

# Canapés Menu

by *Bella Vita Private Events*

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## **Caprese Skewer Delicacy**

Buffalo mozzarella pearls adorned with fresh basil leaves and skinless confit cherry tomatoes, elegantly served on a skewer

## **Tricolore Skewer Elegance**

Grilled zucchini, buffalo mozzarella, and sun-dried tomatoes marinated in premium olive oil, all on a refined skewer

## **Thai Delight Skewer**

Shrimp cooked with flambéed pineapple, served with a light and spicy sweet chili sauce

## **Grilled Zucchini Roulade**

Finely rolled grilled zucchini slices filled with a soft mascarpone cream, enriched with crunchy toasted pine nuts

## **Gourmet Kebab Skewer**

Delicately seasoned grilled chicken paired with roasted bell peppers, finished with a red pesto sauce

## **Lemon-Infused Smoked Salmon Pancake**

Soft mini pancakes topped with lemon-infused cream cheese and finely decorated with artisanal smoked salmon slices

## **Guacamole & Smoked Salmon Pancake**

Mini pancakes topped with velvety guacamole and crowned with smoked salmon

## **Luxury Mortadella Crêpe Roll**

Crêpes filled with a delicious blend of mortadella and creamy cheese



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## ***Beef Fillet Carpaccio Tartlet***

Delicate beef carpaccio served in a tartlet with caperberries, rocket pesto, Parmesan and a crunchy cashew crumble

## ***Grilled Red Prawns with Chilli, Confit Shallots, Marinated Courgette, Lemon and Mint***

Red prawns grilled and served with confit shallots, courgette ribbons, lemon zest, fresh mint and a hint of chilli

## ***Mini Cheeseburger***

Mini beef burger with melted cheese, sweet red onion, pickled gherkin and house mayo in a soft bun

## ***Beetroot Basket with Feta, Hazelnut Crumble & Honey Dressing***

Crispy beetroot basket filled with creamy feta, finished with hazelnut crumble and a drizzle of honey dressing

## ***Salmon Tartare with Avocado Purée, Coriander and Lime Dressing***

Fresh salmon tartare served with avocado purée and a refreshing coriander & lime dressing

## ***Niçoise Salad Bite***

A refined bite inspired by the classic Niçoise salad

## ***Smoked Salmon on Rye with Fennel Butter & Salmon Roe***

Toasted rye bread with fennel butter, smoked salmon, fresh dill and a hint of salmon roe for a balanced flavour combination

## ***Grilled Asparagus & Truffle Cream in Endive Boats***

Grilled asparagus served in endive leaves with truffle cream, toasted hazelnuts and micro greens



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## **Truffle Arancini**

Crispy risotto arancini served with truffle mayonnaise, finished with Parmesan and delicate fresh truffle shavings

## **Cacio e Pepe Arancini**

Golden risotto bites inspired by the Roman classic, filled with pecorino cheese and freshly cracked black pepper

## **Classic Sicilian Arancini**

Traditional arancini with a rich tomato and beef ragù centre, coated in a crisp golden breadcrumb crust

## **Mortadella, Mozzarella & Pistachio Arancini**

Crispy risotto balls filled with creamy mozzarella, delicate mortadella and crushed pistachios for a refined flavour contrast

## **Ham & Cheese Arancini**

Classic risotto bites with a creamy centre of cooked ham and melted cheese, perfectly crisp on the outside

## **Potato Croquettes with Herb Mayo**

Golden potato croquettes with a soft mozzarella centre, served with a fragrant herb mayonnaise

## **Traditional Neapolitan Pasta Frittatina**

A classic Neapolitan street food speciality: crispy fried pasta with béchamel, cheese and delicate ham

## **Courgette Cream Tartlet**

Buttery tartlet filled with smooth courgette cream, topped with confit datterino tomatoes and Parmesan



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## ***Salmon Tartare Spoon***

Fresh salmon tartare with avocado, lime and coriander, served elegantly on a spoon or delicate tartlet

## ***Sea Bruschetta with Friarielli***

Toasted bruschetta topped with seafood and sautéed friarielli, combining bold Mediterranean flavours

## ***Burrata & Roasted Courgettes***

Creamy burrata served with marinated roasted courgettes, fresh mint, balsamic and Cantabrian anchovies

## ***Seared Fresh Salmon Slice***

Lightly seared salmon with a honey sweet-and-sour glaze, finished with fresh chervil

## ***Brie & Honey Crostini***

Crispy crostini topped with creamy Brie, caramelised onion, honey and toasted walnuts

## ***Avocado Gourmet Tartlet***

Velvety avocado cream topped with whipped lemon goat curd, micro coriander and mixed seeds

