices £11.50
The quintessential Italian cured ham produced only in a strictly controlled area of Emilia Romagna.

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 £3.50/ Large – 24 Slices £6.50
Cured pork neck with a white edging of fat that gives some sweetness.

BRESAOLA

Small – 15 Slices £ 7.00/Large – 30 Slices £12.50
Salt-cured and air-dried fillet of beef from Northern Italy.

SALAME FELINO

Small – 30 Slices £4.00/Large – 60 Slices £7.50
One of the most highly-prized salami. The medium-fine grain gives a delicate flavour.

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 £3.50/ Large- 24 Slices £6.50
Spicy salame traditionally from the Abruzzo region.

SPECK

Small – 8 Slices £4.50/Large – 16 Slices £8.50
Gently smoked lean leg of pork from the mountains of Northern Italy.

PORCHETTA

Small – 8 Slices £7.50/Large – 16 Slices 13.50
Slow-roasted pork from Umbria, flavoured with fennel and garlic.

PROSCIUTTO COTTO TOSCANO

Small – 6 Slices £5.00/Large – 12 Slices £9.00
Cooked Tuscan ham flavoured with a blend of herbs.

FORMAGGI / CHEESE

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 £2.90/100g
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 £2.00/100g
Made from 100% sheep's milk, this hard cheese dates back to Roman times. A sharper alternative to Parmigiano Reggiano.

PROVOLONE PICCANTE £1.70/100g
Semi-hard Southern Italian cheese made from cow's milk and aged for a minimum of four months.

FIORE SARDO £2.90/100g
Aged for four or more months, smoked for a rustic flavour. The king of Sardinian cheeses.

PECORINO CALCAGNO PEPATO £2.70/100g
Mature, hard cheese with black peppercorns.

HARD & SEMI HARD

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

ASIAGO £2.00/100g
A creamy cheese from the Veneto region. Made from raw cow's milk, it has a mild, sweet flavour and a gently spicy aftertaste.

BEL PAESE £2.50/100g
The Italian for "Beautiful Country." Made from cow's milk, it has a very mild, buttery texture and flavour.

CACIOTTONA DI CAPRA AL FIENO £4.00/100g
Compact goat's cheese with a thin rind, covered with natural hay. The taste is milky, buttery, round, and smooth with herbaceous notes.

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 £3.60/100g
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 £3.50/100g
Ewes milk, with truffles.

SEMI-SOFT

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

TALLEGIO £2.00/100g
A soft, creamy cow's milk cheese from Lombardy. The flavours are mild and nutty.

FONTINA £2.80/100g
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.

TOMINI DEL BOSCAIOLO £2.50/100g
Soft cheese with a homogeneous and compact consistency. Crust, thick and slightly covered with mould. Colour straw yellow. To taste the peculiar sweet and slightly spicy flavour we highly recommend to cook the cheese in the oven (4 min 160°) grilled (3 min on the medium burner).
Ingredients: cows milk, salt, rennet

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 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 FOGCIA £5.00/200g (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.

OLIVES & ANTIPASTI

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

NON-MARINATED OLIVES

BELLE DI CERIGNOLA £1.50/100g

Thought to be the largest olives in the world, this firm green variety originates from the Apulia region in the "heel" of Italy.

NOCELLARA DEL BELICE £1.50/100g

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

OLIVE MISTE £1.50/100g

A mixture of green Nocellara, Belle di Cerignola olives and the Black Moroccan Olives.

OLIVE LIMONE £1.50/100g

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

MARINATED OLIVES

OLIVE "CAPRICCIOSA" £1.50/100g

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

OLIVE "DIAVOLETTE" £1.50/100g

Mixed black and green pitted and unpitted olives with natural spices plus chili.

KALAMATA MIX £1.50/100g

Royal Artichokes, zingy Peppers and Fresh Herbs.

OLIVE VERDI CON AGLIO £1.90/100g

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

VERDURE ASSORTITE ASSORTED MIXED VEGETABLES

POMODORI SEMI SECCHI £2.30/100g

Semi dried tomatoes.

POMODORI BASILICO E FORMAGGIO

£2.50/100g

Sun dried tomatoes unites with basil and grana padano.

CIPOLLE BORETTANE £1.90/100g

Pearl onions in balsamic vinegar.

CARCIOFI GAMBO ROMANA GRIGLIATI

£2.00/100g

Seasoned and grilled whole artichokes.

AGLIO MARINATO £1.90/100g

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

PEPERONI RIPIENI DI TONNO E CAPPERI

£2.70/100g

Peppers stuffed with tuna and capers.

