

Villa Antiche Mura



A great Italian welcome for your guests when they arrive at the Villa



Our Aperitif Menus below has been created from our experience and works really well to welcome your guests! Of course these are just few examples of what we can prepare. You also have the possibility to personalize the aperitifs choosing something completely different or you can ask us different options. In these cases please send us an e-mail with your requests to info@villaantichemura.com . We will reply to you immediately!

For all the information please do not hesitate to contact us.

*Best Regards
Michele Savarese*

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These aperitifs will be prepared on two beautiful corners and decorated with fresh flowers following the scheme of your wedding. There will be also waiters with trays who will serve drink and food walking through your guests. Below some examples:

Aperitif A1

Drink Corner: Champagne Cocktails (Bellini and Rossini), Sparkling Wine (Spumante), Fruit Juice, Mineral Water, Soft drink.

Gourmet Corner: French Potatoes, Nuts, Mixed Canapés, Tartlets, Mini Bruschetta and Olives

This aperitif includes per person: 2 Champagne Cocktails (1 Bellini and 1 Rossini or Similar), 1 Glass of Spumante, 1 glass of Fruit Juice, 1 Soft Drink, Unlimited Mineral Water and 1 piece of each type of food listed above

Ex: For 30 people includes: 30 Cocktail Bellini, 30 Cocktails Rossini (or Similar), 30 Glass of Spumante, 30 glass of Fruit, 30 soft drinks, unlimited Mineral Water + 1 piece of each type of all the foods above

Aperitif A2

Drink Corner: Champagne Cocktails (Bellini and Rossini), Sparkling Wine (Spumante), Beers, Fruit Juice, Mineral Water, Soft drink

Gourmet Corner: Parmesan Cheese, Choices of Local Salami and Cheese, French Potatoes, Nuts, Mixed Canapés, Tartlets, Mini Bruschetta & Olives

This aperitif includes per person: 2 Champagne Cocktails (1 Bellini and 1 Rossini or Similar), 1 Glass of Spumante, 1 Beer, 1 glass of Fruit Juice, 1 Soft Drink, Unlimited Mineral Water and 1 piece of each type of food listed above

Aperitif A3

Drink Corner: Champagne Cocktails (Bellini and Rossini), Sparkling Wine (Spumante), 1 Beers, 1 Aperol Spritz, Fruit Juice, Mineral Water, Soft drink

Gourmet Corner: Variety of Marinated Fish with Wild spices, Grilled vegetables, Parmesan Cheese, Choices of Local Salami and Cheese, French Potatoes, Nuts, Mixed Canapés, Tartlets, Mini Bruschetta & Olives

This aperitif includes per person: 2 Champagne Cocktails (1 Bellini and 1 Rossini or Similar), 1 Glass of Spumante, 1 Beer, 1 Aperol Spritz, 1 glass of Fruit Juice, 1 soft drink and 1 piece of each type of food listed above



Other Corners or Stations that you may consider to add to your beautiful aperitif at a small supplement can be:

- ***Mozzarella Station:*** a beautiful show cooking corner with our chefs who will prepare our typical mozzarella cheese right in front of you.
- ***“Frittura all’Italiana” Station:*** another beautiful show cooking corner with our chefs who will prepare mixed fried food really typical of the Italian traditions. There will be mixed fried vegetables, crocchè, fried pasta pie, etc.
- ***Pizza Station:*** The real Italian Pizza served to your guests already cut in slices! This Pizza option can be ordered during the aperitif or also during the dance time in the evening!
- ***Ice Cream cart:*** Something sweet for your aperitif (Or also a great evening snack during the dance time!)/ The ice cream men with cart will come during the aperitif (or in the evening) and he will prepare mixed ice cream in cups and cones!
- ***Finger Food Selections:*** Our Chef will be pleased to prepare a selection of beautiful finger food. We have a long list of finger food options that you can choose from! Some ideas below:
 - ° Mini Caprese Salads
 - ° Mini Parmigiana
 - ° Cous Cous & Vegetables Salads
 - ° Mini Rise salads with tuna & vegetables
 - ° Mini Stick of Parma ham & melon ball
 - ° Mini Stick of mixed cheeses
 - ° Mini stick of mozzarella balls & salami
 - ° Mini Pasta Pie
 - ° Vegetables Italian tempura
 - ° Fried chicken
 - ° Octopus Salads
 - ° Squid salads with Sorrento Nuts and green vegetables
 - ° Shrimps Cocktails with pink sauce
 - ° Marinate Salmon with mixed vegetables
 - ° “Venere” Black Rice with sautéed vegetables
 - ° Etc



