

FORNO PIZZA PARTY

by **Alberto Zanrosso**

ARTESANAL PIZZAS · PORTABLE
OVENS · SLOW FOOD INGREDIENTS
· 48 HRS FERMENTATION · PIZZAS
FOR EVERYBODY ANYWHERE

WEDDINGS & EVENTS



THE PIZZAIOLO

I'm Alberto! I was born in a small town in the Northeast of Italy between mountains, nature, and delicious food.

At age 20 I left home to live in Budapest, and then Galicia, until eventually finding my new home in Barcelona.

I have 15 years of industry experience working in restaurants and events, and for the last 8 years ran my own catering company offering cooking classes, private dinners, street food, and wedding catering services.

During lockdown in 2020 I started perfecting my techniques as a pizzaiolo, and for the last year I have been exclusively offering pizza parties.

My philosophy from the very beginning has centred around sustainability and high quality ingredients.

For me, the pizza party is a fun and casual way to deliver my passion for great food and pizza.





THE PIZZA

All pizzas are made with organic flours and are prepared following modern Neapolitan pizza making techniques, fermenting the dough naturally for 48hours.

I work directly with small, local, organic producers who respect the environment and keep processing to a minimum in order to preserve the nutritional value and flavour of the key ingredients.

From the mozzarella and burrata (produced in Valladolid), and the tomato sauce (produced in Catalunya), to some of the best organic cheeses produced in Barcelona, I exclusively use high end produce to top my pizzas.

THE OVENS

Forno Pizza Parties feature Ooni's portable gas ovens. These ovens produce restaurant quality pizzas by reaching 450°C in 20 minutes and cooking pizzas in just 60 seconds.

The ovens are safe, thermally isolated, and can be set up on any surface. They don't need electricity, run on propane gas, and don't produce any dark smoke.

The only thing that comes out of these ovens is delicious, crunchy pizza.

Being so compact and easy to set up, they offer a fun, live show-cooking experience for your guests, who can watch all the steps of preparing authentic pizzas in the moment.





THE PARTY

A Forno Pizza Party is a casual affair, much like a street food market or a dinner among friends.

We present the pizzas pre-sliced on wooden boards, and guests serve themselves using biodegradable plates.

The full service lasts about 2 hours, but exact timings can vary depending on the number of pizzas served. The entire event is set up and executed so that guests can watch the process.

Clients receive a menu with our 8 pizzas, from which they can select 3 to be served at the event. Vegan and gluten free options are available on request.

Price per pizza (33cm, 8 slices)17,60€ + VAT

THE EXTRAS

The perfect way to start a pizza party is with a classic Italian aperitivo.

While the pizzas are being prepared, guests can enjoy a selection of Italian and Spanish cheeses and charcuterie, served with homemade preserves and condiments to showcase the very best our local producers have to offer.

The board includes:

- Selection of charcuterie
- Selection of cheeses
- Mixed marinated olives
- Fresh seasonal fruits
- Spiced caramelised nuts
- Jam or chutney
- Pizza bread

Vegan and gluten free options are available

Price per person 8,80€ +VAT

Barcelona-made, Camembert-style cheese, wrapped in pizza dough with walnuts and honey 2,20€ +VAT





TERMS & CONDITIONS

Minimum total price for events inside Barcelona City
385,00€ +IVA

Minimum total price for events outside Barcelona City
495,00€ +IVA

For events outside Barcelona and extra fee (return, plus tolls) will be charged:
1,50€ +IVA per km

50% non-refundable deposit required for booking, cancellation periods and fees apply.

FORNOPIZZAPARTY

by Alberto Zanrosso

 hello@fornopizzaparty.com

 [forno_pizza_party](https://www.instagram.com/forno_pizza_party)

 +34 683 13 08 10