

The background of the entire image is a photograph of a wooden table set for a meal. It features three pizzas on wooden boards, a blue and white floral plate, a glass of water, and a menu card. The pizzas have various toppings including arugula, tomatoes, and cheese. The menu card has the Stellina Pizzeria logo and the word 'Menu'. The text 'EVENTS WITH STELLINA' is overlaid in the center in a large, bold, black font. Below it is a red line-art illustration of a pizza. At the bottom, a red banner contains the website address 'www.stellinapizzeria.com'.

**STELLINA PIZZERIA**

ITALY PIZZA STYLE FOOD LOVE

# EVENTS WITH STELLINA

[www.stellinapizzeria.com](http://www.stellinapizzeria.com)



# ABOUT STELLINA CATERING

STELLINA PIZZERIA BRINGS ITALIAN FUN, FLAVOR AND FESTIVITY TO A RANGE OF OFFSITE EVENTS WITH CUSTOMIZABLE CATERING MENUS FROM CHEF MATTEO FEATURING ITALIAN STREET FOOD, NEO-NEAPOLITAN PIZZAS, PIZZA DOUGH, PANINIS, AND MORE.



# ITALY

INSPIRED BY THE FAMILY-OPERATED FOOD CARTS AND CORNER MARKETS SCATTERED THROUGH THE CITY STREETS OF OUR NATIVE ITALY. AND THE AROMA OF FRESH BREAD. SEAFOOD. BASIL. HAND-CRAFTED CURED MEATS. AND HOMEMADE CHEESES FILLING THE AIR.

# STYLE

WE BRINGS THE ITALIAN STREET FOOD EXPERIENCE TO DC DINERS IN A MODERN NEIGHBORHOOD SETTING THAT UPDATES SOUTHERN ITALIAN TRADITION WITH URBAN STYLE.

# PIZZA

CHEF MATTEO BREAKS AWAY FROM CLASSIC NEAPOLITAN PIZZAS TO CREATE A SIGNATURE NEO-NEAPOLITAN DOUGH THAT IS LIGHT. CRISPY. SATISFYING. AND LETS THE HIGH-QUALITY INGREDIENTS STAND OUT.

# FOOD

OUR MENU IS SIMPLE. SPIRITED. AND CELEBRATES THE HUMBLE. YET ROBUST STREET FOOD CULTURE OF THE SOUTHERN ITALIAN COAST.

ITALY PIZZA STYLE FOOD LOVE

# LOVE

WE WARMLY WELCOME YOU TO ENJOY OUR SLICE OF ITALY AMONG FRIENDS. FAMILY. AND EACH OTHER.





# A SHOWCASE OF OUR MENU OFFERINGS





# A SHOWCASE OF OUR MENU OFFERINGS





# MOBILE PIZZA OVEN



INQUIRE ABOUT OUR  
PIZZA OVEN PACKAGES !