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Villa Antiche Mura

Gala Dinner Menus Or Lunch Menus with waiter service at table

Elegant & Formal Atmosphere, the attentive waiter service at the tables, the unique design of each dish are the main characteristics of our beautiful Gala Dinner Menu.

You also have the possibility to personalized your Gala Dinner Menu based on your budget and ideas. In this case please send us an e-mail with your request to info@villaantichemura.com or call us at 0039-0818073523. We will answer you immediately!



In the following pages you will find these menus:

- **Gala Dinner G0:** This is a 3 courses meal & wedding cake
- **Gala Dinner G1:** This is a 3 courses meal with also sea food option & wedding cake
- **Gala Dinner G2:** This is a 3 courses meal with wider food options + wedding cake
- **Gala Dinner G3 (Vegetarian):** This is a 3 courses vegetarian meal & wedding cake
- **Gala Dinner G4 (Vegan):** This is a 3 courses vegan meal & wedding cake
- **Gala Dinner G5 (Gluten Free):** This is a 3 courses gluten free meal & wedding cake
- **Gala Dinner G6 (Children menu):** This is a 2 courses meal at 50% off compared to the adult Menu

In case you prefer a longer menu of 4 or more courses, just let us know what you wish to add. We will be pleased to inform you on the small supplement requested. So you can add one or more courses without problem.

Of course it is also possible to have a smaller menu, like a 2 courses menu, at a lower rate.



Gala Dinner Menu G0

Starter

Please choose 1 of the following Starters:

Our Selection of Salami & Cheeses

Great mix of Typical Italian Salami & fresh and mature Cheeses

Parma Ham & Melon

Italian Parma Ham served on slices of fresh seasonal Melon

Traditional Eggplant Parmigiana

Layers of local eggplants, fresh melted mozzarella and Parmigiano-Reggiano cheese in a creamy tomato & basil sauce

Our Caprese Salad

“Cuor di Bue” Tomato, fresh basil leaves, local mozzarella cheese & homemade balsamic reduction

Italian Bruschetta

Slices of Crispy Bread with Fresh Cherry Tomatoes, Extra Virgin Olive & Fresh Basil

Trilogy of Bruschetta

3 different slices of crispy bread made with cherry tomatoes & basil, melted mozzarella & dry tomatoes, patè of green olives.

Italian Cheeses Selection

Choice of Mixed Cheeses with sweet marmalade, honey and pear

First Course

Please choose 1 of the following first courses:

Amalfi Crepes

Stuffed homemade pasta filled with fresh mozzarella, Italian ham and cheese sauce

Gnocchi In Sorrentine Style

Homemade Potato dumplings with Tomato sauce, & melted mozzarella cheese and fresh basil

The Real Homemade Lasagna

Homemade baked pasta filled with mince meat, fresh mozzarella cheese and tomato sauce

Spaghetti Bolognese

Spaghetti pasta with tomato sauce (Neapolitan Ragù), mince meat and parmesan cheese

Homemade Cannelloni

Baked Pasta “cannelloni” filled with fresh ricotta cheese and spinach

Traditional Linguine with Italian green Pesto

Linguine pasta with homemade basil and pine nuts sauce with Parmigiano Reggiano Cheese

