



PIAZZA ITALIANA



# INFLIGHT CATERING MENU

## *MENU CONTENT:*

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### **Children's Menu**

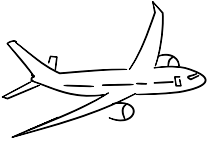
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### **Desserts & Petit Fours**

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## **Allergies & Dietary Requirements:**

*Please inform us of any dietary requirements when placing your order, we will gladly tailor our dishes accordingly.*



PIAZZA ITALIANA



*B R E A K F A S T*

*Sweet & Light*

Porridge

butter / maple syrup & seasonal fruits

Granola

yoghurt, fruits & nuts

Brioche French Toast

mixed berry compote, lemon curd

Italian Style Pancakes

fruit compote, yoghurt & maple syrup / pancetta & maple syrup

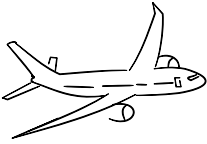
Thin Pancakes

sour cream & trout caviar /sour cream & sturgeon caviar

*Pastries*

Croissant or Daily Pastry

please ask for today's selection



## *Eggs & Savoury*

### Omelette

free range eggs, your choice of filling:

Classic: plain, butter, fresh herbs

Ham & Cheese: San Daniele ham, aged parmesan

Argentine Prawns: sauteed tiger prawns, garlic butter, chives

### Boiled Eggs

free range eggs, cooked to your preference:

Soft: 5 minutes, runny yolk

Medium: 7 minutes, semi-set yolk

Hard: 10 minutes, fully set

Served with toasted sourdough & butter

### Eggs Benedict

pancetta, hollandaise, toasted ciabatta

### Eggs Royale

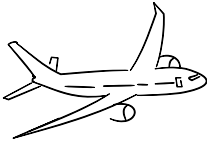
smoked salmon, spinach, hollandaise, toasted ciabatta

### Avocado on Toast

sourdough, cream cheese, chilli, red onion, lemon zest

### Full English Breakfast

eggs, grilled mushrooms, tomato, sausage, bacon, baked beans,  
black pudding



### *Fresh Juices*

Orange / Pink Grapefruit / Apple / Beetroot/ Watermelon

Green Juice  
cucumber, spinach, lemon, avocado

### *Continental Breakfast*

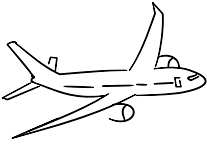
Continental Breakfast  
toasted bread, croissant, butter, jams, cheeses, cured meats, crudites,  
yoghurt, boiled egg salad, fresh fruit

## *S A N D W I C H E S*

### *Lounge Sandwiches*

Club Sandwich  
slow cooked chicken breast, pancetta bacon, egg, tomato,  
lettuce, cream cheese

Lobster Roll  
poached lobster, celery, mayonnaise, lemon zest,  
leeks in brioche bun, lemon butter sauce



PIAZZA ITALIANA



### *Open Sandwiches*

Choice of sourdough or ciabatta bread

#### Cherry Tomato & Mozzarella Balls

cream cheese, sweet balsamic, basil

#### Roast Beef

horseradish cream, cherry tomatoes, capers, pickles

#### San Daniele Ham

sun-dried tomato, artichokes, caramelised onion, cream cheese

#### Tiger Prawns

cucumber, crispy leeks, lettuce, yoghurt

#### Salmon Gravavlax

creme fraiche, quail eggs, trout caviar, pickled shallot, dill

#### White Crab Meat

celery, cucumber, cherry tomato, leeks, creme fraiche

### *Classic Mini Sandwiches*

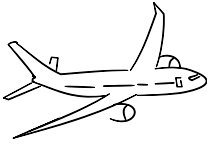
Two per portion: choice of white or brown bread

Cucumber & Cream Cheese

Cheese & Pickle

Ham, Cheddar & Cream Cheese

Prawns, Lettuce & Marie Rose Sauce



## C A N A P E S

### *Vegetarian*

Crostini with diced tomatoes, stracciatella,  
sweet balsamic, basil

Green Peas & Asparagus  
garlic cream, black garlic, tart shell

Forest Mushroom Panna Cotta  
rye bread toast, porcini mushroom powder

Profiterole with goat cheese mousse, caramelised onions,  
roasted pecan nuts

### *Seafood*

Tiger Prawns  
mango, avocado, cherry tomatoes, chilli dressing, tart shell

Lemon Panna Cotta  
cured salmon, rye bread toast

Smoked Salmon  
creme fraiche, quail egg, white bread toast

Tuna Tartare  
avocado mousse, slow-cooked egg yolk

Spinach Pancake Roll  
white crab, trout caviar

Crostini  
white crab salad, celery, shallots, trout caviar



### *Meat*

Gorgonzola Panna Cotta  
sliced beef, truffle glaze

Beef Tartare  
truffle aioli, slow-cooked egg yolk, truffle pearls, crispy onions

