

Marta &
Antonio

Italian CATERING
perthy

Weeding catering

Pizza, pasta, tapas & deserts

WHO WE ARE

We are an Italian couple who fell in love with Perth. We enjoy cooking and want to bring you the same food our grandmothers used to prepare for us right to your event. As true Italians, our mission is to offer you more than just food – it's a taste of our heritage, crafted with passion and love.

With over two decades of experience in Italian cuisine, our head chef, Antonio, transforms every dish into a masterpiece. Marta has a sharp eye for detail and ensures that every aspect of your event is flawlessly planned and executed.

Fatto con amore e passione.

OUR SERVICES

We offer restaurant-quality food – including tapas, pizza, pasta, risotto, and Italian desserts – along with exceptional service for weddings and corporate events in Perth. Our mobile catering setup, featuring portable gas ovens and large frying pans, allows us to cater anywhere: private residences, parks, beaches, venues, indoor and outdoor spaces, and even on boats. We hold all necessary permits and public liability insurance to ensure a smooth and secure service experience.

ENTERTAINMENT

We bring our pizza ovens and large pasta pans to your venue, cooking right in front of your guests. This adds a touch of theatre to your event while delivering the authentic taste of Italy to every wedding. We provide not only exceptional food but also delightful entertainment for everyone!

LOCATION

We operate within a 50 km round-trip radius of Perth CBD at no additional charge. For distances beyond this, a fee of \$1.90 per kilometre applies.



Traditional Pizza menu

- MARGHERITA (V)
Tomato Base, Mozzarella Cheese, Fresh Basil and Olive Oil
- MARINARA (V)
Tomato Base, Capers, Chilli, Oregano, Fresh Basil and Garlic Oil
- BIANCA (V)
Mozzarella Base, Parmesan, Oregano and Garlic Oil
- ORTOLANA (V)
Tomato Base, Mozzarella Cheese, Mushroom, Roasted Capsicum, Black Olives, Fresh Basil and Olive Oil
- HAM & CHEESE
Tomato Base, Mozzarella Cheese, Ham, Fresh Basil and Olive Oil
- HAWAIIAN
Tomato Base, Mozzarella Cheese, Ham, Pineapple, Fresh Basil and Olive Oil
- CHEF
Tomato Base, Mozzarella Cheese, Salami, Mushroom, Fresh Basil and Olive Oil
- NAPOLETANA
Tomato Base, Mozzarella Cheese, Anchovies, Capers, Black Olives, Chilli, Garlic, Oregano, Fresh Basil and Olive Oil
- DIAVOLA
Tomato Base, Mozzarella Cheese, Salame, Black Olives, Chilli, Fresh Basil and Olive Oil
- NUTELLA (DESSERT)
Nutella and Icing Sugar



Deluxe Pizza menu

- ITALIAN FRESHNESS (V)
Mixed Cherry Tomatoes, Fresh Buffalo Mozzarella, Rocket, Fresh Basil and Olive Oil
- 4 FORMAGGI (V)
Cream Base, Mozzarella Cheese, Gorgonzola, Parmesan, Walnuts, Honey, Fresh Basil and Olive Oil
- BUTCHER
Tomato Base, Mozzarella Cheese, Ham, Salame, Italian sausage, Fresh Basil and Olive Oil
- SUPREME
Tomato Base, Mozzarella Cheese, Salame, Ham, Capsicum, Mushrooms, Black Olives, Red Onion, Fresh Basil and Olive Oil
- REGINA
Tomato Base, Prosciutto, Buffalo Mozzarella, Rocket, Fresh Basil and Olive Oil
- CHI-CA
Cream Base, Mozzarella Cheese, Chicken, Roasted Capsicum, Onion, Paprika, Fresh Basil and Olive Oil
- TRUFFLE
Truffle Base, Mozzarella Cheese, Mushrooms, Italian Sausage, Fresh Basil and Olive Oil
- MARECHIARO
Tomato Sauce, Mozzarella Cheese, Chilli Garlic Prawns, Rocket, Fresh Basil and Garlic Oil
- MEXICAN STREET
Mozzarella Cheese Base, Mexican Pulled Chicken, Avo, Corn, Red Onion, Coriander and Olive Oil
- OREO (DESSERT)
Nutella, Marshmallow, Oreo and Strawberry
- FRUIT (DESSERT)
Nutella, Strawberry, Banana, Cream and Icing Sugar