# OUR LOCATIONS





# CATERING MENU

## STUZZICHERIA

### ARANCINI DI RISO

FULL PAN 60 PIECES

CLASSIC SICILIAN RICE BALLS. MEAT RAGU.  
MOZZARELLA. TOMATO SAUCE

### CARCIOFO ALLA ROMANA 🌿🌱

MINIMUM 24 PIECES

FRIED ARTICHOKE. ARTICHOKE MAYONNAISE

### CUOPPO MOZZARELLA & CROCCHÉ' 🌱

MINIMUM 24 PIECES

FRIED MOZZARELLA IN CARROZZA & POTATO  
CROCCHETTE. HOMEMADE SMOKED KETCHUP

AVAILABLE

DAIRY-FREE CHEESE

GLUTEN-FREE CRUST

• 3.50

### MARGHERITA 🌱

TOMATO SAUCE. MOZZARELLA. BASIL

### PEPPERTONI

TOMATO SAUCE. SHREDDED MOZZARELLA.  
SALAME. RED ONION. BLACK PEPPER HONEY.  
CALABRIAN PEPPER

### PICCANTE

HOUSE-MADE SPICY SAUSAGE. TOMATE SAUCE.  
SPICY SOPPRESSATA. 'NDUJA JAM. MOZZARELLA

### NAPULELLA

TOMATO SAUCE. ANCHOVIES. GARLIC. BLACK  
OLIVES. BURRATA CHEESE. OREGANO

### AMATRICIANA

TOMATO SAUCE. GUANCIALE. RED ONIONS.  
MOZZARELLA. PECORINO ROMANO

### COTTO & FUNGHI

TOMATO SAUCE. WILD MUSHROOMS.  
MOZZARELLA. PROSCIUTTO COTTO

### CAVOLINI DI BRUXELL 🌱

FRIED BRUSSELS SPROUTS.  
HONEY-BALSAMIC GLAZE

### POLPETTE DELLA NONNA

TOMATO. BEEF AND VEAL MEATBALLS.  
FOCACCIA. EGGS. MOZZARELLA MOUSSE

### CUOPPO DI CAVOLFIORI FRITTI 🌱🌱

FRIED BREADED CAULIFLOWER. SMOKED RED  
PEPPER SAUCE. TOASTED ALMOND

## PIZZA

### AFFUMICATA

SMOKED MOZZARELLA. SMOKED CHERRY  
TOMATOES. SPECK AND BALSAMIC

### MORTAZZA 🌱

SHREDDED MOZZARELLA. FRESH MOZZARELLA.  
MORTADELLA. BURRATA. PISTACHIO

### BASILICO ALLA GENOVESE 🌱🌱

GENOVESE BASIL PESTO. MOZZARELLA.  
ZUCCHINI. SUNDRIED TOMATO PESTO.  
FRESH MINT. PISTACHIO

### CACIO & PEPE 🌱

CACIO DI ROMA. PECORINO ROMANO.  
MOZZARELLA. TOASTED BLACK PEPPER

### CARRETTIERA

MOZZARELLA. PROVOLONE CHEESE. RAPINI.  
SAUSAGE. CALABRIAN PEPPERS  
PEPPER COULI



# PASTA

## ITALIAN "MAC & CHEESE"

BESCIAMELLA SAUCE,  
MOZZARELLA, FONTINA  
AND CACIO & PEPE CHEESE BAKE WITH  
ZITI

## BOLOGNESE

VEAL & BEEF MEAT SAUCE  
"BOLOGNESE" STYLE WITH  
BESCIAMELLA SAUCE, PARMESAN CHEESE

## VEGETARIANA

SEASONAL VEGETABLES BAKED  
WITH BESCIAMELLA CHEESE SAUCE  
AND ZITI

# LASAGNA

## LASAGNA CLASSICA

BEEF AND VEAL RAGU'  
BESCIAMELLA, PARMIGIANO REGGIANO

## DI MELANZANE

EGGPLANT, MOZZARELLA,  
TOMATO SAUCE, PARMIGIANO, BASIL

# PANINI

OUR "BUILD YOUR OWN" PANINI BAR  
ALLOWS YOUR PARTY TO  
COMPILE THEIR OWN PANINI FROM  
THE SPREAD OF INGREDIENTS!  
SERVES 12 - 14. ORDERS COME WITH  
HOME- MADE FOCACCIA AND CHIPS

## MORTADELLA & PISTACCIO

IMPORTED STRACCIATELLA CHEESE,  
MORTADELLA, PISTACHIO

## PROSCIUTTO E BUFALA

PROSCIUTTO, BUFFALO MOZZARELLA,  
CHERRY TOMATO CONFIT, SICILIAN  
PESTO, ARUGULA

## CAPRESE

BUFFALO MOZZARELLA, ARUGULA,  
HEIRLOOM TOMATOES, SUNDRIED  
TOMATO PESTO

## DIETARY RESTRICTIONS

CONSUMING RAW  
OR UNDERCOOKED  
MEATS, POULTRY,  
SEAFOOD,  
SHELLFISH OR  
EGGS MAY INCREASE  
YOUR RISK OF  
FOOD BORNE  
ILLNESS