Bresaola Tortellone  
horseradish cheese mousse, rocket

Honey Marinated Melon  
prosciutto pocket

Profiterole  
smoked duck, goat cheese mousse, red onion marmalade

### *PLATTERS & TO SHARE*

Bread Basket  
ciabatta, grissini, carta da musica, garlic butter, olive tapenade, tomato  
sauce, olive oil, balsamic vinegar

Antipasto Piazza Italiana  
chef's selection of charcuterie & cheeses, pickles, crackers, grissini

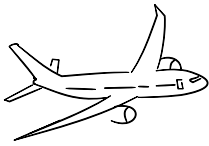
Salumi Selection  
chef's selection of cured meats

Cheese Selection  
cheese board, crackers, honey, jam, pecan nuts

Seafood Platter  
selection of seafood and fish

Vegetable Platter  
selection of fresh seasonal vegetables with dip

Fruit Platter  
selection of fresh fruits and berries



## S A L A D S

### *Vegetarian*

#### Greek Salad

feta, tomatoes, cucumbers, bell peppers, red onions, olives,  
olive oil-lemon dressing

#### Cucumber & Tomato Salad

red onions, sour cream / olive oil / sweet balsamic dressing

#### Green Salad

green peas, asparagus, cucumbers, Romano leaves, spinach,  
broccoli, avocado dip

### *Seafood*

#### Caesar Salad

roasted tiger prawns, parmesan, croutons, Caesar sauce

#### Tiger Prawn Cocktail

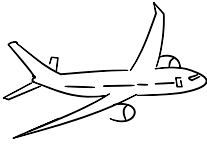
Marie Rose sauce, Romano salad leaves

#### Nicoise Salad

seared tuna, baby potatoes, olives, cherry tomatoes, asparagus, red  
onions, cucumbers, olive oil-mustard dressing

#### Seafood Salad

squids, mussels, clams, scallops, prawns, baby potatoes, olives, cherry  
tomatoes, red onions, artichokes, Romano leaves,  
celery-olive oil dressing



### *Meat*

#### Caesar Salad

slow-cooked chicken breast, parmesan, croutons, Caesar sauce

#### Smoked Duck Salad

cured apples, goat cheese mousse, salad mix, pine nuts, sweet balsamic dressing

#### Roast Beef Salad

caramelised goat cheese, cured pears, pickled shallots, asparagus, pecan nuts, sun-dried tomato sauce

## *S T A R T E R S*

### *Vegetarian*

#### Marinated Romano Peppers

sliced courgette, diced ox-heart tomatoes, pine nuts, basil, garlic-olive oil, sweet balsamic dressing

#### Burrata Apulia

seasonal tomato steaks, Red Baron onion, capers, sweet balsamic sauce, basil

#### Truffle Arancini

stuffed with mozzarella cheese, wild mushroom sauce

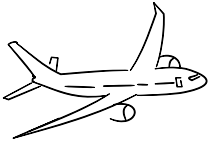
### *Seafood*

#### Baked Oyster

garlic butter, spinach, parsley, parmesan, breadcrumbs

#### Mediterranean Seabass Carpaccio

pickled shallots, chives, fleur de sel, baby parsley, olive oil-lemon dressing



PIAZZA ITALIANA



Cold Poached Salmon  
salsa verde, horseradish cream

Salmon Tartare  
capers, shallots, chives, slow cooked egg yolk,  
avocado mousse, crostini

Smoked Salmon  
olive oil-lemon dressing, caper berries, creme fraiche

Tuna Tartare  
shallots, chives, slow cooked egg yolk, avocado mousse, crostini

*Meat*

Vitello Tonnato  
thin slices of slow roasted silverside of veal, creamy tuna sauce,  
capers, cherry tomatoes

Beef Carpaccio  
anchovy-pecorino aioli, rocket, parmesan, olive oil

Beef Tartare  
capers, shallots, gherkins, chives, slow cooked egg yolk, truffle pearls,  
crispy onions, crostini

