

P. by Chef PIROZZI

CATERING

Salerno
by Chef Pirozzi

Alessa
by
CHEF
Pirozzi

Pirozzi
Corona Del Mar



OFF-SITE CATERING

All items listed serve 6-8.

ANTIPASTI

All items listed serve 6-8.

- BRUSCHETTA

49
- Tomatoes, basil, and garlic. Served with crostini.
- CALAMARI FRITTI

49
- Tender, crispy and fried, arrabbiata sauce.
- ZUCCA

49
- Homemade organic butternut squash ravioli, brown butter sage sauce.
- EGGPLANT BURRATA

49
- Caponata style, black salt, avocado infused oil.
- MAMMA'S MEATBALLS

5.50 each
- Homemade meatballs in a ragù, mozzarella cheese.
- ZUCCHINI & EGGPLANT INVOLTINI

49
- Organic eggplant and zucchini sliced, baked with fresh Mozzarella over pomodoro sauce.
- QUAGLIA (by dozen only)

1/2 each 9.50
- Speck wrapped quail, stuffed with wild boar sausage over wild sautéed mushrooms.
- PROSCIUTTO & MOZZARELLA

58
- Parma and fresh Mozzarella. Served with homemade crostini.
- WILD PRAWNS

9.50 each
- Calabrian chili, sea salt, arugula & fennel.
- CALAMARI & GAMBERI

65
- Lightly fried calamari and wild prawns served with arrabbiata sauce.
- SCOTTADITO (by dozen only)

9 each
- Australian lamb chops, garlic mint marinated over arugula and fennel salad.
- ALLA LUCIANA

49
- Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce.
- FRIED MAITAKE

55
- Aromatic focaccia, porcini mushroom purée, calabrian chili hot oil.
- EGGPLANT PARMIGIANA

50
- Lightly breaded baked eggplant, Mozzarella, Fontina, fresh basil pomodoro sauce.

PASSED APETIZER

All items listed serve 6-8.

- MINI CAPRESE SKEWERS

2.25 each
- Vine ripened tomatoes, Mozzarella, Kalamata olives, basil. (Minimum order 24 pieces)
- HERB CRUSTED SHRIMP SKEWERS

3.75 each
- (Minimum order 24 pieces)
- CHICKEN SKEWERS

2.50 each
- Grilled rosemary marinated chicken. (Minimum order 24 pieces)
- STUFFED MUSHROOMS

3.25 each
- Vegetables, cheese or chicken filling. (Minimum order 24 pieces)
- STUFFED ARTICHOKE HEARTS

3.25 each
- Stuffed with Spinach and Ricotta. (Minimum order 24 pieces)
- STUFFED FOCACCIA

2.50 each
- With grilled vegetables and goat cheese. (Minimum order 24 pieces)
- OLIVES FRITTE (10-12 olives per order)

11
- Castelvetro Olives stuffed with Fontina cheese, lightly breaded with focaccia bread crumbs, flash fried and topped with Italian parsley and sea salt.
- ARANCINI SCAMPI

3.55 each
- Risotto croquette, flash fried, salsa rosa. (Minimum order 24 pieces)
*ASK FOR VEGETARIAN OPTION OR MEAT OPTION.
- OLIVE MARINATE (10-12 olives per order)

11
- Castelvetro, Kalamata, and Cerignola Rosse imported olives in house marinade.
- PROSCIUTTO AND MELON

3.50 each
- Parma prosciutto, organic melon, basil. (Minimum order 24 pieces)
- SALMON MOUSSE CUCUMBER

4.75 each
- Cucumber slices, smoked salmon mousse Chef Pirozzi style. (Minimum order 36 pieces)
- POLENTA CUBES

3.50 each
- Mini Polenta cubes, braised lamb. (Minimum order 24 pieces)

SET UP & SERVICE

Delivery and set up may vary 35-100 Chafing Rack w/ sterno 35 each. Prices may change without prior notice.



SALAD

All items listed serve 6-8.

