



MENU PROPOSAL

2028

MENU

165,00 EURO/person including VAT

(min 70 pax)

The price of the menu includes:

- Welcome hors d'oeuvres in butler-style service
- Buffet aperitif
- Dinner served (two courses of your choice)
- Wedding cake (one, to be selected)
- Dessert buffet
- Sparkling and still water

The price of the menu does NOT include:

- Items and courses indicated with (*), which cost is indicated on the side and it is additional per person including VAT
- wines and drinks
- anything not expressly indicated

The selection of the menu is intended to be the same for all guests with the exception of a limited number of dishes that can be requested for guests who have to follow specific diets and/or who are allergic.

Notes:

- The menus and pastries are of our production.
- Our structure is equipped with its own multi-equipped kitchen for all types of cooking and storage.
- All durum wheat pasta shapes are from Pastificio Mancini.
- Fregola is organic from Senatore Capelli bronze-drawn and toasted wheat.
- Rice for the risotto is Carnaroli aged 12 months.
- Our couscous is "handmade" and is not pre-packaged industrial.
- Fish is purchased fresh and blast chilled where required by current legislation.
- The leavened products and bread are of our production and obtained with organic flours of ancient grains and sourdough with a long natural leavening.
- The eventual imperial table for the dinner served consists of rectangular planks 200x90 cm.
- The chairs for the served dinner are made of light wood with a cross backrest.
- The mise en place for the served dinner is Camparia standard.

Welcome hors d'oeuvres

- Croutons with Normandy butter and anchovies from Sciacca
- Crostini with spiced ricotta, confit cherry tomatoes and basil
- Crispy homemade chips of fresh potatoes from Favignana
- Eggplant balls with mint
- Toasted almonds from Sicily, Noto
- Crushed Nocellara olives with celery

THE BUFFET APERITIF

The Bread and Leavened Products Corner

- Bread of ancient Sicilian grains
- 5-grain and seed bread
- Senator Capelli semolina bread
- Tomato and oregano bread
- Sesame breadsticks
- Crispy semolina sheets
- Focaccia with olive oil
- Focaccia alla pala

Mozzarella bar

- Knots of fiordilatte
- Buffalo bites
- Spiced Ragusa ricotta
- Smoked burratina
- Carpaccio of ribbed tomatoes, Sicilian oregano and Favignana capers
- Salad of yellow cherry tomatoes, mint and anchovies from Sciacca
- Red cherry tomatoes and basil salad
- Tomato gazpacho and roasted ricotta

Ballarò's corner

- Buns with panelle
- Traditional caponata
- Arancine with butter
- Arancine with meat ragout and peas
- Arancine with spinach and anchovies
- Arancine with bluefin tuna and eggplant
- Iris ham and mozzarella
- Palermo's sfincionello
- Spleen sandwiches with lemon or ricotta
- Pasta timballetto with wild fennel and sardines

The island of blue fish

- Alici allinguate
- Crispy sardines
- Anchovies in sesame crust
- Fisherman marinated sardines
- Japanese-style marinated mackerel
- Mackerel, orange and fennel salad
- Sardines “beccafico alla siciliana”
- Paddlefish and eggplant rolls
- Sardines “in saor” with almonds and wild thyme

The Cuscuseria

- Fish couscous Trapanese style
- Vegetable tabbouleh
- Couscous with cuttlefish ink and red prawns

** Buffet Extra **

Octopus Corner (*)

(+ 18 euro /pax)

- Boiled Mediterranean octopus cut at meal time served on skewers with Marsala jacket potatoes
- Fried octopus sandwiches, lime mayonnaise and roasted tomatoes
- Crispy octopus salad, house giardiniera, confit cherry tomatoes and crispy green beans
- Octopus carpaccio with lemon oil, black olive powder and dehydrated capers

Rais' island (*)

(+ 16 euro /pax)

- House Stewed tuna
- Confit bluefin tuna ventresca
- Cold-marinated tuna fillet in spiced oil
- Cold-marinated and smoked tuna ventresca with wild thyme
- Japanese-Marinated Tuna Tarantello
- Tuna Bottarga

The raw crustaceans of Mazara del Vallo (*)

(+ 28 euro/ pax)

- Red prawns (whole and tails)
- Purple prawns (whole and tails)
- Mazzancolle shrimp
- Scampi

Accompanying sauces:

- passion fruit and honey
- Ponzu sauce
- Aromatic greque with raspberries

The raw fish of our sea (*)

(+ 25 euro/ pax)

- Sea bass carpaccio
- Bluefin tuna carpaccio
- Live cut of :
 - Bluefin tuna tartare
 - Amberjack tartare
 - Amberjack carpaccio

Accompanying sauces:

- passion fruit and honey
- salsa ponzu
- Aromatic greque with raspberries

Oysters (*)

(+16 euro/ pax)

- Gillardeau (Francia, Marennnes-Oléron)
- Kristal (France, Normandy)
- San Teodoro(Italy,Sardinia)

Accompanying sauces:

- Mignonette sauce (finely chopped shallots, Nero d'Avola vinegar and ground white pepper)
- Spicy lime butter sauce
- Tabasco and lemon datterini sauce

