



## Venue 3

### Sample Wedding Menu

Includes: white & red wine, water, coffee, tax and service

#### Menu 1

Aperitif with Prosecco and assorted canapés



#### Appetizers

Raw scampi in lemon dressing with fresh spinach salad  
Thin slices of sea bass fillet flavoured with capers and olives “taggiasca”  
Pickled anchovies with pink peppercorns  
Octopus salad  
Scallops au gratin with ginger and carrots sauce



#### First Courses

Delicate seafood risotto  
Crêpe filled with radicchio di Treviso and Montasio



#### Second course

Gilthead fillet in salt crust with vegetables ratatouille and rosemary roast potatoes



#### Dessert

Seasonal fresh fruit  
Assorted pastries

#### Menu 2

Aperitif with Prosecco and assorted canapés



#### Appetizers

Raw scampi in lemon dressing with avocado sauce  
Thin slices of sea bass fillet flavoured with capers and olives “taggiasca”  
Pickled anchovies with pink peppercorns  
Octopus salad  
Scallops au gratin with ginger and carrots sauce

First Courses

Prosecco scented risotto with scampi and pumpkin

Crêpe filled with cep mushrooms



Second Courses

Gilthead fillet in salt crust with vegetables ratatouille and rosemary roast potatoes



Dessert

Seasonal fresh fruit

Assorted pastries

Buffet Menu 1

Aperitif

“Spritz” with chips and salted snacks



Buffet

“Moscardini” (curled octopuses) Venetian style Octopus salad

Lightly fried crab nipper

Fried olives “all’ascolana” (filled with meat sauce)

Crêpe filled with artichokes

(or with radicchio and gorgonzola sauce, with vegetables or with other filling on request) or