The Rice Sartù

Baked Risotto pie with meatballs, Italian salami, cheese and peas

Spaghetti Nerano Style

Spaghetti pasta, fried zucchini slices, provolone del Monaco cream cheese, fresh basil & parmesan

Homemade Ravioli Caprese Style

Stuffed round pasta pockets filled with ricotta cheese in a fresh tomato sauce

Sorrentine Lemon Risotto

Made with fresh grated Sorrentine lemon peel in a creamy lemon flavour sauce

Sicilian Pasta Timbale

Baked Pasta Timbale covered with fried eggplant & filled with mozzarella cheese and ham

Second Course

Please choose 1 of the following Second courses:

Roast Beef at Italian Style

Roasted Slices of beef in a creamy sauce made with onions, carrots and celery

Chicken (or Turkey) at Sorrentine Style

Rolls of Italian Chicken breast (Or Turkey) with cheese and cooked in a tomato sauce

The Sorrentine Escalope

Chicken Breast (Or Pork or Beef) escalope with mozzarella cheese topping in lemon creamy sauce

Roast Beef Salad

Slice of Roast Beef on a bed of Rocket, cherry tomatoes and slices of Parmesan cheese

Pork Tenderloin

Fillet of Local Pork baked in the oven in white wine sauce with fresh rosemary fragrance

Garnish

Please choose 1 of the following Garnishes:

Fresh Salads

Baked Potatoes with black pepper and rosemary

Trilogy of sautéed vegetables

Wedding Cake

Limoncello

Natural and Sparkling Mineral Water (Included)

Wine (1 Bottle included each 6 people. Extra per bottle: 20 euro)



Gala Dinner Menu G1

Starter

Please choose 1 of the following Starters:

Our Selection of Salami & Cheeses

Great mix of typical Italian Salami & fresh and mature Cheeses

Parma Ham & Melon

Italian Parma Ham served on slices of fresh seasonal Melon

Traditional Eggplant Parmigiana

Layers of local eggplants, fresh melted mozzarella and Parmigiano-Reggiano cheese in a creamy tomato & basil sauce

Our Caprese Salad

“Cuor di Bue” Tomato, fresh basil leaves, local mozzarella cheese & homemade balsamic reduction

Italian Bruschetta

Slices of Crispy Bread with Fresh Cherry Tomatoes, Extra Virgin Olive & Fresh Basil

Trilogy of Bruschetta

3 different slices of crispy bread made with cherry tomatoes & basil, melted mozzarella & dry tomatoes, patè of green olives.

Italian Cheeses Selection

Choice of Mixed Cheeses with sweet marmalade, honey and pear

Octopus Salad

Local Octopus Salad with boiled potatoes & Mediterranean Dressing

Cuttlefish Salad

Cuttlefish Salad Made with Crispy Celery, Sorrento Nuts and housemade balsamic reduction

First Courses

Please choose 1 of the following first courses:

Amalfi Crepes

Stuffed homemade pasta filled with fresh mozzarella, Italian ham and cheese sauce

Gnocchi In Sorrentine Style

Homemade Potato dumplings with Tomato sauce & melted mozzarella cheese and fresh basil

The Real Homemade Lasagna

Homemade baked pasta filled with mince meat, fresh mozzarella cheese and tomato sauce

Spaghetti alla Bolognese

Spaghetti pasta with tomato sauce (Neapolitan Ragù), mince meat and parmesan cheese

Homemade Cannelloni

Baked Pasta "cannelloni" filled with fresh ricotta cheese and spinach

Traditional Linguine with Italian green Pesto

Linguine pasta with homemade basil and pine nuts sauce with Parmigiano Reggiano Cheese

The Rice Sartù

Baked Risotto pie with meatballs, Italian salami, cheese and peas

Spaghetti Nerano Style

Spaghetti pasta, fried zucchini slices, provolone del Monaco cream cheese, fresh basil & parmesan

