



*a brick oven party on wheels!*

We are a Maryland based catering service offering artisan pizza parties at your venue from the back of antique trucks. Our restored 1947 trucks serve as the mobile pizzeria complete with wood-fired brick ovens, beer taps, sinks, espresso machines and artisan pizzaioli. Whether a corporate luncheon, dinner party, or any other special event, we will help make it memorable.



## About Our Trucks

Our trucks are registered antiques, all 1947 International Harvester KB-7's. They are fitted with modern engines, transmissions, suspension systems, air conditioning, power brakes, and power assisted steering. The wooden side panels of the trucks lift off and become tables to prep and serve the food. Hidden behind the wooden panels are custom built Italian brick wood fired ovens, espresso machines, refrigeration and freezer units, beer taps, sinks, and hot and cold running water. Each truck has a built- in generator to power things in remote locations. A retractable awning extends to cover the food prep area in front of the oven. We also have a Bluetooth sound system that will sync with your music playlists.

## About the Pizza

We serve a Roman Style thin crust pizza. We begin with a natural organic starter developed by our founder, that acts as the natural leaven for the dough. This pre-ferment dough process requires a slower and longer proofing (fermentation) period, resulting in perfect gluten structure, more complex flavors, and an excellent crust.

We use our own blended flour, specially filtered water, imported Italian San Marzano tomatoes, fresh hand pulled mozzarella, Italian imported cheeses, cured meats and sausage made specially for us. We bake it all in our Italian brick ovens.

Gluten free and vegan options are also available by request.

## About the Service

The food is served buffet style on our wooden serving tables. The host of the event will select 5 pizza selections from our menu and those will be prepared on site. There is no set number of pizzas, we bring plenty of dough, salad, gelato and upgrade items if ordered. There will be plenty of food!

## Other Services Available

We offer additional staff as food runners, servers and bussers. We also can provide seating, china, flatware, and glassware through our partnership with a full-service special events rental company.

## Booking Availability

We are available March 15<sup>th</sup> through November 30<sup>th</sup>. If you have a date outside of our normal season, please call us to discuss. Bookings are available for three time slots daily as follows:

Lunch	We arrive by 11:00 AM and leave by 3:00 PM – serving time is 12:00 to 2:00
Dinner	We arrive by 5:00 PM and leave by 9:00 PM – serving time is 6:00 to 8:00
After Hours	Call us

Should you want services that are outside of our regular time slots or to extend the time of our services, please call us to coordinate.

## Booking Your Event

A Booking Deposit of 50% of the event cost is due at the time you reserve the event date. The remaining 50% of the final invoice is due 21 days in advance of your event date. Your deposit is refundable in full if you cancel more than 30 days before your event date.

## **Our Basic Package**

Our basic offering provides a complete meal consisting of a seasonal salad served with our house-made dressings; Roman style thin crust pizza with a large assortment of premium toppings; three flavors of our 100% all natural gelato; and all paper plating, napkins, cups, and plastic utensils.

## **Our Event Upgrade Packages**

### **Espresso/Coffee Package**

All beans are freshly ground on our trucks.

### **Soft Drink Package**

Includes Coke, Diet Coke, Sprite, bottled water, assorted San Pellegrino beverages, along with ice and cups.

### **Cicchetti Package**



Our cicchetti package includes seasonal Italian appetizers to kick off your party as guests begin to arrive. Our current package includes brick-oven roasted peppers with mozzarella, fontina and our house-made balsamic glaze. Italian meat balls (beef/pork/veal) and our brick oven fontina crostini.

### **Charcuterie Package**



Our current charcuterie package consists of freshly sliced imported Italian prosciutto di-parma, bresaola, capicola, and Italian olives. All served on charcuterie boards alongside a vintage Italian Berkel meat slicer.

### **Beer Package**

Our beer package includes 3 draft beers from the beer taps on our trucks along with our soft drink offering. We provide drink supplies and bartender service. The package includes 3 hours of bar service. Additional time may be purchased, and custom draft beers may be ordered for an additional charge.

## Beer & Wine Package

Our beer, wine and soft drink package includes 2 white and 2 red Italian wines, 3 draft beers and our soft drink package. This is for a 3-hour service with bartenders. Additional hours may be added.

## Travel Charges

Our commissary is located in Rockville, Maryland. Travel Charges may apply.

## About the Gelati



Our gelati is produced by our sister company, Gemma Gelato. Gemma starts each morning with fresh eggs, milk and cream from a local farm. Added are fresh fruits, nuts, chocolates and other all-natural ingredients to make what we believe to be the DMVs best gelato. Gemma's 100% All Natural Gelato is dense, creamy and has only half the fat of regular ice cream! The gelato is included in the basic package. A vintage Italian gelato cart option is also available.

## Press (press from our founder's pizzeria napoletana and gelati)

"all I wanted after devouring that white clam pizza was another white clam pizza" **Tom Sietsema, Washington Post**

"doesn't disappoint – the brick ovens produce an enviable version" **Washingtonian Magazine**

Best Pizza in Bethesda **Bethesda Magazine**

Best of Bethesda – Readers Pizzeria Top Vote Getter **Bethesda Magazine**

"I have a fresh favorite for pizza in DC" **via Twitter Tom Sietsema, Washington Post**

"Suffice it to say, it took all of my willpower not to make the dense pistachio gelato disappear" **Tom Sietsema, Wash Post**

"As for the incredibly creamy and intensely-flavored gelato, all I can say is wow" **Carole Sugarman, Bethesda Magazine**