DAIRY FREE



GLUTEN FREE



NUT ALLERGY



VEGETARIAN



VEGAN

# WAFFLE

JUST AVAILABLE IN  
MT VERNON K STREET

## BREAKFAST WAFFLE

WAFFLES, ITALIAN SAUSAGE, TWO EGGS,  
SUNNY SIDE OR SCRAMBLED, CRISPY  
BACON, CHOICE OF BOURBON OR  
CLASSIC MAPLE SYRUP

## AMBURGER WAFFLE

DRY AGED BEEF BURGER, LETTUCE,  
MOZZARELLA CHEESE CARAMELIZED  
ONIONS, PICKLED RED ONIONS, CACIO &  
PEPE SAUCE, HOMEMADE MAYO AND  
KETCHUP, CRISPY BACON, CHOICE OF  
BOURBON OR CLASSIC MAPLE SYRUP &  
CHIPS

## POLLO FRITTO WAFFLE

FRIED CHICKEN THIGHS, PICKLED  
SHISHITO PEPPERS, PICKLED RED ONION,  
BLACK PEPPER HONEY & CHOICE OF  
BOURBON OR CLASSIC MAPLE SYRUP

## CLASSICO WAFFLE

WHIPPED VANILLA MASCARPONE  
MOUSSE, MARINATED BERRIES, HAZELNUT  
CHOCOLATE DRIZZLE & CHOICE OF  
BOURBON OR CLASSIC MAPLE SYRUP