Homemade Ravioli Caprese Style

Stuffed round pasta pockets filled with ricotta cheese in a fresh tomato sauce

Sorrentine Lemon Risotto

Made with fresh grated Sorrentine lemon peel in a creamy lemon flavour sauce

Sicilian Pasta Timbale

Baked Pasta Timbale covered with fried eggplant & filled with mozzarella cheese and ham

The classical Seafood Spaghetti

Spaghetti pasta with local seafood, fresh cherry tomatoes and Mediterranean sauce

Sorrentine Lemon & Shrimp Risotto

Made with fresh grated Sorrentine lemon peel and shrimp in a creamy lemon flavour sauce

Swordfish Spaghetti

Spaghetti pasta with fresh swordfish, cherry tomatoes and Mediterranean herbs

Neapolitan Spaghetti with clams

Spaghetti pasta with local clams, cherry tomatoes and parsley

Second Course

Please choose 1 of the following Second courses:

Roast Beef at Italian Style

Roasted Slices of beef in a creamy sauce made with onions, carrots and celery

Chicken (or Turkey) at Sorrentine Style

Rolls of Italian Chicken breast (Or Turkey) with cheese and cooked in a tomato sauce

The Sorrentine Escalope

Chicken Breast (Or Pork or Veal) escalope with mozzarella cheese topping in lemon creamy sauce

Roast Beef Salad

Slice of Roast Beef on a bed of Rocket, cherry tomatoes and slices of Parmesan cheese

Pork Tenderloin

Fillet of Local Pork in white wine sauce with fresh rosemary fragrance

Our Lamb

Juicy lamb baked in the oven with white wine, extra virgin olive oil & Mediterranean herbs

The swordfish

Grilled Swordfish dressed with spicy sauce

Traditional Fillet of Sea Bass

Filet of Local Sea bass baked in the oven in white wine sauce & covered with crispy potatoes petals

Local Sea Bass (or Cod Fish)

Fillet of Local Sea bass (or cod fish) enriched with cappers and cherry tomatoes sauce

Garnish

Please choose 1 of the following Garnishes:

Fresh Salad

Baked Potatoes with black pepper and rosemary

Trilogy of vegetables

Wedding Cake

Limoncello

Natural and Sparkling Mineral Water (Included)

Wine (1 Bottle included each 6 people. Extra per bottle: 20 euro)



Gala Dinner Menu G2

Starters

Please choose 1 of the following Starters:

Our Selection of Salami & Cheeses

Great mix of Typical Italian Salami & Italian fresh and mature Cheeses

Parma Ham & Melon

Italian Parma Ham served on slices of fresh seasonal Melon

Traditional Eggplant Parmigiana

*Layers of local eggplants, fresh melted mozzarella and Parmigiano-Reggiano cheese
in a creamy tomato & basil sauce*

Our Caprese Salads

*“Cuor di Bue” Tomato, fresh basil leaves, local mozzarella cheese & homemade balsamic
reduction*

Italian Bruschetta

Slices of Crispy Bread with Fresh Cherry Tomatoes, Extra Virgin Olive & Fresh Basil

Trilogy of Bruschetta

*3 different slices of crispy bread made with cherry tomatoes & basil, melted mozzarella & dry
tomatoes, patè of green olives.*

Italian Cheeses Selection

Choice of Mixed Cheeses with sweet marmalade, honey and pear

Octopus Salad

Local Octopus Salad with boiled potatoes & Mediterranean Dressing

Cuttlefish Salad

Cuttlefish Salad Made with Crispy Celery, Sorrento Nuts and house made balsamic reduction

Fresh Anchovies

Fresh Anchovies from Mediterrean sea with Walnuts, Wild Fennel and red pepper

The Grouper

Filet of Grouper cooked in oven with cherry tomatoes, black olives, extra virgin oil and Capers

