



Italian Winter wedding menu

Price: £52.75

Winter Menu

Antipasti

Verdura and Formaggi platter, Caprese salad with buffalo mozzarella, heirloom tomatoes and basil, roasted red and yellow peppers, chargrilled courgette, chargrilled aubergine, Provolone cheese

Prosciutto and Salami platter Finocchiona, wild boar salami, Speck smoked prosciutto, spianata Calabrese

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

Served suitably rustic style on platters and planks sitting on tin cans - each plank serves 6-8 guests

Primi

Orecchiette a la Calabrese, cherry tomato sugo with a hint of spicy Nduja

Pumpkin and ricotta ravioli with sage and brown butter

Secondi

Porchetta, Squisito Tuscan speciality, local shoulder of pork boned and rolled and marinated with sea salt, fennel and smoked garlic, slow roasted and served with a spicy Squisito Viagra Italian sausage

Insalata

Tuscan bean salad, cannellini, borlotti bean and rocket with a herb dressing

Contorno

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

All food served family style for guests to help themselves

Dolci selection

Gelato

Squisito Italian Weddings

Negroni sorbetto or Ultimate chocolate gelato

Tiramisu

Squisito family recipe Tiramisu

Mignon, Italian mini pastries

Selection of hazelnut and chocolate canoli, lemon cannoli, orange arogostina

Hitched