Scotch Egg  
minced beef and pork, quail egg, breadcrumbs, white wine sauce,  
green salad



PASTA & RISOTTO

*Vegetarian*

Spaghetti with Tomato Sauce  
marinara

Ravioli with Spinach  
spinach & ricotta, butter-sage sauce, parmesan

Gnocchi with Gorgonzola  
creamy gorgonzola sauce, parmesan

Mushroom Risotto  
forest mushroom, parmesan

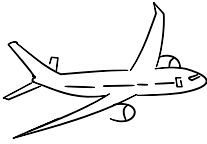
Truffle Risotto  
truffle butter, fresh black truffle, slow-cooked egg yolk, parmesan

*Seafood*

Spaghetti alle Vongole  
clams, white wine, garlic, parsley, chili

Seafood Casarecce  
mixed seafood, white wine-garlic sauce

Crab Ravioli  
white crab meat, lobster-tomato sauce, asparagus



*Meat*

Classic Lasagne  
bolognese, bechamel, parmesan

Spaghetti Bolognese  
bolognese sauce, parmesan

Rigatoni with Ox-Cheeks Ragout  
braised ox-cheek ragout, parmesan

*M A I N C O U R S E S*

*Vegetarian*

Baked Cauliflower Steak  
truffle parmesan sauce

Oven Roasted Aubergine  
sauteed mustard white onions, pecan nuts, mint, parmesan,  
baked stracciatella

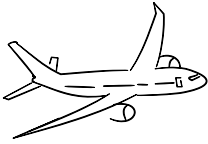
Aubergine Parmigiana  
tomato sauce, mozzarella, basil, parmesan

*Seafood*

Pan-Fried Sea Bass Fillet  
lemon-garlic butter, anchovy sauce, capers, parmesan breadcrumbs

Grilled Salmon Fillet  
white wine and trout caviar sauce, truffle pearls, herbed crust

Grilled Tuna Steak  
Sicilian sauce, cherry tomato, olives, capers,  
sun dried tomatoes, pistachio crust



Lobster Thermidor  
half / whole

*Meat*

Chicken Milanese

breaded chicken breast, cherry tomatoes, rocket, parmesan, lemon

Slow Cooked Ox-Cheeks  
tomato jam, red wine sauce

Rib-Eye Steak 300g  
red wine / mushroom / peppercorn sauce

Roasted Corn-Fed Chicken Breast  
creamy mushroom sauce

Beef Cheeseburger  
brioche bun, three types of cheese, tomato, gherkins,  
pickled onions, truffled mushroom



## *S I D E   O R D E R S*

Cold Mixed Vegetables  
sour cream or olive oil

Grilled Asparagus  
garlic, parmesan

Grilled Mixed Vegetables

Sauteed Spinach  
garlic, parmesan

Edamame Beans  
rock salt

Steamed Rice with Greens

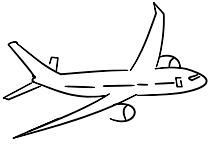
Creamy Mashed Potato

Creamy Truffle & Parmesan Mashed Potato

Baby Potatoes  
garlic and rosemary

Triple Cooked Chips  
parmesan, truffle oil, truffle aioli

Sauteed Green Peas  
shallot, pancetta



*A S I A N*

*Please note: Asian menu requires 48h notice before the flight*

*Small Eats*

Avocado Maki

Unagi Maki

Torayaki Maki

Chong Ching Chicken

Toban Chili, Sichuan Pepper

Pork Cha Siew

*Sashimi*

*3 pieces per portion*

Unagi — Eel

Tai — Sea Bream

Hamachi — Yellowtail

O-Toro — Fatty Tuna

Sake — Salmon

Tako — Octopus

Botan Ebi — Prawns



*A S I A N*

*Please note: Asian menu requires 48h notice before the flight*

*Sushi*

*1 piece per order*

Unagi — Eel

Tai — Sea Bream

Hamachi — Yellowtail

O-Toro — Fatty Tuna

Sake — Salmon

Tako — Octopus

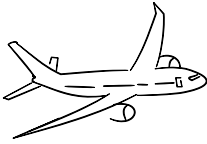
Botan Ebi — Prawns

*Dim Sum*

Spicy Pork Wonton— 4 pcs  
chili, garlic chives, spring onion

Wagyu Puffs— 3 pcs  
fried wagyu beef filled pastry puffs

Chicken Gyoza — 3 pcs



## A S I A N

*Please note: Asian menu requires 48h notice before the flight*

### *Fish & Seafood*

Seared Canadian Scallops  
sesame dressing, enoki mushroom

Roasted Black Cod  
yuzu soy, karashi kimi

Steamed Dover Sole  
shiitake mushroom, spring onion, red pepper

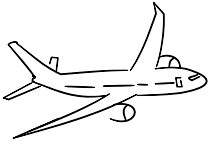
Samba Chili Prawn  
jumbo prawn, samba sauce, garlic, ginger