The Salmon

Salmon Fillet baked in the oven and served on a bed of mashed Potatoes

Our Scallops

Gratinated Scallops served with crispy bacon and fresh mixed saladas

The Shrimps Cocktails

Steamed Shrimp, mixed salads and pink sauce topping

First Courses

Please choose 1 of the following first courses:

Amalfi Crepes

Stuffed homemade pasta filled with fresh mozzarella, Italian ham and cheese sauce

Gnocchi In Sorrentine Style

Homemade Potato dumplings with Tomato sauce & melted mozzarella cheese

The Real Homemade Lasagna

Homemade baked pasta filled with mince meat, fresh mozzarella cheese and tomato sauce

Spaghetti alla Bolognese

Spaghetti pasta with tomato sauce (Neapolitan Ragù), mince meat and parmesan cheese

Homemade Cannelloni

Baked Pasta "cannelloni" filled with fresh ricotta cheese and spinach

Traditional Linguine with Italian green Pesto

Linguine pasta with homemade basil and pine nuts sauce with Parmigiano Reggiano Cheese

The Rice Sartù

Baked Risotto pie with meatballs, Italian salami, cheese and peas

Spaghetti Nerano Style

Spaghetti pasta, fried zucchini slices, provolone del Monaco cream cheese, fresh basil & parmesan

Homemade Ravioli Caprese Style

Stuffed round pasta pockets filled with ricotta cheese in a fresh tomato sauce

Sorrentine Lemon Risotto

Made with fresh grated Sorrentine lemon peel in a creamy lemon flavour sauce

Sicilian Pasta Timbale

Baked Pasta Timbale covered with fried eggplant & filled with mozzarella cheese and ham

The classical Seafood Spaghetti

Spaghetti pasta with local seafood, fresh cherry tomatoes and Mediterranean sauce

Sorrentine Lemon & Shrimp Risotto

Made with fresh grated Sorrentine lemon peel and shrimp in a creamy lemon flavour sauce

Swordfish Spaghetti

Spaghetti pasta with fresh swordfish, fresh cherry tomatoes and Mediterranean herbs

Neapolitan Spaghetti with clams

Spaghetti pasta with local clams, cherry tomatoes and parsley

Second Course

Please choose 1 of the following second courses:

Roast Beef at Italian Style

Roasted Slices of beef in a creamy sauce made with onions, carrots and celery

Chicken (or Turkey) at Sorrentine Style

Rolls of Italian Chicken breast (Or Turkey) with cheese and cooked in a tomato sauce

The Sorrentine Escalope

Chicken Breast (Or Pork or Veal) escalope with mozzarella cheese topping in lemon creamy sauce

Roast Beef Salad

Slice of Roast Beef on a bed of Rocket, cherry tomatoes and slices of Parmesan cheese

Pork Tenderloin

Fillet of Local Pork in white wine sauce with fresh rosemary fragrance

Our Lamb

Juicy lamb baked in the oven with white wine, extra virgin olive oil & Mediterranean herbs

The swordfish

Grilled Swordfish dressed with spicy sauce

Traditional Fillet of Sea Bass

Filet of Local Sea bass baked in the oven in white wine sauce & covered with crispy potatoes petals

Local Sea Bass (or Cod Fish)

Fillet of Local Sea bass (or cod fish) enriched with capers and cherry tomatoes sauce

Swordfish & King Prawns

Local Swordfish and King Prawns encrusted in Spicy Breadcrumbs with fresh mint and extra virgin

Olive oil

The Dentex

Filet of Dentex (our red snapper) baked in the oven with Mediterranean herbs

Fillet of Beef

Filet of beef in pink pepper sauce served on crispy bread crouton

Our Grouper

Baked Grouper and cherry tomatoes and black olives on a bed of potatoes

Garnish

Please choose 1 of the following Garnishes:

Fresh Salad

Baked Potatoes with black pepper and rosemary

Trilogy of vegetables

Mashed potatoes

Wedding Cake

Limoncello

Natural and Sparkling Mineral Water (Included)