Pasta Menu

Choose
between

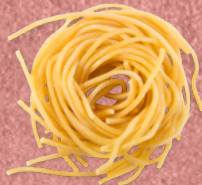


PASTA



RISOTTO

Choose your shape



Spaghetti



Tagliatelle



Rigatoni



Fusili



Penne



Orecchiette



Gnocchi



Ravioli ricotta
& spinach

Choose your favourite sauce

Traditional

SORRENTINA SAUCE (V)

Tomato sauce, Mozzarella, Basil and Parmesan

BOLOGNESE SAUCE

Bolognese Sauce, Parmesan and Basil

PUTTANESCA SAUCE

Tomato Sauce, Anchovies, Olives, Capers, Chilli, Garlic, Origano and Parmesan

Deluxe

PRAWN SAUCE

Pink sauce, Mixed Cherry Tomatoes, Chilly Garlic Prawns, Parsley and Rocket

BOSCAIOLA SAUCE

Truffle Sauce, Italian Sausage, Mushrooms, Peas and Parmesan

PESTO (V) SAUCE

Pesto sauce, Cherry Tomatoes, Pecorino and Toasted Pine nuts

4 FORMAGGI (V) SAUCE

Mozzarella Cheese, Gorgonzola, Ricotta, Parmesan, Walnuts, Honey and Fresh Basil





Entree tapas

CAPRESE SKEW (V)

Mozzarella cheese, Cherry tomatoes and Basil

ITALIAN MAC & CHEESE

Square Italian Mac & Cheese, Bacon and Green Peas

MEDITERRANEAN SALAD (V)

Capsicum, Cucumber, Red onion, Kalamata Olives, Feta and Greek Dressing

MINI VEGETARIAN PANINI (V)

Smoked Buffalo Mozzarella cheese, Tomato and Basil

MINI VEGAN PANINI (V)

Tomato, Baby spinach and Corn cream

MUSHROOM & TRUFFLE ARANCINI (V)

Rice triangle with Mushrooms and Truffle paste

POTATO CROQUETTE (V)

Potato Croquette

RICOTTA & PISTACCHIO MINI CANNOLI (V)

Cannoli Pastry filled with Ricotta Cheese and Pistachio

CHARCUTERIE CUP

Salame, Cheese, Veggies and Cracker Skewers

ITALIAN CARBONARA BITES

Square Italian Mac & Cheese Carbonara

MEATBALLS

Home made Beef & Pork Meatballs with Tomato Sauce

MINI CURED MEAT PANINI

Prosciutto crudo, Buffalo Mozzarella cheese, and Rocket

PRAWN COCKTAIL MINI VOL AU VANT

Puff Pastry Basket with Prawns, Mayonnaise and Chilli

SALMON CANAPE

Smoked Salmon with Cream Cheese Canapé



Sweet Tapas

TIRAMISÚ (NO EGG)