## ***Lemon & Black Pepper Cream Cheese***

Crispy base topped with lemon and black pepper cream cheese, smoked salmon and delicate salmon roe

## ***Beef Carpaccio Bite***

Thin slices of beef carpaccio dressed with honey-apple vinegar green dressing and finished with Parmesan shavings



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## ***Milk Bread Gourmet Sandwich***

Soft and light milk bread filled with select cooked ham and creamy cheese

## ***Refined Vegetable Crudités with Dips***

A selection of fresh and crunchy vegetables (carrots, celery, cucumber, bell pepper, radish) served with a choice of two gourmet dips, including velvety hummus, fresh guacamole, flavored yogurt, classic pinzimonio, creamy paprika-spiced cheese, or aromatic ricotta.

Boiled quail eggs, seasoned with a sprinkle of sea salt and freshly ground pepper

## ***Gourmet Ricotta Finger Food***

Aromatic ricotta cream, served with crispy bacon or salami and sweet-and-sour red onion

## ***Asparagus & Prosciutto Delight***

Fresh asparagus wrapped in thin slices of prosciutto crudo, topped with a delicate basil pesto

## ***Artisan Beetroot Basket***

Red beetroot baskets filled with broccoli cream and crispy bacon

## ***Citrus-Infused Salmon Cream Basket***

Gourmet baskets filled with lemon-scented cream cheese, smoked salmon, and fresh dill

## ***Zucchini Ricotta & Toasted Pine Nut Basket***

Gourmet baskets filled with zucchini and ricotta cream, topped with toasted pine nuts



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## ***Exquisite Hummus & Beetroot Basket***

Gourmet baskets filled with velvety hummus and beetroot

## ***Rye Bread with Beetroot Hummus & Braised Cavolo Nero***

Toasted rye bread topped with beetroot hummus and gently braised cavolo nero

## ***Ricotta & Pancetta Basket***

Baskets filled with aromatic ricotta, crispy bacon, and sweet-and-sour red onion

## ***Ricotta & Salami Crispy Basket***

Baskets filled with aromatic ricotta, enriched with crispy salami

## ***Avocado & Salmon Cucumber Basket***

Cucumber baskets filled with lemon-infused avocado cream and topped with smoked salmon

## ***Gourmet Potato Basket***

Oven-baked mini potatoes served as baskets, filled with bell pepper cream

## ***Nutty Honey Fruit Skewer***

Fresh fruit skewers, enhanced with a sprinkle of toasted hazelnuts and a drizzle of honey

## ***Tuna Tartare with Avocado and Lime Mayo***

Freshly diced tuna paired with creamy avocado, topped with a zesty lime mayonnaise

## ***Salmon Tartare with Green Apple and Citrus Dressing***

Delicate salmon tartare complemented by crisp green apple slices and a tangy citrus dressing



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***Beef Tartare with Buffalo Stracciatella, Walnuts, and Sweet-and-Sour Red Onion***

Finely chopped beef tartare served with creamy buffalo stracciatella, crunchy walnuts, and sweet-and-sour red onion

***Pecorino Cream and Guanciale Crust***

A crispy crust filled with rich pecorino cream and crispy guanciale

***Potato Cream and Cod Crust***

Creamy potato filling paired with tender cod, served in a crunchy crust

***Hummus Cream and Crunchy Beetroot Crust***

Smooth hummus with a touch of crunchy beetroot in a light, crisp crust

***Crème Fraîche and Salmon Chives Crust***

A delicate mix of crème fraîche and smoked salmon, topped with fresh chives in a crispy crust

***Focaccia Cube with Mortadella Cream and Pistachio***

A soft focaccia cube filled with smooth mortadella cream and garnished with crushed pistachios

**Stuffed Focaccia:**

***Focaccia: Mortadella, Stracciatella, and Pistachio***

Classic Italian flavours with mortadella, stracciatella, and pistachios in a fluffy focaccia.