- PIROZZI CAESAR SALAD

49

Romaine hearts, shaved Parmigiano, croutons, homemade anchovy Caesar dressing.
- PIROZZI HOUSE SALAD

49

Organic greens, Hearts of Palm, carrots, Parmigiano, Italian Herb Vinaigrette.
- PERE & GORGONZOLA

59

Organic baby mixed greens pears, Gorgonzola Dolce, caramelized walnuts raspberry vinaigrette.
- ARUGULA & FENNEL

49

Wild arugula, fennel, oregano, lemon EVOO, shaved Parmigiano, chopped tomato.
- CAPRESE

49

Roma tomatoes, fresh mozzarella, Kalamata olives and basil with olive oil.
- HEIRLOOM TOMATO CARPACCIO

55

Arugula, Castelvetro, Cerignola olives with creamy Mozzarella.

- GOLDEN BEETS GOAT CHEESE

55

Mixed baby greens, wild berry dressing, fresh raspberries, caramelized walnuts.
- BABY KALE SALAD

55

Local grown organic baby kale, shaved organic rainbow cauliflower, roasted pecans California date white balsamic vinaigrette.
- INSALATA DI MARE

79

Mediterranean octopus, calamari, wild prawns, EVOO, local grown lemon juice, spicy Calabrian chili oil, mint, cherry tomatoes, arugula.
- SUPERFOOD SALAD

79

All organic locally grown: quinoa, chia seed, organic goji berries, avocado, rainbow carrots, baby kale, arugula, spinach, hearts of romaine, roasted vegetables, asparagus, sunflower seeds, almonds, golden raisins, fresh raspberry unfiltered organic honey lemon and extra virgin olive oil vinaigrette.

RISOTTO

IMPORTED CARNAROLI ITALIAN RICE
GROWN AND HARVESTED IN PAVIA, ITALY
All items listed serve 6-8

- SHRIMP RISOTTO

75

Italian imported carnaroli rice, shrimp, asparagus, white wine and burrata.
- MUSHROOM RISOTTO

69

Italian imported carnaroli rice, wild mushrooms and creamy Gorgonzola fondue.
- CINQUE FORMAGGI

69

Gorgonzola Dolce, Fontina, Mozzarella, Parmigiano, Affumicata.
- GIARDINO

69

Organic Locally Grown seasonal vegetables, burrata.
- MARE RISOTTO

75

Shrimp, calamari, clams, wild prawn.

GNOCCHI

NONNA TITINA'S IDA RECIPE POTATO DUMPLINGS
All items listed serve 6-8
SELECT ONE SAUCE

- FIVE CHEESES

59
- POMODORO BASIL

59
- BOLOGNESE HOMEMADE

62
- BASIL PESTO

59
- VODKA PINK SAUCE

59
- BRAISED LAMB

79
- SHORT RIBS

79

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PROSCIUTTO & MOZZARELLA BAR

Make your own Cheese and Salumi board.

*Price per person based on number of guest.

VENISON SALAMI

Unique. Seasoned with red wine, sea salt, juniper berry and black peppercorn. Aged for 3 months.

SAN DANIELE

The king of Prosciutto, cured for 18 months.

WILD BOAR SALAMI

IBERICO, SPANISH SUPER PROSCIUTTO*

Free range, acorn-fed Iberian black pigs (melts in your mouth).

PARMA PROSCIUTTO

Cured for 14 months.

SOPPRESSATA CALABRESE

Spicy salami.

BLACKTRUFFLE SALAMI

Dry-Cured for up to two months. Perfect for any charcuterie board!

DUCK PROSCIUTTO

Tender black pepper crusted duck prosciutto.

IBERICO DE BELLOTA

Pure Pata Negra paleta, free-range, acorn-fed Iberian pigs, cured shoulder, aged 24 months. Symphony of flavors.

TARTUFOTTO

Italian truffle infused cooked ham.

SPECK

Smoked Prosciutto.

RED LEICESTER CRUNCH

England- Matured for 15 months.

