



Italian Summer wedding menu

Price:£43.50

Summer Wedding Menu

Antipasti sharing platters served grazing style

Verdura and Formaggi platters, roasted red and yellow peppers, chargrilled courgette, chargrilled aubergine, Pecorino cheese

Prosciutto and Salami platters Finocchiona, Speck smoked prosciutto, truffle salami, spianata Calabrese

Served with Puglian olives, chilli taralli breadsticks, rosemary focaccia and ciabatta bread and Italian extra virgin olive oil

Secondi

Fiorentina beef short ribs, dry rubbed with our Fiorentina herbs and slow cooked in Chianti and tomatoes

Baked chicken with citrus, white wine, olives and fennel

Parmigiana di melanzane, traditional baked Calabrian dish of layered aubergine, homemade tomato passata, basil, mozzarella and Grana Padano

Insalata

Insalata pomodoro, Italian heirloom tomatoes with shallots and oregano and dressed with extra virgin olive oil, garlic and lemon

Contorni

Patate al forno con limone e rosmarino, lemon and rosemary roasted potatoes with sea salt

Fagiolini verdi con aglio e mente, green beans dressed with garlic, mint and olive oil

All food served family style for guests to help themselves

Gelato

Salted Dulce de Leche and vanilla gelato or Orange, Lemon and Basil sorbetto

Mignon, Italian mini pastries served with Italian coffee

Squisito Italian Weddings

Lemon cannoli and vanilla cannoli

Evening food Pizze al Taglio

Sposa - passata, mozzarella, oregano

Sposo - passata, spicy nduja and mozzarella

Rucola - passata, fresh cherry tomatoes and rocket leaves

Hitched