

GOURMET TAKE AWAY

Taste itineraries conveniently delivered to your home



Gourmet
home delivery

*We would be happy to advise you
on how to personalise your menu*

*.....
You can also order menus
for small groups of people*

GOURMET TAKE AWAY

Creative and elegant menus in the comfort of your home, just like at a restaurant

TAKE-AWAY GOURMET MEALS ARE FINALLY HERE

Choosing between the quality of a refined restaurant meal and spending the evening at home with friends and family is no longer a dilemma: the Gruppo Zani, for years a leader in the catering sector, offers solutions for important lunches and dinner with the convenience of menus prepared ad hoc.

THE INNOVATION? GOURMET MEALS DELIVERED AT YOUR HOME IN JUST A FEW HOURS

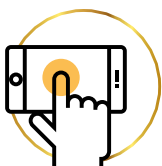
The chefs do all the work, all you have to do is complete the dishes by following the recipes step-by-step in order to cook them with all the starting ingredients along with the accompanying sauces, and serve them to your guests.

Thanks to the accurate dosing of the ingredients, the preliminary processes and the handy recipes complete with photographs, you do not have to be an experienced cook to prepare a meal worthy of a real chef... but don't reveal your secret to anyone!

There it is! Just a few simple steps to obtain chef-like result, with more free time for you!



- 1 _ Choose between the menus "Taste itineraries" on www.gourmettakeaway.it



- 2 _ Place your order conveniently either:
A. on-line;
B. by telephone.



- 3_ Have your order delivered to your door or pick it up:
A. your food-box with the ingredients to be cooked;
B. your menu already prepared for you.



- 4_ A. Prepare your menus in just 5-10 minutes by following the recipes step-by-step;
B. Heat up to the proper temperature and serve.

This is the ideal solution for those who wish to guarantee high quality on the table, with the possibility of being the author of refined dishes which they never imagined being able to cook.

Reinterpreted and innovative dishes, created by Michelin-starred chefs available every day, made with the best ingredients and ready in just a few minutes.

TASTE ITINERARIES

The recommendations pertain to complete menus inspired by different taste itineraries; however, one can also choose individual dishes taken from different menus, which can be ordered already cooked or yet to be cooked.

ORDER YOUR MENUS ALREADY COOKED OR YET TO BE COOKED

Just a few steps and successful results are guaranteed!

The dishes draw inspiration from the roots of our gastronomic culture, and they are presented with original combinations of flavours and smells: the menus range from recipes made with typical products and ingredients with a strong local connotation, up to unheard-of combinations where the taste of spices from far-away lands are revealed through refined blends and notes.

TYPES OF SERVICES

INCLUDED IN THE PRICE – for on-line and telephone orders

- **Ready:** the selected menu will be delivered fully cooked, only to be heated up to the right temperature before being served.
- **To be cooked:** the menu will be delivered with all the raw ingredients necessary in order to cook it according to the included recipes.

NOT INCLUDED IN THE PRICE – for telephone orders only

- **With Chef:** a chef at your disposal who will prepare and cook the dishes in your own home.
- **With Butler:** the elegant touch that pampers you, the taste of carefully set tables, a service specifically created for the occasion and, most importantly, special attention lavished on your guests, warm welcome, discretion and professionalism.
- **Equipment:** possibility to rent equipment suited to the type of event.

ORDERING ON-LINE OR BY TELEPHONE

1. Choose the menus or single dishes from the "Taste itineraries" on the website: sito www.gourmettakeaway.it.
2. Order ON-LINE or by TELEPHONE by dialling the following numbers: 0364.598938 e 348.7062697.
3. Indicate your preference of cooked dishes or dishes to be cooked.
4. Indicate the type of delivery: to your door or pick-up at our facilities.
5. Indicate the type of payment: bank transfer in advance, cash on delivery or by cheque.

N.B. All services not included in the price will be defined only for telephone orders.

DELIVERY

We deliver throughout the entire Lombardy region, within 24 to 48 hours from the time the order is placed.

PICK-UP

At the facilities located in Via Fornaci, 32 - int. 4 (Apt. 4) in Artogne (Bs).

DELIVERY PACKAGES:

In a cardboard bag box, containing plates or small tubs, depending on the type of preparation, suited to ensure cold chain maintenance.

- **Cooked food:** upon request, tubs or plates suitable for microwave oven or conventional oven.
- **Uncooked food:** containers suited to preserve and maintain the tastes and fragrances of all the raw or semi-cooked ingredients.

