



Menu C

Don Pedro
Wedding Organizers

www.donpedroweddingorganizers.com
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Hors d' Oeuvre

Please choose 1 of the following starters:

- Prawn Cocktail;
- Marinated Mixture (Anchovies and Salmon);
- Parma Ham and Melon;
- Caprese Salad (tomato and mozzarella cheese),

First Course

Please choose 1 of the following first courses:

- Home Made Pasta with Courgettes and Scampi;
- Home Made Ravioli "Caprese Style" (mozzarella cheese, "ricotta" cheese and basil);
- Home Made "Scialatielli" with Mushrooms;
- Home Made "Scialatielli" with Seafood;
- Risotto (rise) with Courgette and Prawns;

Second Course

Please choose 1 of the following second courses:

- Baked Gilthead with Lemon Juice;
- Grilled King Prawns;
- Selection of Grilled Meat;
- Grilled Steak;
- Chicken in Oven with roast potatoes & peas
- Fillet of Beef with Mushrooms (boletus);
- Fillet of Beef with Pepper Sauce;
- Fillet of Beef with Gorgonzola Sauce;

Side Orders

Please choose 1 of the following side orders:

- Mixed Salad;
- Roast Potatoes;
- Tomato and Onion Salad;
- Green Salad;
- Potato Crocchè;
- Steamed Vegetables;
- Steamed Potatoes with Parsley

Desserts

Please choose 1 of the following desserts:

- Lemon or Chocalate Profiteroles;
- Fruit Pie;
- Delizia al Limone (Sponge cake filled of lemon chantilly 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