ASPARAGI SELVATICI £2.80/100g

Wild Asparagus.

MELANZANE PEPERONI ZUCCHINE GRIGLIATE

£1.90/100g

Grilled aubergines, peppers and courgettes.

TRIS DI FUNGHI £1.90/100g

Mixed mushrooms.

PANE / BREAD

A selection of freshly baked Italian breads, great for pairing with our meat, cheese & antipasti or simply dipped into good olive oil

PANE OLIVE £2.70

A choice of either a white loaf with green olives or wholemeal loaf with black olives.

PANE POMODORO £3.50

A large round white loaf containing sundried tomatoes, black olives and sunflower seeds.

PANE PEPERONI £3.30

A small moist loaf flavoured with garlic mixed herbs and sweet roasted peppers.

PANE RUSTICO £1.60

A large, crusty, round white loaf, perfect for bruschetta.

PANINI / SANDWICH PLATTERS £24.00

18 portions per platter of our delicious sandwich combinations, made on a selection of freshly baked Italian bread.
Please choose a maximum of six fillings per platter from the following

PROSCIUTTO DI PARMA, FRESH TOMATO, MOZZARELLA & BASIL

MORTADELLA, BEL PAESE & SALAD

SALAME MILANO, PROVOLONE, FRESH TOMATO & SALAD

BRESAOLA, PARMIGIANO REGGIANO, PESTO & ROCKET

VENTRICINA, TALLEGIO & FRESH TOMATO

ROASTED AUBERGINE, MOZZARELLA, FRESH BASIL, SUNDRIED TOMATO & ROCKET (V)

FINOCCHIONA, PROVOLONE, FRESH TOMATO & SALAD

PROSCIUTTO COTTO & MOZZARELLA

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

PLT – CRISPY PANCETTA, LETTUCE, FRESH TOMATO & MAYONNAISE

ARTICHOKE, PROVOLONE, CHILLI OIL & SALAD (V)

GRILLED ZUCCHINE, MOZZARELLA, BASIL & PESTO (V)

TUNA MAYONNAISE, SWEET CORN, RED ONION AND SALAD

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

FOCACCIA £15.95

Originally from Liguria, this traditional bread prepared with olive oil is popular throughout Italy. Its versatility, combined with our choice of toppings, makes it an ideal light lunch or -if cut into smaller servings- perfect for buffets. Our Focaccie come in one size, and can be divided into 6, 9 or 12 portions. Please choose from the following:

FOCACCIA CON OLIO

FOCACCIA CON OLIVE

FOCACCIA ROSMARINO

FOCACCIA VERDURE (MIX VEGGIABLES)

FOCACCIA CON STRACCHINO (CHEESE)

FOCACCIA CON CIPOLLE (ONIONS)

FOCACCIA POMODORINO (CHERRY TOMATOES)

INSALATA DI PASTA / PASTA SALADS £15.95

Ideal for 4-6 people.

PENNE, AUBERGINE, CHERRY TOMATOES, BASIL & PARMIGIANO REGGIANO (V)
CONCHIGLIE, DIVINO DELI SAUSAGE, PEPPERS, CARROTS, SPRING ONION
FUSILLI, PROSCIUTTO COTTO, ROASTED ZUCCHINE, MOZARELLA, PESTO & SUN BLUSH TOMATOES
RIGATONI, MOZARELLA, TOMATO & BASIL (V)

INSALATE SENZA CARBOIDRATI / CARB - FREE SALADS £15.95

Ideal for 4-6 people.*

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

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

INSALATA DI FAGIOLINI, PANCETTA E PARMIGIANO REGGIANO (V)
Green Beans, Pancetta, 40 Month Matured Parmigiano Shavings, Red Onion, Extra Virgin Olive Oil and Apple Balsamic Glaze

INSALATA POMODORO E TONNO
Cherry Tomato, Sweetcorn, Red Onion and Tuna

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

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

PIATTI FREDDI / COLD PLATTERS

Served as large sharing platters on our trays, ideal for 3-4 people *

INSALATA CAPRESE £17.95 (V)

Mozzarella di Bufala, Fresh Tomato, Fresh Basil & Extra Virgin Olive Oil

MOZZARELLA DI BUFALA & PROSCIUTTO IRPINO £19.95

BRUSCHETTE AL POMODORO £10.95 (V)

6 pieces. Fresh Chopped Tomato on Toasted Bread with Fresh Basil & Extra Virgin Olive Oil

MOZZARELLA DI BUFALA CON PEPERONI O ZUCCHINE GRIGLIATE £17.95 (V)

