



GASTRONOMIA ITALIA

Catering

**The following menus are intended solely to showcase
some of our culinary offerings.**

**All our menus can be fully tailored to our clients'
requests, including variety, composition, and flavor
preferences.**



GASTRONOMIA ITALIA

Catering

BANQUETING & WEDDING

Menu #1

Staff required

Cocktails Bar 6 pm to 8 pm

ALCOHOL

Negroni - Aperol Spritz - Mena Brea (Beer)

NO ALCOHOL

Negroni - Aperol Spritz – Lemon & Mint - Heineken Zero – Crodino - Water San Pellegrino

WINE

Red Wine - White Wine - Non alcohol

Appetizers from 6 pm to 8 pm

Station 1

INSALATA DI MARE (cold)

Octopus, Prawns, Calamari, Mussels, Clams

Station 2

PINZIMONIO (cold)

Selected Italian Vegetables served with Oil EVO, salt and black pepper

Station 3

OLIVE OIL BAR

Altamura Bread degusted with 3 different high-quality Olive oil

Station 4

PIZZA FRITTA BAR

Topping selection:

Burrata, Fresh Tomato sauce, Sicilian Anchovies, Basil pesto, Lard & Honey



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Dinner at 8 pm

ITALIAN FEAST

Plated dish

Amuse-bouche

VITELLO TONNATO

Roasted Veal dressed with Tuna sause

PEPERONI TONNATI (Food Preference)

Roasted Bell Pepper with Tuna sauce

Primo

PACCHERI alla VITTORIO

Premium Semolina pasta, Cherry tomato, San Marzano tomato, Parmiggiano, Burrata

Main

GRANDE ARROSTO ANTICO su TAGLIERE

Roasted Porchetta stuffed with Rosemary, Sage, Garlic and Fennel seeds

Rump Cap roast slow cooked with Sicilian sea salt and Black pepper

VERDURE ARROSTO

Radicchio, Leek, Bell Pepper, Eggplant, Red onion, Nuget Potato

PESCE al CARTOCCIO (Food Preference)

Hallibut, Cherry tomato, Potato confit, Olives, Lemon

Dessert

PICCOLO CANNOLO SICILIANO

Fresh Ricotta, Home made Candied orange, Pistacchio crumble

AFTER DINNER LOUNGE BAR

AFFOGATI

Homemade Gelato al Pistacchio
Homemade Gelato alla Nocciola (Caramelized Hazelnut)

SORBETTO

Lemon Gelato, Vodka, Prosecco

CAFFE SALENTO

Espresso, Ice, Almond Syrup

CAFFETTERIA

Cappuccino, Espresso, Caffe alla Moka (Traditonal Italian way)



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Menu #2

Staff required

WEDDING

Buffet style – Sit down

COCKTAIL MOMENT

Finger Foods

BRUSCHETTA

Cherry tomato, Basil and Roasted Garlic oil

Sauteed Wild mushroom

SAVOURY CREAM PUFF

Smoked Salmon & Leaks

Gorgonzola cheese & Compote Pear

MINI QUICHE

Prosciutto Crudo & Caramelized Onion

Smoked Salmon & Leek

Mushroom, Walnut and Gorgonzola

SAUSAGE ROLL

Mild Italian Sausage w Honey mustard

Spicy Sausage w Caramelized Onion

Nathan's wrapped



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DINNER SERVICE

Deli Boards

DELI MEATS

Prosciutto Crudo, Prosciutto Cotto, Mortadella, Roast Beef Carpaccio, Milano Salami,
Spicy Soppressata

DELI CHEESES

Parmiggiano Reggiano cheese, Fontella, Asiago

AGED CHEESES

Collina Veneta, Montasio Vecchio, Bra Duro, Taleggio

CAPRESE SALAD STATION

Burrata cheese, Cherry tomato, Heirloom Tomato, EVO oil, Basil pesto

ANTIPASTO

Artichoke w Mint and Sicilian Chili Flakes, Pickled Eggplant, Sundried Tomato, Mix
Gastronomia olives, Mix Antipasto, Caramelized Onion,