D.O.P GORGONZOLA DOLCE

Creamy and rich, milder and softer, almost spreadable in texture, with a light piquancy. It is made using pasteurized cow's milk and is aged for 3 months.

PARMIGIANO

Is made of raw and aged at least 24 months for intense, complex flavors. Nutty, sweet, grassy, creamy, fruity.

BURRATA

Crowned the queen of Italian cheeses.

FRESH MOZZARELLA

Milk cow fresh Mozzarella.

FARMHOUSE CHEDDAR SPECIAL RESERVE

England-Handcrafted and carefully aged for 18 months.

BURRICOTTA

(BURRATA STUFFED WITH RICOTTA)

GOUDA 26 MONTH

Netherlands- Caramel and smokey notes with “crystal flavor” Firm but still creamy, amber in color.

*Chef Selection garnishes may include:

Amarena cherries, olives, fig mermelade, homemade crostini, arugula, black salt, EVOO and more.

CARPACCIO BAR

Your own Carpaccio Bar for your private Event.

* Requires the presence of a Chef.

FILET MIGNON CARPACCIO

Shaved parmigiano, capers, white truffle oil.

OSTRICH CARPACCIO

Rainbow carrots, baby greens, pomegranate, aged cheddar and avocado.

CARPACCIO MAI WAY

Organic basil, parsley, pesto toasted white almonds.

OCTOPUS CARPACCIO

Thinly sliced braised Italian octopus, thinly sliced unfiltered EVOO, teardrop peppers, lemon preserves, cherry tomatoes, organic greens, Maldon salt flakes, Italian capers.

CARPACCIO DI SPIGOLA

Thinly pounded Branzino Filet, lightly cooked drizzling with EVOO, red salt, Pirozzi spicy oil, fennel, avocado and baby heirloom tomato.

*Inquire for prices and info at office@chefpirozzi.

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HOMEMADE & FRESH PASTA

All items listed serve 6-8

- CAPELLINI AL POMODORO49

Angel hair pasta, garlic, fresh basil tomato sauce.
- FETTUCCINE69

Homemade pasta in house daily tossed in a Parmigiano cream sauce.
With Chicken \$85 With Shrimp \$90
- PUTTANESCA75

Black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, Bucatini pasta, parmesan.
- PAPPARDELLE VITTORIO75

Colorado 16-hour slow braised lamb shoulder ragú over fresh pappardelle. Papa’s Favorite.
- LASAGNA69

Alessandro’s Nonna Ida original recipe from Napoli with fresh Mozzarella, Ricotta, mini meatballs in a ragú topped with basil.
- FARFALLINA ROSA69

Bow-tie pasta, fresh grilled chicken, asparagus, Italian marinated artichokes in a tomato vodka cream sauce.
- PENNE BOLOGNESE69

Penne pasta, slow-cook meat beef sauce.
- BLACK INK LINGUINE75

Black ink infused black linguine, manila clams, calamari, shrimp, fresh fish, Chardonnay, fresh tomato and a touch of Pomodoro sauce.
- PIROZZI LOBSTER MAC & CHEESE85

Fresh Maine lobster claw meat, shallots, Fontina, Mozzarella, Gouda and Gorgonzola tossed with elbow macaroni.

- VEGETARIANA59

Linguine pasta, garden vegetables, garlic, tomato sauce,basil.
- GLUTEN FREE RAVIOLI75

Kale and Mozzarella ravioli, bruschetta tomato, spinach, parmigiano sauce.
Available with white wine sauce or tomato sauce.
- BUCATINI69

Maitake, Portobello, Porcini and Cremini mushrooms, shallots , fresh garlic, parmigiano, micro parsley.
- ORECCHIETTE69

Little ear shape pasta, house-made sausage, goat cheese, Italian pine nuts, sun-dried tomatoes, fresh spinach, EVOO, grana Padano sauce.
- 50 / 5069

Homemade pappardelle pasta, Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms.Topped with shaved grana.
- WILD ZITI69

Wild boar house-made sausage, mushroom, Calabria chili, arrabbiata sauce.
- CHEESE RAVIOLI69

Organic spinach and Ricotta filled ravioli, tomato basil sauce.
- SPAGHETTI MAMA MIA75

Spaghetti, Mamma Margherita’s meatballs, lightly spicy tomato sauce, fresh creamy burrata.