### *Meat & Poultry*

Kung Pao Corn-Fed Chicken  
cashew nuts

Grilled US Prime Ribs  
wild honey kotteri sauce, sesame paste

Soya Chicken



## A S I A N

*Please note: Asian menu requires 48h notice before the flight*

### *Noodle & Rice*

#### Hakka Noodles

toban chili, shiitake, bean sprouts

### Olive Fried Rice

black olives, asparagus, carrots, white fungus

### Foie Gras & Chicken Fried Rice

asparagus, egg, carrot, olive leaf

### Steamed Jasmine Rice

### *Tofu & Vegetables*

#### Crunchy Vegetables

tenderstem broccoli, mangetout, white fungus

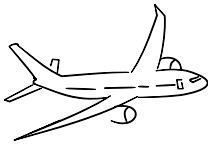
### Baby Pak Choi

wok fried, garlic, ginger

### Vegan Ma Po Tofu

Sichuan mala sauce

### Wakame Salad



## *S L A V I C*

*Please note: Slavic menu requires 24h notice before the flight*

### *Cold Starters*

#### Pickle Platter

cucumbers, tomatoes, wild mushrooms, garlic, cabbage,  
pickled peppers

#### Marinated Mushrooms

#### Olivier Salad

chicken, green peas, boiled potatoes, gherkins,  
boiled eggs, mayonnaise

#### Herring in a Shuba Coat classic

#### Vinaigrette Salad

beetroot, potatoes, peas, pickled cucumbers, sunflower oil

#### Beef Tongue

horseradish cream

### *Hot Starters & Pastries*

#### Blinis

sour cream & trout caviar

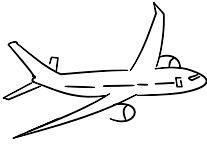
#### Potato Pancakes

mild-cured salmon, scallions, sour cream

#### Potato Pancakes

wild mushroom sauce

#### Beef Pirozhok



## *S L A V I C*

*Please note: Slavic menu requires 24h notice before the flight*

### *Dumplings*

Pelmeni

beef / chicken / lamb

### *Soups*

Borscht

classic, sour cream

Meat Solyanka

classic

Royal Ukha

three types of fish, pepper-infused vodka

### *Mains*

Beef Stroganoff

cream sauce, mushrooms, gherkins, mashed potatoes

Mushroom Chicken Kiev

herbed butter, breadcrumbs

Pan Fried Sturgeon

Fish Cakes

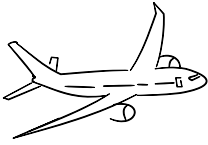
### *Desserts*

Syrniki

cottage cheese pancakes, sour cream & jam

Napoleon Cake

flaky puff pastry, pastry cream



## CHILDREN'S MENU

### *Light Bites*

Mini Caprese  
cherry tomatoes, mozzarella, basil

Chicken Goujons

Mini Sandwiches  
ham & cheese / tuna mayo

### *Pasta*

Spaghetti with Tomato Sauce & Parmesan

Penne with Butter & Parmesan

Macaroni Cheese

### *Main*

Grilled Chicken Breast  
mashed potato, seasonal vegetables

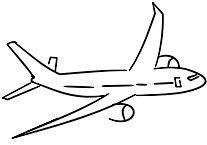
Fish Fingers  
mashed potato, peas

Beef Burger  
brioche bun, cheese, tomato

### *Desserts*

Fresh Fruit Platter

Chocolate Brownie



DESSERTS & PETIT FOURS

*Desserts*

Mascarpone Cheesecake  
fresh berries

Classic Tiramisu

*Mini Desserts*

Lemon Meringue Tart  
raspberry jelly, meringue kisses

Dark Chocolate & Pistachio Brownie  
chocolate mousse

Mini Vegan Raspberry Cheesecake  
raspberry compote

*Petit Fours*

Alsace Petit Fours  
jam-filled and delicate cookies

Gourmet Truffle Selection  
dark, rum, hazelnut, raspberry, coconut