DINNER SERVED (two courses of your choice)

Entrée Mare

- Tuna belly confit, on potato mousse, with roasted tomatoes and sour red onions
- Egadi octopus salad, potatoes, green beans, confit tomatoes, caper flowers and pickled vegetables
- Corn-crusteds scallops, sautéed chard hearts and ginger soy sauce
- Warm seafood salad, with confit cherry tomatoes, potatoes, green beans
- (*) Salad of purple prawns from Mazara del Vallo, green beans and fennel with almond pesto with herbs

(+ 5 euro /pax)

- (*) Blue Lobster salad on crispy steamed vegetables with Sicilian verdello mayonnaise (or in passion fruit and honey sauce) (+ 5 euro /pax)

Entrée Veg

- Roasted king oyster on fig leaf decoction and soy milk, hazelnut oil and salted hazelnuts
- Leaf and seaweed tempura on ribbed tomato gazpacho
- Braised pak choi, onion cream, sour sauce and potato mousse
- Charcoaled eggplant parmigiana and roasted tomatoes, cherry tomatoes reduction and smoked ricotta mousse

Meat Entrée

- Black Angus carpaccio with aromatic salad and flakes of Ragusano dop
- Beef fillet tartare with sour purple carrots and mustard-wing mayonnaise

Seafood First course

- Mezzi Paccheri with colatura d'alici, anchovy fillets and perlage, malga butter and fennel bread crumbs
- Maccheroncini with amberjack sauce with capers, mint and lemon-scented bread crumbs
- Calamarata with grouper, confit cherry tomatoes, taggiasche olives and black olives powder
- Maccheroncini with redfish sauce Matalotta style
- Camparia durum wheat fregola with Sicilian seafood (mussels, clams, prawns, red wines, scampi and octopus)
- Mezze maniche with Egadi octopus, reduction of cherry tomatoes, olives and capers
- Snapper ravioli with mussels, mullet and basil
- (*) Maccheroncini with scampi, and crunchy of seaweed and almonds (+ 8 euro /pax)
- (*) Risotto with raw and cooked shellfish and dehydrated seaweed powder (+ 8 euro /pax)
- (*) Fusilloni with Marettimo Lobster (+15 euro /pax)

Veg First course

- Potato ravioli with broad bean macco, tenerumi reduction and almond crumble
- Green ravioli with smoked eggplant, reduced plum tomatoes and fried eggplant
- Black garlic noodles in roasted Giarratana onion broth

Meat First Courses

- Potato ravioli on potato mousse and duck ragout
- Mezzemaniche with beef scoltablato scented with wild thyme
- Risotto with porcini mushrooms scented with marjoram and cardoncelli chips

Seafood Second Courses

- Roasted meunière-style croaker, with thyme potato millefeuille and sautéed chard
- Slice of roasted sea bass, fish reduction with fennel, served with potatoes and green beans with Trapanese pesto
- Monkfish cooked at low temperature with its creamy, potatoes au gratin with butter and pil pil sauce
- Amberjack fillet in pistachio crust and black bread, with spinach sautéed meunière
- Seared bluefin tuna fillet with seared green vegetables in vegetable ceviche sauce
- Slice of island-style snapper with wilted cherry tomatoes served with potato millefeuille and crispy green beans
- Roasted grouper steak, fish soup and potato millefeuille with thyme

Veg Second Courses

- Leek with almonds
- Charcoaled eggplant parmigiana and roasted tomatoes, datterini cheese reduction and smoked ricotta mousse
- Celeriac steak, hazelnut frisella and ginger soy sauce

Meat Second Courses

- Beef fillet in roast sauce, potato millefeuille and sautéed chard hearts
- Canard duck breast glazed with asphodel honey with sautéed potatoes and sautéed spinach
- Black suckling pig cheek with marsala with purple carrot puree and chard stalks

GREETING CAKE

(one, to be selected from the following)

- Traditional Sicilian Baroque Cassata
- Millefeuille with Chantilly cream and fruit of your choice
- Sponge cake with cream custard and fruit of your choice

DESSERT BUFFET

Small pastries and assorted mousses

- Yogurt and Peach
- Dark chocolate and raspberries
- Pistachio and white chocolate
- Vanilla and apricot
- Milk chocolate and peanuts



- Tiramisù
- Pannacotta

Sicilian pastries and seasonal fruit

- Ricotta cassatelle
- Pesche mignon ricotta/cream
- Graffe mignon ricotta/cream
- Sfincionelli di San Giuseppe ricotta / cream
- Baked cassata
- Dry almond pastries
- Ricotta cannoli
- Almond parfait
- Seasonal fruit stands

Assorted tartlet

- Hazelnut cream
- Chocolate cream
- Pistachio cream
- Custard and fruit

Caffe' alla Moka

Dessert Buffet Extras

Ice cream cart (*) (+5 euro/pax)

- Homemade ice cream: hazelnut, chocolate, pistachio and lemon

Bitters and liqueurs corner for desserts (*) (+5 euro/pax)

- Sicilian Bitters
- Limoncello
- Passito
- Marsala Florio Superiore riserva semisecco 2017