MORE HOMEMADE & FRESH PASTA

All items listed serve 6-8

- SPAGHETTI VERDE75

Arugula infused square spaghetti tossed with black tiger shrimp, fresh garlic, pinot grigio, baby teardrop Peruvian peppers and Calabrian chili.
- LIVORNESE75

Fresh fish, scallop, black tiger shrimp, white wine oregano tomato sauce, linguine.
- LINGUINE MARECHIARO75

Clams, calamari, shrimp, garlic white wine tomato sauce.
- HEALTHY SALMON PASTA75

Alessandro made local lemon infused taglierini pasta tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, tomato bruschetta peppery baby arugula
- SEASHELL PASTA75

Lobster cream sauce, shrimp, asparagus.
- UGO D’ORSO69

Grilled chicken, sun-dried tomatoes, zita’s pasta, porcini mushroom cream sauce.
- PESTO CONCHIGLIE SHRIMP75

Seashell pasta, tiger shrimp, basil pesto, toasted white almonds.
- IBERICO TORTELLONI75

Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finished in a Parmesan cream sauce.

- BAKED ZITI69

Meatballs, Bolognese, Provolone, Asiago and Mozzarella tossed and baked with ziti pasta.
- GALLINA69

Rosemary chicken filled tortellini, shallots, vodka pink sauce or prosciutto, sage cream sauce.
- NONNA TITINA BEEF RAVIOLI69

Meat filled ravioli, Bolognese sauce, Pecorino cheese.
- LOBSTER RAVIOLI95

Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh butterfly black tiger shrimp.
- LIMONCELLO79

Limoncello infused radiatori pasta, scallop, wild prawns Pinot Grigio wine sauce.
- DOLCE & GABANA75

Arugula and spinach infused ribbon pasta, Tasmanian salmon, salsa rosa.
- SUPERFOOD RAVIOLI75

Kale and Mozzarella ravioli, bruschetta tomato, spinach, parmigiano sauce.
- FRESH PASTA NORMA STYLE79

Sautéed eggplant, smoked Mozzarella, pomodoro sauce.
- HARD TO CATCH RAVIOLI85

Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele teardrop pepper finish in a Reggiano sauce.
- LINGUINE CLAMS75

Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.



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MAIN COURSES

All items listed serve 6-8

POLLO LIMONCELLO 79
Limoncello reduction caper sauce, italian artichokes, fresh sautéed spinach, all-natural cage-free fresh double-breast chicken. Served with organic spinach.

POLLO MARSALA 79
Pan-roasted chicken breasts, Portobello mushrooms and Sicilian marsala wine sauce. Served with Rosemary potatoes.

POLLO AL FORNO 79
Lightly focaccia breaded chicken breast topped with spicy pomodoro sauce, Fontina and Mozzarella cheese. Served with Rosemary potatoes.

FRESH SEABASS * 155
Meyer lemon, butter and caper sauce. Served with organic spinach.

FRESH SALMON 95
Fennel, sundried tomato and champagne sauce. Served with organic spinach.

PAN SEARED SCALLOPS 95
Pan seared fresh diver scallops over basil pesto, served with linguine pasta, garlic, fresh basil tomato sauce.

FILET MIGNON 18 each
Center Cut Medallion 4oz.
Choice of sauce:
Amarena Cherry, Port Wine Reduction or Porcini Mushroom sauce. Served with Rosemary potatoes.

SIDES

All items listed serve 6-8

- Sautéed Spinach 40
- Sautéed Italian marinated artichokes 50
- Grilled Asparagus, Parmesan cheese 50
- Roasted Rosemary Potatoes 40
- Sautéed Mushrooms in garlic white wine sauce 50
- Sautéed Broccoli 40
- Roasted Rainbow cauliflower 40
- Veggie Roasted Involtni 50

* Price may change based on availability.