Wine (1 Bottle included each 6 people. Extra per bottle: 20 euro



Gala Dinner Menu G3 - Vegetarian

Starters

Please choose 1 of the following starters:

Our Caprese Salad

“Cuor di Bue” Tomato, fresh basil leaves, local mozzarella cheese & homemade balsamic reduction

Italian Bruschetta

Slices of Crispy Bread with Fresh Cherry Tomatoes, Extra Virgin Olive & Fresh Basil

Trilogy of Bruschetta

3 different slices of crispy bread made with cherry tomatoes & basil, melted mozzarella & dry tomatoes, patè of green olives.

Italian Cheeses Selection

Choice of Mixed Cheeses with sweet marmalade, honey and pear

Fresh Grilled Vegetables

Choice of Mixed Grilled vegetables served with extra virgin olive oil and balsamic vinegar

First Courses

Please choose 1 of the following first courses:

Gnocchi In Sorrentine Style

Homemade Potato dumplings with Tomato sauce & melted mozzarella cheese

Homemade Vegetarian Cannelloni

Baked Pasta “cannelloni” filled with fresh ricotta cheese and spinach

The Rice Sartù

Baked Risotto pie with cheese, peas and mozzarella cheese

Homemade Ravioli Caprese Style

Stuffed round pasta pockets filled with ricotta cheese in a fresh tomato sauce

Traditional Linguine with Italian green Pesto

Linguine pasta with homemade basil and pine nuts sauce with Parmigiano Reggiano Cheese

Spaghetti with fresh cherry tomatoes & basil

Spaghetti pasta with fresh cherry tomatoes, fresh basil and extra virgin Olive oil

Second Courses

Please choose 1 of the following second courses:

Chique Lorraine

Chique Lorraine with mixed vegetables filled with fresh mozzarella

Vegetarian Timbale

Vegetarian Timbale of mixed grilled vegetables filled with cheese on a bed of tomatoes sauce

Traditional Eggplant Parmigiana

Layers of local eggplants, fresh melted mozzarella and Parmigiano-Reggiano cheese in a creamy tomato & basil sauce

Zucchini (courgettes) Patties

Locally grown zucchini patties with cheese on a bed of cherry tomatoes sauce

Our Eggs

Any Kind of Omelets will be prepared following your preference

Garnish

Please choose 1 of the following Garnishes:

Fresh Salad

Potatoes

Trilogy of vegetables

Wedding Cake

Limoncello

Natural and Sparkling Mineral Water (Included)

Wine (1 Bottle included each 6 people. Extra per bottle: 20 euro)



Gala Dinner Menu G4 - Vegan

Starters

Please choose 1 of the following starters:

Sorrentine Mixed salad

Mixed Salads with almonds, Sorrento nuts and fresh orange slices

Mixed salads with fresh & dry fruits

Mix green salad with apple slices, pine nuts & dried grapes

Italian Bruschetta

Slices of Crispy Bread with Fresh Cherry Tomatoes, Extra Virgin Olive & Fresh Basil

Trilogy of Bruschetta

3 different slices of crispy bread made with cherry tomatoes & basil, mushroom, patè of green olives.

Fresh Grilled Vegetables

Choice of Mixed Grilled vegetables served with extra virgin olive oil and balsamic vinegar

First Courses

Please choose 1 of the following first courses:

Gnocchi In Sorrentine Style without cheese

Homemade Potato dumplings with Tomato sauce

Rice Salad

Rice Salads with mixed steamed vegetables and extra virgin Olive Oil

Spaghetti pasta with cherry tomatoes & basil

Gluten free Spaghetti with fresh cherry tomatoes, fresh basil & extra virgin olive oil

Spaghetti with Garlic & red pepper

Spaghetti Pasta with extra virgin olive oil, fresh garlic, red hot pepper and parsley