*Our service to turn special occasions
into unforgettable memories*

PRICE LIST

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“TASTE ITINERARIES” MENUS

EARTH ITINERARY 1

Beef tartare with old-fashioned mustard, caper flowers, anchovies and shallot

Small lasagne with crunchy pasta, white ragù on Parmesan cream

Pork tenderloin with lard and balsamic vinegar, served with mashed potatoes

The pear-and-chocolate pie with English cream

SEA ITINERARY 1

Bass carpaccio with crudités of julienne vegetables, dry tomatoes, ginger and lime

Tortelli filled with Riviera artichokes on a cream of shellfish, saffron pistils and verace clams

Sesame-covered tuna steak with salad buds and a light pesto sauce

Coffee and white chocolate mousse

REVISED ITINERARY

Crawfish stew, with potatoes, Marinda tomato, celery and caramel Tropea onion

Paccheri sautéed “alla pescatora”

Salmon stake in an almond and pistachio crust with creamed potatoes and drops of soy sauce

Crunchy almond semifreddo and chocolate

TYPICAL ITINERARY 1

Local cold cuts – coppa (seasoned pork shoulder), pancetta (pork underbelly) and salami – with garden vegetables in a sweet-and-sour sauce

Straccetti strips made of chestnut flour with duck meat ragù

Creamed codfish with corn crostone

Liquorice tiramisù

TYPICAL ITINERARY 2

Savoy cabbage with tomato sauce and corn chips

Camuna casoncelli with poured butter and sage

De-boned rabbit with potato stuffing

Apple and caramel pie with vanilla sauce

*Interpreting your dreams and desires
and finding a way to make them true, together*

RECOMMENDATIONS

The chef suggests

SESAME-COVERED TUNA STEAK WITH SALAD BUDS AND A LIGHT PESTO SAUCE

Yellow-fin tuna from the Mediterranean Sea, rich in “good” fats (Omega 3), seasoned with sesame seeds from India and Africa where it is still considered to this day a symbol of immortality and tied to sacred cults.

For the Western world, sesame seeds are rich in oleic acid, consequently they are able to reduce the level of cholesterol.

They are also rich in anti-ageing substances.



*A touch is all it takes
to make a difference*

RECOMMENDATIONS

The chef suggests



BASS CARPACCIO WITH CRUDITÉS OF JULIENNE VEGETABLES, DRIED TOMATOES, GINGER AND LIME

A dish with an exotic and Mediterranean fragrance...

A jubilee of flavours, in which the ginger root from the Far East, with a refreshing taste and a fragrance of pungent hot lemon provides the dish with perfect balance between the fat part and the sour part.

A drizzle of extra-virgin olive oil from the Valley to complete the dish and give it a local connotation.

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to make a difference*

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“TASTE ITINERARIES” MENUS

VEGETARIAN MENU

Sesame puff with asparagus and Champagne vinegar sauce

Golden crepe with mushrooms

Breaded courgette cutlet and Scamorza cheese with potatoes

Panna cotta with wild berries

MENU FOR CELIACS AND LACTOSE-INTOLERANT INDIVIDUALS

Octopus, potatoes and celery with citrus vinaigrette

Pennette made of corn flour, crawfish, concassé tomatoes, Taggiasca olives and courgettes

Beef filet with balsamic vinegar served with vegetable “caponata”

Passion fruit cheesecake

COMMERCIAL OFFER

Minimum order: 2 complete menus or 8 single dishes

“TASTE ITINERARIES” MENU

Entrée, main courses and dessert euro 29,00

SINGLE COURSES

Main courses..... euro 10,00

Entrées..... euro 8,00

Desserts..... euro 6,00



SPECIAL DISHES - for minimum 4 people

Tuna tartare..... euro 15,00

Tuna, extra-virgin olive oil, Maldon salt and pepper -150 g

Fish crudités..... euro 20,00

3 oysters, 2 scampi, 2 red crawfish, 2 white shrimps, 40 g of tuna carpaccio

Fish stew..... euro 25,00

Half a lobster, 2 scampi, 2 crawfish, 40 g of octopus, 40 g of calamari - Fruit and vegetables in pinzimonio (a sauce made with olive oil, vinegar, salt and pepper)



DELIVERY CHARGES

From Darfo to Pisogne and the Costa Volpino area euro 3,00

From Pisogne to Marone, from Costa Volpino

to Pianico, from Darfo to Breno euro 5,00

For other areas, price to be agreed upon

*Gruppo Zani since 1992
the answer to your needs*



“quando il servizio diventa Arte”



GRUPPO ZANI SINCE 1992

SHOWROOM AND KITCHEN

Via Fornaci, 32 - int. 4 (Apt. 4)
Artogne, Bs

INFO AND ORDERS

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