VEAL TENDERLOIN 85
Veal tenderloin hand pounded.
Choice of:
Marsala Sicilian, Baked Parmigiana, Saltimbocca Prosciutto, Sage Cacciatore, Lemon Piccata, Milanese. Served with Rosemary potatoes.

SMOKED DUCK BREAST 110
Homemade Hudson Valley olive wood smoked Chef Pirozzi secret marinated; pan seared and served with blueberry and 40 years old port reduction sauce. Served with wild sauteed mushrooms.

LAMB CHOPS (by dozen only) 9 each
Australian single cut lamb chops, Maldon salt flakes, italian herbs, grilled and oven baked. Served with Rosemary potatoes.

ELK CHOPS 35 each
New Zealand elk chop seared to perfection, Amarena cherry port reduction. Served with marinated italian artichokes.

LOBSTER TAIL Market Price
Main Lobster Tail
*Please allow us 24 hrs notice.

WILD PRAWNS 70
Wild prawns, fresh garlic, Calabrian chili, white wine and local lemon. Baked in 900 brick oven. Served

DESSERT

All items listed serve 6-8

- Tiramisu 60
- Panna Cotta 60
- Ricotta Cheesecake 60
- Delizia Limoncello (please allow us 24hrs notice) 60
- Chocolate Cake 75
- Mini Cannoli 3.50 each
(Minimum order 48 pieces, please allow us 24hrs notice)
- Homemade Gelato 20
* Requires the presence of a Chef.



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PIZZA BAR

OFF SITE CATERING ONLY

* Must have oven on site and have a meeting with Chef Alessandro prior to the event.

- SAN DANIELE**
Goat cheese spread, home-made Mozzarella, San Daniele “king of prosciutto”, oregano, organic arugula and Red fox aged cheddar.
- WILD MUSHROOM**
Roasted wild mushrooms, Sottocenere truffle cheese, Mozzarella, duck prosciutto.
- MARGHERITA D.O.P.**
All imported from Naples, 00 Caputo flour, San Marzano D.O.P., homemade Mozzarella, EVOO.
- QUATTRO STAGIONI**
Tartufotto ham, artichokes, black olives, mushrooms and tomato sauce.
- MAMMA**
Mamma Margherita meatballs, house-made Mozzarella, polpette sauce.
- ORGANIC BABY KALE**
Organic baby kale, Italian cipolline onions, Kalamata & Castelvetro olives, cherry tomatoes and house-made Mozzarella.
- CALI CALI**
Fresh Mozzarella, red onions, crispy bacon, fresh California avocado slices.
- DI PARMA**
Mozzarella, ricotta, prosciutto, arugula.
- PIZZA DI MARE**
Marinated fresh garlic, Calabria oil, braised octopus, wild prawns, yellow and red grape tomatoes, arugula.

- PIZZA BELLA**
Fontal and homemade Mozzarella, organic cherry tomato bruschetta, italian oregano.
- AMANTI**
Homemade italian sausage, Mamma Margherita meatballs, Soppressata Calabrese, polpette sauce.
- DOLCE AND GABBANA**
Home-made sweet fennel sausage, roasted peppers, farm-house white cheddar.
- SALSICCIA**
Housemade wild boar sausage, sautéed wild mushrooms, manchego cheese and Mozzarella.
- CRISPY PROSCIUTTO**
San Marzano sauce, tomato, goat cheese, house-made spicy oil, Mozzarella, crispy San Daniele prosciutto.
- CAVOLI**
Oven-roasted organic cauliflower, Iberico super Spanish Prosciutto, Sottocenere truffle cheese, Mozzarella.
- BIANCA**
Smoked and fresh Mozzarella, house-made sausage, Calabria chili, orange Peppadews.
- CALABRIA**
Mild Italian sausage, spicy salami, smoked Mozzarella, arrabbiata sauce.
- BURRATA E MELENZANE**
Pomodoro sauce, burrata basil, eggplant.
- FUNGHI MISTI**
Wild mixed mushrooms, Fontina, truffle oil.