Second Courses

Please choose 1 of the following second courses:

Timbale of vegetables without cheese

Made with mixed vegetables and filled with mixed vegetables with tomato sauce

Cous Cous

Cous Cous with beans & mixed vegetables

Bean Cream

Bean Cream with small Bread Croutons & Extra Virgin Olive oil

Lentil soup

with mixed vegetables & Bread Croutons

Garnish

Please choose 1 of the following Garnishes:

Fresh Salad

Potatoes

Trilogy of vegetables

Wedding Cake

Limoncello

Natural and Sparkling Mineral Water (Included)

Wine (1 Bottle included each 6 people. Extra per bottle: 20 euro)



Gala Dinner Menu G5 – Gluten Free

Starters

Please choose 1 of the following starters:

Our Caprese Salad

“Cuor di Bue” Tomato, fresh basil leaves, local mozzarella cheese & homemade balsamic reduction

Italian Cheeses Selection

Choice of Mixed Cheeses with sweet marmalade, honey and pear

Parma Ham & Melon

Italian Parma Ham served on slices of fresh seasonal Melon

Traditional Eggplant Parmigiana

Layers of local eggplants, fresh melted mozzarella and Parmigiano-Reggiano cheese in a creamy tomato & basil sauce

Italian Bruschetta with gluten free bread

Slices of Crispy Bread with Fresh Cherry Tomatoes, Extra Virgin Olive & Fresh Basil

Trilogy of Bruschetta with gluten free bread

3 different slices of crispy bread made with cherry tomatoes & basil, melted mozzarella & dry tomatoes, patè of green olives.

(All the starters above will be served with gluten free bread)

First Courses

Please choose 1 of the following first courses:

G.F. Spaghetti with local Fresh Tomatoes

Gluten free Spaghetti with fresh cherry tomatoes, fresh basil & extra virgin olive oil

Sorrentine Lemon Risotto

Made with fresh grated Sorrentine lemon peel in a creamy lemon flavour sauce

Rice Salad

Rice Salad with mixed steamed vegetables and extra virgin Olive Oil

G. F. Spaghetti with Garlic & red pepper

Gluten Free Pasta with olive oil, garlic, red hot pepper and parsley

Second Courses

Please choose 1 of the following second courses:

Roast Beef at Italian Style

Roasted Slices of beef in a creamy sauce made with onions, carrots and celery

Chicken (or Turkey) at Sorrentine Style

Rolls of Italian Chicken breast (Or Turkey) filled with melted cheese and cooked in a tomato sauce

Pork Tenderloin

Fillet of Pork cooked in white wine sauce with fresh rosemary fragrance

Our Lamb

Juicy lamb baked in the oven with white wine, extra virgin olive oil & Mediterranean herbs

Local Sea Bass (or Cod Fish)

Fillet of Local Sea bass (or cod fish) enriched with capers and cherry tomatoes sauce

Garnish

Please choose 1 of the following Garnishes:

Fresh Salad

Potatoes

Trilogy of vegetables

Wedding Cake

Limoncello

Natural and Sparkling Mineral Water (Included)

Wine (1 Bottle included each 6 people. Extra per bottle: 20 euro)



Gala Dinner Menu G6 – Children Menu

Starter

Please choose 1 of the following starters:

Pizza
Garlic bread
Garlic Bread & Parma Ham

Main Course

Please choose 1 of the following main Course:

Spaghetti pasta with tomatoes and mincemeat ("Bolognese")
Spaghetti Pasta with Cherry Tomatoes
Hamburger & French Fries
Fried Chicken & French Fries
Grilled Chicken Breast & Mixed Green Salads

Dessert

Please choose 1 of the following desserts

Cut of Fresh Fruit
Ice Cream

Wedding Cake

Fruit Juice

Natural and Sparkling Mineral Water (Included)



Also please note some useful information:

