



Menu E

Don Pedro
Wedding Organizers

www.donpedroweddingorganizers.com
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Hors d' Oeuvre

Please choose 1 of the following starters:

- Parma Ham and Melon;
- Caprese Salad (tomato and mozzarella cheese);
- Pickled Salmon and Pickled Anchovies;

First Course

Please choose 1 of the following first courses:

- Home Made Ravioli "Caprese Style"(mozzarella cheese and "ricotta" cheese);
- Pasta with Meatballs in Tomato Sauce "Ragù";
- Home Made Lasagna "Napoletana Style"
- Pasta Pennette with Eggplant, Mozzarella Cheese and Tomato sauce;

Second Course

Please choose 1 of the following second courses:

- Selection of Grilled Meat;
- Braciola "Campagnola Style" (beef rolls, garlic, pine-kernels, raisins and parsley in tomato sauce);
- Escalope of Veal with White Wine;
- Escalope of Veal with Marsala;
- Fried Squid;
- Fresh Fish in Oven;

Side Orders

Please choose 1 of the following side orders:

- Potato Crocche;
- Fresh French Fries;
- Roast Potatoes;
- Mixed Salad;
- Green Salad;
- Tomato Salad;
- Steamed Potatoes with Parsley;

Desserts

Please choose 1 of the following desserts:

- Chocolate Profiteroles;
- Fruit Pie;
- Coupe of Ice-Cream;

Dishes are prepared with Extra Virgin Olive Oil

For 4 people

Available on Request:
Welcome Ceremony(Aperitif)
Wedding Cake.

Water
1bottle Don Pedro White with Chardonnay Grapes
1bottle Don Pedro Red with Aglianiche Grapes
Limoncello