BREAD

Focaccia Pugliese Cherry tomato – Focaccia Pugliese Olive & Cheese

Focaccia Genovese Onion – Focaccia Genovese Plain

Salad

SUMMER

Mix green, Arugula, Cherry tomato, Cucumber, Shaved Parmiggiano, Lemon dressing

SALENTO

Mix green, Cherry tomato, Red onion, Olive, Anchovies, Sundried tomato, Black pepper
dressing



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Pasta Station

LASAGNA

Porcini Mushroom & Truffle Sauce

PASTA

Vesuvio Pasta with Fresh Basil Pesto sauce in Extra virgin Olive oil

PASTA Salad

Calamarata Pasta, Sundried tomato, Roasted Bell Pepper, Walnut, Basil, Olive oil

Slider Station

HOME MADE PORCHETTA

W Salsa Verde – Giardiniera – Balsamic Roasted onion

RED WINE BRAISED BRISKET

W Marsala wine Roasted vegetables sauce

Desserts

TIRAMISU'

(wedding style)

PANNA COTTA

Vanilla w Berries – Vanilla w Bitter Chocolate – Chocolate w Berries – Double chocolate

ASSORTED FRUIT PLATTER



GASTRONOMIA ITALIA

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Menu #3

Staff NO required

DELI BOARDS

DELI MEATS

Prosciutto Crudo, Prosciutto Cotto, Mortadella, Roast Beef, Milano Salami, Spicy Soppressata

DELI CHEESES

Burrata, Gorgonzola cream, Truffle ricotta, Asiago, Fontella, Provolone spicy

ANTIPASTO

Artichoke w Mint and Sicilian Chili Flakes, Pickled Eggplant, Sundried Tomato, Mix Gastronomia olives, Mix Antipasto, Caramelized Onion,

MINI QUICHE

Prosciutto Crudo & Caramelized Onion

Smoked Salmon & Leek

Ricotta cheese & Spinach

SAUSAGE ROLL

Mild Italian Sausage w Honey mustard

Spicy Sausage w Caramelized Onion

Nathan's dogs

BREAD

Focaccia Pugliese Cherry tomato –Olive & Cheese – Caramelized onion –



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MINI SANDWICHES

VERDURA (Vegetarian)

Artichoke, Sundried tomato, Caramelized onion, Pecorino cheese, Arugula

FORTE (Pork)

Prosciutto crudo, Gorgonzola cream, Walnut pesto, Honey

ARICCIA (Pork)

Porchetta, Caramelized Onion, Arugula

MANZO (Beef)

Homemade Roast beef, Pickled red onion, Emmental cheese, Spicy mayo

PIZZA GOURMET

CAPRESE (Vegetarian)

Tomato sauce, Burrata cheese, Cherry Tomato, Vine Tomato, Basil Pesto

SPICY SALAMI

Tomato sauce, Parmiggiano cream, Spicy Soppressata salami, Balsamic Caramelized

MORTAZZA

Tomato sauce, Burrata Cheese, Mortadella, Pistachio Pesto

PASTA STATION

LASAGNA

Pistacchio, Mortadella, Burrata cheese

LASAGNA

Porcini Mushroom & Truffle Sauce

PASTA

Home-made Cavatelli, Tomato, Italian sausage, Onion, Parmiggiano cheese



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SALAD

SPRING

Mix green, Arugula, Cherry tomato, Cucumber, Shaved Parmiggiano, Lemon dressing

PORCHETTA

Mix green, Arugula, Porchetta, Pecorino cheese, roasted onion, Balsamic dressing

DESSERTS

PANNA COTTA Wedding style

Vanilla w Berries

TIRAMISU' CAKE

(wedding style)

PROFITEROLES CAKE

Pastry cream - Vanilla – Chocolate

ASSORTED SICILIAN CANNOLI

