



Private Events



NEAPOLITAN PIZZA



WITH A ROMAN TWIST



HOW IT WORKS



*We prepare
handmade
pizzas fresh
on-site for your
guests to enjoy
straight from
the oven.
It's a fun,
informal, and
interactive
experience.*

SET-UP OPTIONS

Depending on the style and logistics of your event, we can set up in a few different ways:

1. Direct to guest

Guests can come to the truck, order their pizza, and enjoy it fresh as it's ready. For larger events (or if the truck is positioned outdoors while the event is indoors), we can provide numbers or buzzers so guests can collect their pizza when it's ready.



2. Buffet station

We can set up a buffet table, where we place the freshly baked, sliced pizzas for guests to help themselves. We can also add a dessert or finger food station alongside it. Ideally, the buffet table would be as close as possible to the truck so we can easily keep it topped up.

If waitstaff or a designated person is available, we can hand over each pizza for service at the table or at the buffet area.

For all set-ups, we can supply:

Disposable plates, napkins, mini cups for supplies and our special wooden pizza shell trays.

If waitstaff will be circulating with trays, we can arrange everything neatly on serving trays.

THE MENU - PIZZA

Pizzas

Classic, vegetarians, meaty, seasonal, Roman-style, the possibility are endless.

*Gluten-free options available on request.



EXPLORE OUR MENU [HERE](#) 

FINGER FOOD

Finger Food

Pizza shells: Mini pizza tacos that can be prepared with various fillings (porchetta & roasted tomatoes, mortadella & pistachio, San Daniele & pesto, Tomato & mozzarella and so on..)



Fried suppli: Traditional Roman fried risotto balls – Classic, Vegan, or Carbonara, served with a pecorino dip sauce. We can also create customs ones. *Price varies on ingredients.



DESSERT

Desserts

A selection of tiramisù and crostata slices, either served as they are or in mini sizes so guests can enjoy both. The mini versions are especially popular and look great at events.



PACKAGES SAMPLE

Package's sample for 50 people

Package A - Pizza & Dolce **Pizza + Desserts**

50 assorted pizzas
50 mini desserts combo
(tiramisù & crostata)

Package B - Tradizionale **Finger Food + Pizzas + Desserts**

50 assorted pizzas
50 supplì classic
50 mini desserts combo
(tiramisù & crostata)

Package C - Tutta Festa

40 assorted pizzas
50 supplì classic
50 pizza shells
50 mini desserts combo
(tiramisù & crostata)



LOGISTICS & POWER



Useful Information

Location

We'll need a private parking or space at or near the event location, where we can park & cook, to be able to operate.

If your event is spread across multiple floors or inside a venue where guests won't be coming to the van, it's still perfectly doable, but a trolley and staff assistance would be needed to help with service.

Electricity

We are mainly self-sufficient and can operate without external power.

However, to operate at full capacity and ensure everything runs smoothly, it would be ideal if we could connect to an electrical source.

DECORATIONS

Decorations

We can set up the van as it is, with its clean and stylish look – or we're happy to add bespoke decorations to match your event's theme or colour scheme.

*Available at an additional cost.

If you have a florist or decorator, we can collaborate with them to arrange decorations on and around the van, as long as it's safe and practical for our working space.



FAQ

How many pizzas can you serve per hour?

We can serve up to 50 pizzas per hour, freshly made and straight from the oven.

How many people can you serve in total?

Our pizza truck is equipped to serve events from 20 up to 1000 guests.

How far can you travel?

Travel expenses are included for the first 20 miles from our base in South East London. A small additional fee may apply for locations beyond this distance. We typically cover up to 50 miles.

How many pizza options can we choose?

We usually recommend a menu of 6 pizzas, including vegetarian, vegan, and meaty options, tailored to your preferences and the type of event. If you'd like a bigger or customised menu, we'll happily work with you to create it.

How long do you stay?

We typically serve for around 3 hours, depending on the number of guests or pizzas required. If you'd like us to stay longer, just let us know – we'll be happy to quote accordingly.

How long does it take to set up and dismantle?

We usually arrive 1–2 hours before service to allow time for oven warm-up and setting up, including any decorations.

CONTACTS & LINKS



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