## AMSTERDAM

Koninginneweg 273H

1075CW

CATERING SERVICE



# Pasta Paradijs

ITALIAN SARDINIAN ESSENCE



020 614 02 40 06 16 64 84 27



pastaparadijs.amsegmail.com



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Pasta Paradijs



## "SA MESA ANTIGA" (BRONZE - EURO 30.50 PER PERSON, MINIMUM 25 PEOPLE)

A menu inspired by the ancient Sardinian table, celebrating simplicity and authenticity through traditional flavors.

#### Starters (3 courses):

- Bruschette with Sardinian toppings
- Mini panadas with seasonal vegetables Fried culurgiones

### First Courses (2 dishes):

 Malloreddus alla campidanese (with sausage ragù) - Fregula with seasonal vegetables

### Main Courses and Sides (2 dishes):

- Sardinian-style meatballs in tomato sauce
- Fried vegetables in batter (eggplants, zucchini)

#### **Bronze Menu**



## "SA JANNA DE IS SABORIS" (SILVER - EURO 37.50 PER PERSON, MINIMUM 25 PEOPLE)

Shining Jewel - a luxurious selection of Sardinian dishes, crafted with care to deliver an elegant and memorable dining experience.

### Starters (4 courses):

- Octopus and potato salad
- Moscardini alla diavola (spicy baby octopus)
  - Bruschette with Sardinian spreads
  - Pani Frattau (carasau bread with tomato sauce, pecorino, and egg)

#### First Courses (2 dishes):

- Fregula with mushrooms and sausage - Culurgiones in tomato sauce

### Main Courses and Sides (2 dishes):

- Fishballs with a sauce
- Chef Lulu's eggplant parmigiana

Silver Menu



## "PRENDA LUGHENTE" (GOLD - EURO 45.50 PER PERSON, MINIMUM 25 PEOPLE)

The Gateway to Flavors - a refined menu showcasing the richness and variety of Sardinian cuisine, perfect for a special event.

### Starters (5 courses):

- Shrimp in carasau bread crust on a potato purée - Octopus and potato salad
- Spicy baby octopus (Moscardini alla diavola)
  - Mini panadas
  - Mixed Sardinian cold cuts and cheeses

#### First Courses (2 dishes):

- Malloreddus alla campidanese
- Culurgiones in tomato sauce with fresh basil

#### Main Courses and Sides (4 dishes):

- Gratinated mussels
- Polpette di carne alla sarda
  - Catalan-style mussels
  - Fried vegetables in batter

Gold Menu



## "PRENDA DE SARDIGNA" (PREMIUM LUXE - EURO 49.50 PER PERSON, MINIMUM 25 PEOPLE)

The Jewel of Sardinia - the ultimate Sardinian culinary experience, featuring the iconic suckling pig as its centerpiece, symbolizing tradition and prestige.

#### Starters (5 courses):

- Shrimp in carasau bread crust on a potato purée - Octopus and potato salad
- Spicy baby octopus (Moscardini alla diavola)
  - Mini panadas
  - Mixed Sardinian cold cuts and cheeses

#### First Courses (2 dishes):

- Malloreddus alla campidanese
- Culurgiones in tomato sauce with fresh basil

#### Main Courses and Sides (4 dishes):

- Gratinated mussels
- Catalan-style mussels
- Sardinian suckling pig
- Oven potatoes a sa sarda

Premium Luxe Menu