

Maiale di Volo is a catering service utilizing a 1937 DODGE Truck, outfitted with a stone wood fired oven burning at over 800*F, providing hot fresh, seasonal pizzas for your next event.

Maiale di Volo offers a complete meal consisting of whole grain thin crust pizza with an unlimited combination of local produce, artisanal salumi, and farmstead cheese to create both traditional and gourmet pizzas, green or Caesar salad, a selection of seasonal desserts and locally sourced artisanal sodas, special requests are always encouraged.

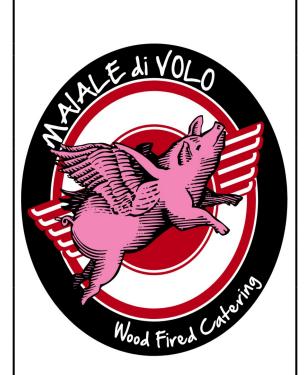
Available for your child's casual birthday party, your upscale wedding reception, cooperate outings, or anything in between. Maiale di Volo can satisfy all of your catering needs in the greater Portland Oregon Metro.

We also provide compostable paper plates, forks and spoons, and linen style white napkins.

MAIALE DI VOLO

Based in Beaverton, Oregon Serving the greater Portland Metro & Southwest Washington

Phone: 503.939.3880 E-mail: mdv2012@comcast.net Website: www.maialedivolopizza.com



PIZZA SO GOOD, PIGS WILL FLY!

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HOW WE FLY

ABOUT THE PIZZA

Maiale di Volo starts with a whole/multi grain, hand mixed, thin crust topped with only the finest available local produce, old world style salumi, & farmstead cheeses. The pizzas are cooked in a wood fired oven, reaching temperatures over 800*F creating that characteristic crispy bottom and a slight kiss of flame resulting in a subtle charring around the edges. We select a special blend of hardwoods and fruitwoods to impart that unique aroma.

We bring a large variety of toppings and make what your guests will enjoy, with special requests encouraged. People enjoy watching the pies being made and creating their own combinations.

Gluten free crusts are available with advanced notice. Our pies are 16 inch with no set limit made at your event, we make sure your satisfied.

Maiale di Volo sources Oregon products first to build a healthier community.

OUR MENU SELECTIONS

CLASSIC FAVORITES

MARGARITA tomato, basil. & fresh mozzarella

QUATTRO FORMAGGI olive oil, four cheeses, & oregano

AMORE di MAIALE red sauce, sausage, salumi,

fresh mozzarella

FUNGO dí FOREST local mushrooms, tomato sauce, fontina, pancetta, caramelized onion

 $\mathcal{D}IAVALO$ tomato sauce, fresh mozzarella, calabrese, Italian hot peppers, basil

SPECIALTIES & SEASONAL

FICHI & PANCETTA white sauce, figs, pancetta, gorgonzola natural, baby arugula

PORCHETTA E FUNGI tomato sauce, wood fired porchetta, seasonal mushrooms, wood fired peppers, fontina cheese

UOVO & CARCIOFI tomato sauce, farm egg, culatello, artichokes, gaeta olives, fresh mozzarella

MERGUEZ e FETA tomato sauce, house-made lamb sausage, feta, caramelized onions, baby arugula, harissa

These are only a small sample of our pizza creations, please visit our website at www.maialedivolopizza.com for a complete menu and seasonal ingredient list.

RATES & SCHEDULING

Our truck can serve up to 125 people over a 2.5-3 hour span.

Due to high demand, we do suggest reserving your date (link to calendar) as early as possible.

The rates vary with event and added services, on average \$15-20 per person.

Public events you can get your pie for \$8-12 depending on your toppings.

A \$100 deposit is required to hold your date, with the balance due at the end of the event. We only accept payment by cash or check.

Full service, Non Pizza themed menus also available.

MAIALE DI VOLO

MOBILE WOOD FIRED PIZZERIA & CATERING

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