



Menu D

Don Pedro
Wedding Organizers

www.donpedroweddingorganizers.com
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Hors d' Oeuvre

Please choose 1 of the following starters:

Smoked Salmon;

Octopus and Artichokes / Fresh Beans;

Hors d' Oeuvre Sorrento Style (cottage cheese, salami, olives, pickled vegetables, mixed vegetables, braided mozzarella and Parma ham);

First Course

Please choose 1 of the following first courses:

Home Made Gnocchi "Sorrento Style"(potato dumplings with mozzarella cheese and tomato sauce)

Pennette with Courgettes and Speck;

Spaghetti with Clams;

Pennette with Salmon;

Crêpes with Vegetables;

Second Course

Please choose 1 of the following second courses:

Fried Shrimps and Squid;

Selection of Grilled Fish;

Escalope of Veal with Lemon Sauce;

Escalope of Veal Sorrento Style (with mozzarella cheese and tomato sauce);

Sirloin Steak "Pizzaiola Style"(garlic, tomato and oregano);

Fillet of Fresh Fish "Crazy Water" with Cherry Tomatoes, garlic and onion;

Fillet of Fresh Fish "au Gratin" with Lemon sauce;

Side Orders

Please choose 1 of the following side orders:

Tomato Salad; Roast Potatoes; Fresh French Fries;

Steamed Potatoes with Parsley; Potato Crocche;

Green Salad; Mixed Salad;

Desserts

Please choose 1 of the following desserts:

Coupe of ice-cream;

Fruit Pie;

Chocolate or Lemon Profiteroles ;

Pineapple Natural / in Maraschino;

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