## S`MORE WAFFLE

WAFFLE, TORCHED ITALIAN MERINGUE,  
GRAHAM CRACKER CRUMBLE,  
HAZELNUT CHOCOLATE DRIZZLE & NUTELLA



# INSALATE

**ARUGULA & FINOCCHIO** 🌱  
ARUGULA, SHAVED FENNEL, FRISEE,  
RED ONIONS, PECORINO PEPATO, LEMON  
MUSTARD DRESSING

**STELLINA CAPRESE** 🌱 🍷  
BUFFALO MOZZARELLA, TOMATO PESTO,  
BASIL, ARUGULA, EVOO, CHERRY  
TOMATOES CONFIT, GARLIC

**AVE CESARE** 🌱 🍷  
ORGANIC LETTUCE, TARALLI,  
PARMIGIANO, ANCHOVY DRESSING,  
WHITE ANCHOVY, CURED EGG YOLK

**ADD PROTEIN**  
PROSCIUTTO OR SHRIMP

# DOLCI

**TIRAMISU**  
LADY FINGERS, MASCARPONE CREAM,  
COFFEE

**BOMBOLONI** 🍷  
FRIED DONUTS, HAZELNUT CHOCOLATE  
SPREAD

**MINI CANNOLI** 🍷  
RICOTTA, CHOCOLATE, PISTACHIO

**TIRAMISU CANNOLI CAKE**  
**TIRAMISU LAYER CAKE**  
LADYFINGERS, COFFEE,  
MASCARPONE WITH CANNOLI GARNISH

**CAPRESE** 🌱 🍷  
FLOURLESS ALMOND AND CHOCOLATE  
CAKE, MASCARPONE VANILLA MOUSSE

# VINI

**ROSSI (RED)**  
VIGNETI ZABU NERO D'AVOLA, SICILY  
CAPRANERA AGLIANICO, CAMPANIA

**BIANCHI (WHITE)**  
MEHIR VERDECA, TUSCANY  
CAPRANERA FALANGHINA, CAMPANIA

# BEER

**BOTTLES**  
MENABREA LAGER  
MENABREA AMBER

# COCKTAILS

**NEGRONI**  
GIN, ROSSO VERMOUTH, CAFFO BITTERS

**UNION FINO**  
GIN, FRESH LEMON JUICE,  
DCF FINOCCHIETTO, TONIC WATER,  
ANGOSTURA BITTERS





## STARLIGHT

20 PEOPLE

1 APPETIZER (ARANCINI,  
FRIED MOZZARELLA, OR  
FRIED ARTICHOKE)

10 PIZZAS PICK YOUR FAVORITE

20 BOMBOLONI

INCLUDES BONUS STAR  
SUNGLASSES

# CATERING PACKAGES

## ROCKSTAR

30 PEOPLE

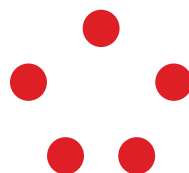
1 SALAD

1 APPETIZER (ARANCINI,  
FRIED MOZZARELLA, OR  
FRIED ARTICHOKE)

15 PIZZAS PICK YOUR FAVORITE

30 BOMBOLONI

INCLUDES BONUS  
"PARTY LIKE A STAR"  
PARTY FAVOR BOX



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## SUPERSTAR

40 PEOPLE

1 SALAD AND 1 FOCACCIA

1 APPETIZER (ARANCINI,  
FRIED MOZZARELLA, OR  
FRIED ARTICHOKE)

20 PIZZAS PICK YOUR FAVORITE

40 BOMBOLONI

INCLUDES BONUS TWO  
"PARTY LIKE A STAR"  
PARTY FAVOR BOXES



# OUR TEAM



ANTONIO MATARAZZO  
CO-OWNER



MATTEO VENINI  
CHEF/CO-OWNER



# NOTES

## CATERING REQUIREMENTS

ACCESS TO THE FACILITY TWO-THREE HOURS PRIOR TO EXPECTED START OF FOOD SERVICE. (DEPENDING ON SET-UP RESPONSIBILITIES.

A GUARANTEED 20 X 30 SPACE FOR VAN AND OVEN.  
LEGAL STREET PARKING IN AREA AS CLOSE TO SERVING AREA AS POSSIBLE.

IF RESERVING PARKING SPACES IS REQUIRED, THAT MUST BE HANDLED BY THE CLIENT IN THE CLOSEST AVAILABLE SPACES TO THE VENUE AND SERVING AREA.

## FINAL GUEST COUNT

CLIENT HEAD COUNT CAN BE ADJUSTED UP UNTIL TWO WEEKS PRIOR TO EVENT DATE. THE ADJUSTMENT WILL BE APPLIED TO THE FINAL BALANCE.

## DEPOSIT PROCEDURE

A DEPOSIT REQUIREMENT OF 20% IS REQUIRED 30 DAYS PRIOR TO EVENT DATE, WITH THE REMAINDER OF THE BILL PAID ON THE DAY OF THE EVENT.

## CANCELLATION PROCEDURE

IF THE EVENT IS CANCELLED WITHIN 24 HOURS, THE PATRON WILL BE RESPONSIBLE FOR 100% OF THE TOTAL PLANNED CHARGE, AND THE CARD ON FILE WILL BE USED TO PROCESS THIS CHARGE. IF FOR ANY REASON BEYOND THE RESTAURANT'S OR PATRON'S REASONABLE CONTROL INCLUDING, BUT NOT LIMITED TO STRIKES: LABOR DISPUTES: ACTS, REGULATIONS OR ORDERS OF GOVERNMENT AUTHORITIES: CIVIL DISORDERS: ACTS OF WAR: ACTS OF GOD: FIRES, FLOOD, OR OTHER EMERGENCY CONDITIONS EITHER PARTY IS UNABLE TO PERFORM ITS OBLIGATIONS UNDER THE CONTRACT, SUCH NON PERFORMANCE IS EXCUSED AND EITHER PARTY MAY TERMINATE THE CONTRACT WITHOUT FURTHER LIABILITY OF ANY NATURE, UPON FULL RETURN OF PATRON'S DEPOSIT, LESS ANY EXPENSES INCURRED IN PREPARATION FOR THE EVENT. IN NO EVENT SHALL THE RESTAURANT BE RESPONSIBLE FOR THE LOSS OF PROFIT OR OTHER COLLATERAL OR CONSEQUENTIAL DAMAGES NAMED BY PATRON.

Buon appetito, amici.  
The Italians are back.