Tradicional, oreo or biscoff

CHESECAKE

Mixed fruit, berries, oreo or biscoff

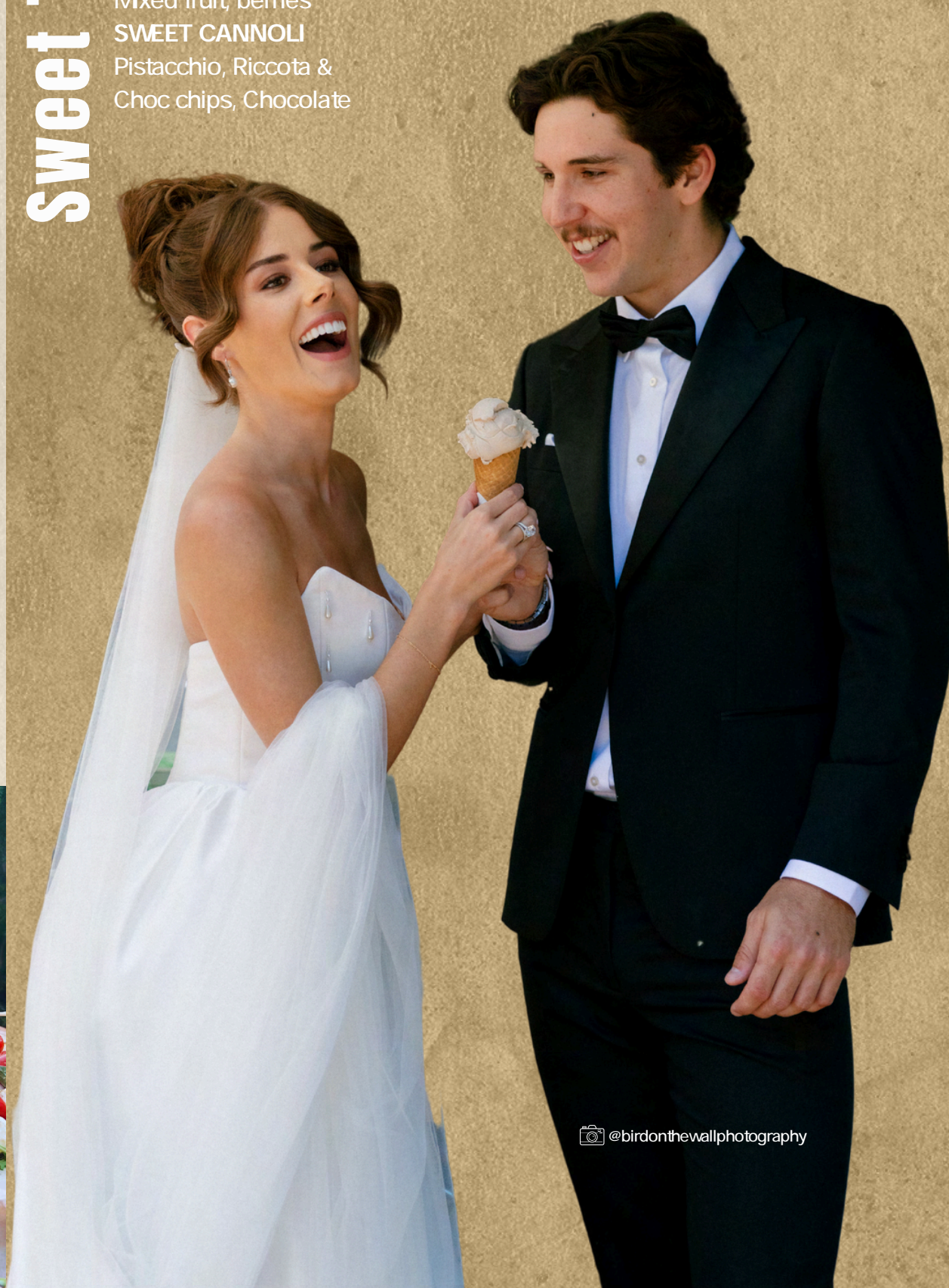
PANNA COTTA

Mixed fruit, berries

SWEET CANNOLI

Pistacchio, Ricotta &

Choc chips, Chocolate





Menu 1

\$30/HEAD



WHAT IS INCLUDED?



ITALIAN CHEF



TWO WAITERS



MOBILE PIZZA OVENS



POP-UP AND SET UP



DISPOSABLE PLATES, CUTLERY AND NAPKINS

THREE-QUARTERS OF A PIZZA



TRADITIONAL MENU

+\$3 HEAD UPGRADE TO DELUXE



YOU CAN INCLUDE DESSERT PIZZAS

Menus are available for a minimum of 60 guests, with food served in cocktail or buffet style. If you're interested in a sit-down service or a customised menu, please contact us for a personalised quote. Please note, the final price may vary for early setup or additional pizza chefs or waitstaff.

Menu 2

\$37/HEAD



WHAT IS INCLUDED?



ITALIAN CHEF



TWO WAITERS



MOBILE PIZZA OVENS



POP-UP AND SET UP



DISPOSABLE PLATES, CUTLERY AND NAPKINS

THREE TAPAS



YOU CAN INCLUDE DESSERT TAPAS

THREE-QUARTERS OF A PIZZA



TRADITIONAL MENU

+\$3 HEAD UPGRADE TO DELUXE



YOU CAN INCLUDE DESSERT PIZZAS

Menu 3

\$45/HEAD



WHAT IS INCLUDED?



