



Menu F

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);

First Course

Please choose 1 of the following first courses:

- Home Made Gnocchi "Sorrento Style" (potato dumplings with mozzarella cheese and tomato sauce)
- Home Made Ravioli "Caprese Style" (mozzarella cheese and "ricotta" cheese);
- Home Made Crêpes with Vegetables (mozzarella cheese and "ricotta" cheese);
- Spaghetti / Pennette "Bolognese Style";

Second Course

Please choose 1 of the following second courses:

- Grilled Spring Chicken;
- Grilled Pork Sausages;
- Braciola "Campagnola Style" (beef rolls, garlic, pine-kernels, raisins and parsley in tomato sauce);
- Grilled Pork Chop;
- Grilled Lamb;
- Escalope of Veal "Sorrento Style"(with mozzarella cheese and tomato sauce);
- Sirloin Steak "Pizzaiola Style"(garlic, tomato and oregano);
- Fried Shrimps and Squid;

Side Orders

Please choose 1 of the following side orders:

- Potato Crocche;
- Fresh French Fries;
- Mixed Salad;
- Green Salad;
- Tomato and Rocket Salad;
- Tomato and Onion Salad;

Desserts

Please choose 1 of the following desserts:

- Chocolate Profiteroles;
- Fruit Pie;

Dishes are prepared with Extra Virgin Olive Oil

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

For 4 people

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