APERITIFS

NARCISO
CHARDONNAY, PETIT VERDOT
PROSECCO FLÛTE, MALTO
SOFT DRINKS, FRUIT JUICE
FINGER FOOD

MYOSOTIS
PINOT GRIGIO, PETIT VERDOT
PROSECCO FLÛTE, MALTO
SOFT DRINKS, FRUIT JUICE
BELLINI & ROSSINI
FINGER FOOD

ARTEMISIA
SAUVIGNON, PETIT VERDOT
PROSECCO FLÛTE, MALTO
SOFT DRINKS, FRUIT JUICE
BELLINI, ROSSINI & MIMOSA
INTERNATIONAL COCKTAIL
FINGER FOOD

MINIMUM 15 PEOPLE
MAXIMUM TIME 30 MINUTES
WEDDING MENU

VULCANO

SERVED

BEEF CARPACCIO WITH CAPRINO CHEESE SAUCE & WILD MUSHROOMS
HOME MADE EGG TAGLIATELLE WITH PORK RAGOUT, TOMATO SAUCE & TOASTED PISTACHIO NUTS
PASTA WITH ARTICHOKE, PECORINO CHEESE AND MINT SCENT
VEAL MEDALLION AU GRATIN SERVED WITH RAW SPINACH, POTATOES & A CARDAMOM SAUCE
CRÈME BRÛLÉE
WEDDING CAKE
COFFEE & PETITS FOURS
MERCURO
AUERGINÉ “MILLEFOGLIE” WITH
BUFFALO MOZZARELLA CHEESE AND CREAMY BASIL
PACCHERI PASTA WITH WILD ASPARAGUS
& CRISPY BACON FROM Pienza
HOME MADE RAVIOLI STUFFED WITH DEER
AND THYME SERVED WITH AN AMARONE WINE SAUCE
LAMB LOIN WITH MINCED PEPPERS & MINT SAUCE
SOFT CHOCOLATE PIE WITH SPICED VANILLA SAUCE
WEDDING CAKE
COFFEE & PETITS FOURS
GIOVE

SPINY LOBSTER & TOPINAMBUR SALAD SERVED ON VEGETABLES AND TARTAR SAUCE
SCIALATIELLI PASTA WITH SEAFOOD
HOME MADE RAVIOLI STUFFED WITH SEA BASS SERVED ON A CUTTFLEISH & ASPARAGUS SAUCE
SCORPION FISH FILLET SERVED IN A VEGETABLE STEW
STRAWBERRY TIRAMISU WITH CHOCOLATE SAUCE
WEDDING CAKE
COFFEE & PETITS FOURS
DIANA
YELLOW FIN TUNA TARTARE WITH AVOCADO, CAPERS FROM PANTELLERIA & DICED TOMATOES
RISOTTO WITH SPINY LOBSTER & ARTICHOKE
FRESH PASTA PANCAKES FILLED WITH RICOTTA CHEESE & SPINACH SERVED ON A LIGHT TOMATO COULIS
MEDITERRANEAN CRUSTACEANS WITH CRISPY ASPARAGUS & STEAMED POTATOES AND LEMON ZEST
ORANGE “BAVAROISE” WITH PISTACHIO NUT GRAINS
WEDDING CAKE
COFFEE & PETITS FOURS
VENERE

SWORD FISH CARPACCIO SEASONED WITH OREGANO SERVED WITH APPLE SAUCE

HOME MADE INK SQUID RAVIOLI STUFFED WITH RICOTTA CHEESE & BASIL WITH PRAWNS, PUMPKIN & GINGER

OVEN BAKED RED BREAM FILLET WITH LIME ZEST & PEPPERMINT

KUMQUAT SORBET

BEEF MEDALLION SERVED ON A SOFT POTATO PIE, SPINACH & GRAVY

BAKED CREAM PUDDING WITH CHERRY SAUCE

WEDDING CAKE

COFFEE & PETITS FOURS
BUFFET STARTERS:
- Selection of Canapés
- Puff Pastry with Savory Foams
- Crème Brûlée with Foie Gras & Crispy Celery
- Beef Tartare Served on Minced Olives & Basil
- Goat's Cheese Served on Creamy Pumpkin, Amaretti & Redcurrant
- Dry Cured Beef with Rocket Salad & Parmesan Cheese Flakes
- Smoked Duck Ham with Red Berries & Wild Salad Leaves
- Aubergine "Parmigiana" Miniatures
- Mozzarella & Cherry Tomato Skewers
- Ham & Melon

SERVED:
- Paccheri Pasta with Aubergine, Hard Ricotta Cheese & Basil
- Angus Beef Fillet in a Bread Crust with Madera Wine Sauce & Petite Grilled Vegetables

BUFFET PASTRY CHEF'S DELIGHTS:
- Home Made Cakes
- Fresh Fruit Selection
- Wedding Cake
- Coffee & Petits Fours
NETTUNO

BUFFET STARTERS:
SELECTION OF CANAPÉS
PUFF PASTRY WITH SAVORY FOAMS
SMOKED SALMON CRÈME BRÛLÉE
LOBSTER BRUNOISE SERVED ON A CHICKPEA VELOUTÉ
MINIATURE MOZZARELLA CHEESE
WITH CHERRY TOMATOES AND CREAMY BASIL
MEAT TORTELLINO AND CREAMY BROCCOLI
MARINATED SEA BASS TARTARE WITH SOY & SPROUTS
CUTTFLEISH SALAD AND VEGETABLES
& MUSSELS “SALMORIGLIO” STYLE
PRAWNS CATALAN STYLE & SPICY BABY OCTOPUS

SERVED:
HOME MADE RAVIOLI WITH SICILIAN PRAWNS
POTATOES & GINGER BROTH
SEA BASS FILLET IN A CITRUS FRUIT SAUCE
WITH GREEN BEANS & STEAMED POTATOES

BUFFET PASTRY CHEF’S DELIGHTS:
HOME MADE DESSERTS
FRESH FRUIT SELECTION
WEDDING CAKE
COFFEE & PETITS FOURS
WEDDING MENU

APOLLO

FINGER FOOD:
SELECTION OF CANAPÉS
PUFF PASTRY WITH SAVORY FOAMS
SMOKED SALMON CRÈME BRÛLÉE
BOILED BEEF STRIPES WITH HERBS SAUCE & BLACK LAVA SALT
LOBSTER TARTARE SERVED ON A CHICKPEA CREAM
MINIATURE MOZZARELLA CHEESE
WITH CHERRY TOMATOES AND CREAMY BASIL
MEAT TORTELLINO WITH CREAMY BROCCOLI
CONSOMMÉ & MARSALA WINE JELLY
WITH SAUTEED SCALLOP & SALMON EGGS
MOZZARELLA CHEESE TARTARE
WITH TRUFFLE & CRAB MEAT AND CRUSTACEANS’ OIL
MINCED SEA BASS WITH SOY & SPROUTS
MANGO JELLY WITH CELERY & BITTER CHOCOLATE SHAVINGS
FRESH FRUIT SALAD
SWEET TEMPTATIONS

BUFFET

PACCHERI PASTA WITH LEMON SCENTED MONKFISH
RAVIOLI STUFFED WITH MOZZARELLA CHEESE,
TOMATO & BASIL LEAVES
SLICED FASSONA BEEF
GRILLED LAMB CHOPS
GRILLED SEA BREAM FILLET, SALAD BOWLS
WEDDING CAKE
COFFEE & FRIANDISES