

Sample of a Traditional Italian Menu

Aperitif

Champagne Cocktail, Bellini, Mimosa, Fruit Juices
Salty snacks, Olives, Peanuts, Chips
Baby-pizzas and Bruschette with Cherry Tomatoes

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Appetizer

Grilled Vegetables from our Vegetable Garden, Giant Olives
Air-dried Beef Rolls Filled with Rocket, Ricotta and Mascarpone
San Daniele Ham, Local Bacon & Salame
Fiordilatte Mozzarella Cheese
Buffalo's Milk Mozzarella and Spiced Ricotta Cheese

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First course

Homemade Scialatielli Pasta with Shrimps and Rocket

For vegetarians:

Homemade Scialatielli Pasta with Cherry Tomatoes, Aubergines, Mozzarella
Cheese and Basil

Main course

OPTION 1 : Fish main course (31 guests)

Baked Sea Bass with tomato salsa and Sautéed Zucchini
Or

OPTION 2: Meat main course (55 guests)

Lamb Roll and Chops with Herbs on a Bed of Sautéed Apricots and Mushrooms

Main course for vegetarians:

Zucchine Parmigiana / Vegetables Strudel

Dessert:

Fresh Fruit Cut on a Wild Berries Sauce with a Biscuit of Almond Kernels and
Caramelized Sugar and Vanilla Ice Cream

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Wedding cake

Sample of a Vegetarian Menu

Vegetarian menu

Starter: Aubergine, "scamorza" cheese and tomato timbale (menu 8)
Pasta: Cannelloni of dough with broccoli and chilli pepper served on a bed of

tomatoes
Main: Vegetable tempura on a yoghurt and orange sauce
Dessert: Traditional Tiramisu

Sample Pescetarian Menu

Pescetarian menu

Starter: Lobster salad with citrus sauce flavoured with ginger (menu B)
Pasta: Cannelloni of dough with broccoli and chilli pepper served on a bed of tomatoes
Main: Vegetable tempura on a yoghurt and orange sauce
Dessert: Traditional Tiramisu

Vegan/Vegetarian courses ideas

Hors d' Oeuvre

Tomato Salad
Roulade of eggplant with cherry tomatoes, rocket salad and balsamic vinegar;
"Caponata Style" whole wheat biscuits with Mixed vegetables in olive oil with
cherry tomatoes;
Grilled Vegetables;
Salad of celery and olives;
Mushrooms and Artichokes grilled;
Mixed Bruschetta with Cherry tomatoes and Aubergines;
Avocado Sald;
Braised Artichokes;

Meal Course

Risotto (rice) with Mushrooms;
Risotto (rice) with Mixed Vegetables;
Home Made Gnocchi with fresh tomato sauce and basil;
Pasta with Courgettes;
Pasta "Spaghetti" with Pesto;
Pasta "Pennette" with Eggplants;
Fried Artichokes;

Side Orders

Mixed Salad;
Green Salad;
Salad Tomato and Rocket;
Potato Croquettes;
Fresh French Fries;
Steamed Vegetables;
Dishes are prepared with Extra Virgin Olive

Sample children menu

Mozzarella and ham
Pasta with tomatoes sauce and basil
Veal or Chicken cutlet and French fries