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***Focaccia: Grilled Aubergine, Prosciutto Crudo, and Pesto***

Grilled eggplant and prosciutto crudo with a hint of fresh pesto, tucked into soft focaccia

***Focaccia: Mortadella and Gorgonzola Dolce***

A rich pairing of mortadella and sweet gorgonzola in a freshly baked focaccia

***Focaccia: Prosciutto Crudo, Mozzarella, and Tomato***

Traditional Italian flavours with prosciutto crudo, fresh mozzarella, and tomato

***Focaccia: Caprese***

A classic combination of mozzarella, tomato, and basil in a soft focaccia

***Focaccia: Prosciutto Crudo and Grilled Portobello Mushrooms***

Savoury prosciutto crudo paired with grilled portobello mushrooms

***Focaccia: Pancetta, Gorgonzola, and Honey***

A sweet and savory mix of pancetta, gorgonzola, and honey in a fresh focaccia

***Focaccia: Stracciatella and Anchovies***

Creamy stracciatella balanced with the bold flavour of anchovies

***Focaccia: Grilled Vegetables and Smoked Provola***

A hearty mix of grilled vegetables and smoked provola cheese

***Bruschetta to Your Liking***

Customized bruschetta with a selection of fresh toppings to suit your taste



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## ***Marinated Potatoes with Pea Cream***

New potatoes marinated with shallots, white wine, mint and dill, served with a velvety pea cream and sweet & sour red onions

## ***Sautéed Wild Mushrooms & Cranberries on Crostini***

Wild mushrooms and cranberries sautéed with herbs and butter, served on a rye crostini and finished with a touch of aromatic butter

## ***Vol-au-Vent with Mortadella Cream, Stracciatella, and Crunchy Toasted Pistachios***

A delicate vol-au-vent filled with a smooth blend of mortadella cream and stracciatella, finished with crunchy toasted pistachios for a refined contrast in texture

## ***Vol-au-Vent with Crab Meat, Burrata Mousse, and Caviar***

Tender crab meat wrapped in a creamy burrata mousse, elegantly topped with black caviar and fresh dill for a timeless touch of sophistication

## ***Vol-au-Vent with Crab Meat, Wasabi Mayonnaise, and Daikon Sprouts***

A bold combination of crab meat and a light wasabi mayonnaise, complemented by crispy daikon sprouts for a refined and modern fusion

## ***Vol-au-Vent with Crab Meat, Cocktail Sauce, and Parmesan Coral***

A timeless classic featuring flavorful crab meat enhanced by a delicate cocktail sauce, served with a crispy Parmesan coral for an irresistible play of textures

## ***Vol-au-Vent with Crab Meat, Smoked Ricotta, and Edible Flowers***

Delicate crab meat on a bed of lightly smoked ricotta cream, garnished with edible flowers for a visually striking and elegant presentation



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## **Tiramisu**

A classic Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cream, and cocoa powder

## **Panna Cotta in a Glass**

Silky panna cotta served with red-wine-poached pear and a refined brûlé wine reduction

## **Basil Panna Cotta**

A twist on panna cotta, infused with fresh basil and topped with a light syrup

## **Chocolate Panna Cotta**

Rich chocolate panna cotta served with a dollop of whipped cream

## **Chocolate Mousse**

Light and airy chocolate mousse, topped with chocolate shavings

## **Fresh Fruit & Custard Tartlet**

A refined tartlet with custard cream and vibrant fresh fruit

## **Cocoa and Avocado Mousse**

A creamy mousse made from cocoa and avocado, offering a healthy yet indulgent treat

## **Mascarpone Cream with Strawberries**

Light mascarpone cream served with fresh strawberries and a drizzle of balsamic reduction

## **Fruit Salad**

A refreshing mix of seasonal fruits, lightly dressed with a hint of mint

## **Nutty Honey Fruit Skewer**

Fresh fruit skewers, enhanced with a sprinkle of toasted hazelnuts and a drizzle of honey



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## **Mini Sicilian Cannoli**

Crispy cannoli shells filled with sweet ricotta cream and finished with chocolate chips or pistachio crumble

## **Chocolate Truffles**

Rich chocolate truffles with a soft and velvety centre, finished with a delicate cocoa coating

## **Mini Brownies**

Soft and intense chocolate brownies with a rich flavour and a delicate fudgy texture

## **Torta della Nonna Tartlet**

Buttery tartlet filled with silky pastry cream and finished with toasted pine nuts

## **Lemon Cream Tartlet**

Delicate tartlet filled with smooth lemon cream, fresh and perfectly balanced

## **Chocolate & Caramelized Hazelnut Tartlet**

Crispy tartlet filled with rich chocolate mousse and finished with crunchy caramelized hazelnuts

## **Chocolate Mousse & Berry Tartlet**

Chocolate mousse tartlet topped with berry coulis and a light coconut crumble

## **Chocolate Mousse & Berry Coulis Tartlet**

Chocolate mousse tartlet finished with fresh berries and coconut crumble

## **Chocolate Mousse & Caramelized Hazelnut Tartlet**

Crispy tartlet filled with velvety chocolate mousse and topped with caramelized hazelnuts

## **Pistachio Panna Cotta Tartlet**

Creamy pistachio panna cotta set in a delicate tartlet shell