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PIROZZI PLATTERS

All items listed serve 6-8

AVAILABLE 11 AM - 3 PM

PANINI PLATTER 65

*Served on homemade baked focaccia with lettuce and tomato.

- TACCHINO-Smoked turkey breast with Mozzarella, bacon, lettuce and tomato.
- VEGETARIAN-Bell pepper and goat cheese with marinated Italian artichokes and mushrooms.
- POLLO-Grilled chicken breast with Roma tomatoes, pesto, bruschetta tomatoes and provolone.
- CAPRESE -Prosciutto, Mozzarella, arugula, basil.
- FUNGHI-Wild mushrooms, Fontal, Mozzarella, braised short ribs.
- NAPOLI-Ham, prosciutto, salami, smoked mozzarella.



ORGANIC GRILLED VEGETABLE PLATTER 65

Serve 6-8

Tomatoes, roasted red peppers, mushrooms, eggplant, zucchini, organic roasted rainbow carrots, organic roasted rainbow cauliflower, asparagus and grilled red onions.



ANTIPASTI PLATTER 105

Assorted Italian meats and cheeses.

Salami, Turkey, Prosciutto, Truffle Salami, Smoked Mozzarella, Provolone, Parmigiano, Gouda.

*Chef Selection garnishes may include:

Amarena cherries, olives, fig marmalade, homemade crostini, arugula, black salt, EVOO and more.



ORGANIC & FRESH FRUIT PLATTER 65

Assorted seasonal fruit.

Watermelon, orange, strawberries, raspberries, cantaloupe, pineapple, banana.



SET UP & SERVICE

Delivery and set up may vary 35-100 Chafing Rack w/ sterno 35 each. Prices may change without prior notice.



BAR PACKAGES

*Prices based on number of guest.

*

BEER & WINE

Includes select imported and domestic beers,
selected wines, soft drinks, ice tea.

1 HOUR PACKAGE

2 HOUR PACKAGE

*

PREMIUM BAR

Includes premium cocktails, martinis, premium wines, select imported and
domestic beers, soft drinks and ice tea.

1 HOUR PACKAGE

2 HOUR PACKAGE

*Prices based on event details.

SET UP & SERVICE

Delivery and set up may vary 35-100 Chafing Rack w/ sterno 35 each. Prices may change without prior notice.



TERMS AND CONDITION

- Full Service Catering
- We offer complete catering services, we can serve up to 500 guest and we count with event coordination services including servers, bartenders, chafing dish set-up, and party rentals.
- We require 48 hrs advanced notice for any order for Delivery or Pick up. However, we will do everything possible to accommodate last minute orders.
- For any Buffet Style request please contact us office@chefpirozzi.com, please allow us 2 hours to respond any inquire or contact us calling (949)-799-3090.
- We ask for 20% deposit non-refundable. Any event should be confirmed or cancelled within 72 hrs anticipation or the deposit will be charged.
- We have a venue for rent with capacity for 35 - 60 people for private parties or events, please contact office@chefpirozzi.com
- You can request the presence of the Chef Alessandro to decor and manage your event with 3 weeks notice, otherwise one of our top Executive Chef or Souschef will be on charge of the event.
- Any server, busser and Chef that is required for the event it would be quoted separated.
- RENTAL if needed we only work with Signature Party Rental, we can place the order for your event and the charge will be separate for any quote from Pirozzi Catering Company. Customer will have full responsibility of everything from rental company if it's not Signature Party Rental.
- We can provide 2 cleaning person to organize and clean after the event. (they only work together \$150 each)
- Please confirm the number of guests at least 72 hrs prior the event.
- You can request special menu for your event, please contact office@chefpirozzi.com.
- If you need any special decoration for your special event this will have an additional charge.
- Delivery fees for local area within 10 miles \$35 - \$55. Outside local area will be quoted differently.
- Client pick ups are all done through the location where the order have been placed.

THANK YOU for letting us be part of your special event.

Sincerely

Chef Alessandro Pirozzi Team