Mozzarella di Bufala Served with Roasted Red Peppers or Zucchini, Extra Virgin Olive Oil and Fresh Basil

CARPACCIO DI BRESAOLA £19.95

Thinly-Sliced Bresaola, Rocket, Parmigiano Reggiano Shavings & Extra Virgin Olive Oil

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

TEGLIE / OVEN DISHES £19.95

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 4 as a main or 6 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 & Parmigiano Reggiano

GNOCCHI ALLA SORRENTINA (V)

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

PARMIGIANA DI MELANZANE (V)

Grilled aubergine, rich tomato sauce, mozzarella, breadcrumbs

PENNE AL POMODORO (V)

Penne, Tomato Sauce & Parmigiano Reggiano

CANNELLONI RICOTTA E SPINACI (V)

Tomato sauce, ricotta and spinach

ORECCHIETTE ALLA BOLOGNESE

Orecchiette with Bolognese Sauce

RIGATONI AL FORNO (V)

Oven-Baked Rigatoni, Fontina & Béchamel

PASTA AL FORNO

Tomato Sauce, Meatballs and Basil

PENNE ALL' ARRABBIATA (V)

Penne, Arrabbiata Sauce with chilli, garlic and parsley

RIGATONI CON SALSICCIA

Rigatoni, Spinach, Italian Sausage and Tomato

DOLCI

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

TIRAMISU £19.95

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 £9.00

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 5

Crumbly outer pastry shell filled with baked ricotta and candied orange

VINO / WINE

The variety of grapes and wines found in Italy is unrivalled. These represent our favourites, but please ask us for more information on the other wines we sell in the shop.

APERITIVO

CAMPARI SODA 98ml - £16.50 for a case of 10 bottles

A single-serve aperitif with a low alcohol content (10%).

Created in the 1930s, the iconic bottle and unique blend of herbs and fruit have made it a staple at Italian gatherings.

SPARKLING

PROSECCO FRIZZANTE DOC, ASTORIA, VENETO - £14.95

Notes of apricot and brioche on the nose. Freshness on the palate accompanied by hints of almond on the finish. Dry.

SPARKLING RED

LAMBRUSCO GRASPAROSSA DI CASTELVETRO QUERCIOLO DOC, MEDICI ERMETE, EMILIA ROMAGNA - £13.95

An outstanding example of Lambrusco. Fruity on the nose, accompanied by a pleasant dryness on the palate. A wonderful pairing for cured meats and cheese.

SPARKLING WHITE

MALVASIA VINO FRIZZANTE BIANCO DELL'EMILIA SECCO - £13.95

Limpid pale straw in colour. A delicate fragrant rose, with an apricot, peach blossom and sage aroma. An excellent aperitif and accompaniment to pesto dishes.

WHITE

VERNACCIA DI SAN GIMIGNANO DOC - £13.99

An intense dry wine with lively acidity and lots of pure fruit. The palate is unmistakably crisp with citrus and green fruit notes. It was the first Italian wine to be given DOC status.

RED

PRIMITIVO DI MANDURIA IGT - £16.95

A real crowd pleaser, ruby red in colour with purple hues. Fruity aromas of cherry, plum and pleasant rosemary hint. A wine with a good structure, smooth yet complex, this distinguished wine perfectly complements complex dishes and mature cheeses.

BIBITE / SOFT DRINKS

A selection of quintessentially Italian soft drinks

SANTAL FRUIT JUICE

(250 ml glass bottle)

Pear, Peach, Green Apple,
Pineapple, Orange, Blood Orange

SAN PELLEGRINO - (330 ml can)

Aranciata (Sparkling Orange)

Aranciata Amara (Sparkling Bitter Orange)

Arancia Rossa (Sparkling Red Orange)

Melograno E Arancia (Pomegranate and Orange)

Pompelmo (Sparkling Grapefruit)

Limonata (Sparkling Lemon)

Limone E Menta (Sparkling Lemon and Mint)

Chinotto (Sparkling Bitter Cola)

ESTATHE - (200 ml plastic cup, 6 per pack)

Lemon or Peach - Flavoured Iced Tea

CRODINO - (100ml glass bottle, 10 per case)

The non-alcoholic single serve aperitif with a unique flavour obtained from an infusion of distilled herbs, plants and fruits

ACQUA NATIA - (500 ml plastic bottle)

Natural mineral water from Tuscany

ACQUA FERRARELLE - (500 ml plastic bottle)

Sparkling natural mineral water

TERMS & CONDITIONS

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.

A 10% deposit is required on all orders.

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

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