TWO (2) CHEFS



TWO (2) WAITERS



MOBILE PIZZA OVENS



SERVING TIME



UNLIMITED DISPOSABLE PLATES, CUTLERY AND NAPKINS

FOUR (4) TAPAS



YOU CAN INCLUDE DESSERT TAPAS

HALF PIZZA



TRADITIONAL MENU

HALF PASTA



HALF RISOTTO



OR

TRADITIONAL MENU TRADITIONAL MENU
+\$5 HEAD UPGRADE TO DELUXE



@birdonthewallphotography

Menu 4

\$65/HEAD



WHAT IS INCLUDED?



TWO (2) CHEFS



TWO (2) WAITERS



MOBILE PIZZA OVENS

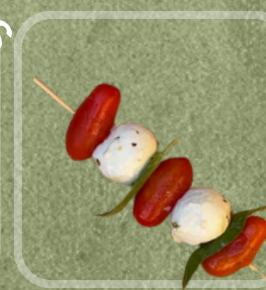


SERVING TIME



UNLIMITED DISPOSABLE PLATES, CUTLERY AND NAPKINS

FOUR (4) TAPAS



YOU CAN INCLUDE DESSERT TAPAS

HALF PIZZA



DELUXE MENU

HALF PASTA



DELUXE MENU

&

HALF RISOTTO



DELUXE MENU

Upgrades



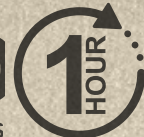
ADDITIONAL
CHEF



ADDITIONAL
WAITSTAFF

+\$500

MINIMUM OF 3 HOURS



ADDITIONAL
SET-UP
HOURS

+\$100



TESTINGS

We understand this will be the most important day of your life. We know that the food is a crucial part of making it special. You can check our dozens of reviews available on Easy Weddings and Facebook. Additionally, you can book a tasting in our kitchen at Bedford every Monday. The tastings require a minimum of four people and have a fixed cost, which will be deducted from the final budget if you choose to book our catering services.

Tenille & Callan



From start to finish, every single thing was absolutely perfect. The set up was fantastic - it was wonderful how flexible you were to work with the space at our venue, set up and packed up efficiently and left the area very clean. Every single piece of food was delicious - we had endless compliments from everyone saying how spectacular the pizza and pasta was. It was so fresh and authentic, just as we wanted. My nonna even said it was almost as good as hers (which is a very high standard and a huge compliment!). The wait staff serving the food were also amazing, so friendly and made sure everyone was fed. We were so happy that no one went home hungry and your estimate of how much food to order was just perfect. You also accommodated the dietary requirements effortlessly. Grazie mille!

15 June, 2024

Charleen



We love Italian Perth. They are flexible, on-time, communicate really well and most importantly, their pizzas are amazing! I love the variety that they have on offer. Additionally, love that they can also provide someone to bartend. It's a really unique offer and definitely sets them apart. Whenever we want pizza catering for an event, we will be going with these guys cause they're the best!

15 September, 2024

Jodi Q Weddings



We were super lucky to get this fine couple to cater our couples wedding at Nedlands Yach Club who completely blew our couple their guests and all of us as vendors completely away with their authentic homemade Italian Pizzas - So much so our couple ordered and extra 15 more which Antonio and Marta were so gracious and stayed longer than originally contracted to fulfill, - It was simply too good not to have. Forget what you think of with those ugly truck and trailer set ups for pizza catering, these guys offer a full live cooking set up which is all made and cooked in front of you, with fresh dough, toppings and sauces on super hot delicious pizza delivered to all guests as whole pizzas in full slices, with service super quick, it was great to have a bit of theatre for guests to enjoy and enage with being it was all live cooking. I cannot recommend or speak highly enough of this beautiful couple. Extremely impressed.

05 October, 2024

Meghan



We cannot recommend the services of Marta and Antonio enough! They were so accommodating after we had to postpone our event and really made sure our guests were treated. The perfect entertainment and some of the best pizza our guests have eaten! They even made us a cannoli cake on request which was a highlight and loved by all. Thank you both for making the event such a delicious evening!

08 June, 2024