- a) The menus below are just few options. Infact You can mix them making a new one or send us a request with something different that you wish to have. We can make personalized menus without problem.*
- b) Also if you have guests who require special diet like vegetarian or vegan or gluten free food, we are ready to make them a special menu. Some options are already shown above.*
- c) Also if you like to offer a choice to your guests between two dishes it is possible at no extra costs! The only request is to inform us in advance of how many of each dishes you need (pre-selection). So for example if you have 50 guests and you wish to give them a choice between two starters you only need two choose the two starters (like Caprese Salads and Parma Ham and Melon) and ask them to send their preferences before the wedding. In this way you are able to tell me how many of each starter you need (for example 30 guests chose the Caprese Salads and 20 Guests chose the*

Ham & Melon). In this way you will pay the basic price of the menu but you will give to your guests a choice! The same pre-choice can be done also for the first course and second course.

- All the Menus below include:

- * Personalized Table design*
- * White Covered Chairs and White Table linen*
- * Personalized menus with bride & groom's names*
- * Candles (if it will be dark)*
- * All service, Vat & Taxes*
- * Silver plate and silvery Cutlery Set*
- * Open Bar fill up with beer, wine liquor, cocktail where guests can also pay directly or you can pre-pay it or part of it*

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Villa Antiche Mura



The Buffet Menus will be presented using several beautiful corners where all the dishes will be placed in a spectacular way. Our professional waiters will stay behind each corners and help your guests to prepare their dishes.

(The main difference with the Gala Dinner Menu is the more formal and elegant atmosphere in the Gala Dinner option thanks to the accurate waiter service at the tables.)



You also have the possibility to personalized your Buffet Menu based on your budget and ideas. In this case please send us an e-mail with your request to info@villaantichemura.com or call us at 0039-0818073523. We will answer you immediately!

For all the information please do not hesitate to contact us.

Best Regards

Michele Savarese

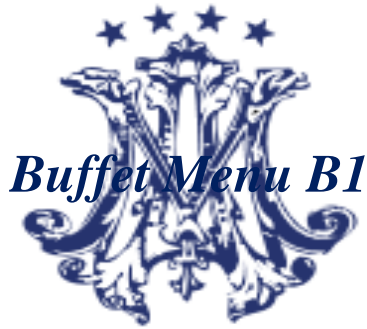
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Buffet Menu B1

We will start with the following “Food Buffet Station”

Mozzarella & Choice of Local Salami
Italian Ham with mixed Fruit
Caprese salads
Fantasy of grilled vegetables
Cheese Corner with Variety of Jams
Small pizzas

We will follow with 1 First Course

Please choose one of the following first course:

Amalfi Crepes with cheese and ham
Homemade Gnocchi In Sorrentine Style (Potato dumplings with Tomato sauce & Mozzarella)
Baked Pasta “cannelloni” filled with spinach and ricotta cheese
Spaghetti pasta with tomatoes and mince meat (“Bolognese”)
Baked risotto (Risotto pie) with meatballs, salami, cheese and peas
Homemade Ravioli Caprese Style
Linguine Pasta with Italian green pesto
Sorrentine Lemon Risotto
Pasta Timbale filled with mozzarella cheese and ham
Homemade Lasagna (Baked pasta with mince, fresh cheese and tomato sauce)

We will finish with:

Personalized Wedding Cake

Limoncello

Natural and Sparkling Mineral Water (Included)

Wine (1 Bottle included each 6 people. Extra per bottle: 20 euro)



Buffet Menu B2

We will start with the following “Food Buffet Station”

*Cheese Corner with Variety of Jams
Mozzarella, Choice of Local Salami
Italian Ham with mixed Fruit
Marinated salmon
Marinated sword-fish at Sorrentine Style
Caprese salads
Fantasy of grilled vegetables
Small pizzas
Cheese stuffed pies
Vegetarian Cakes,*

We will follow with 1 First Course

Please choose one of the following first course:

*Amalfi Crepes with cheese and ham
Homemade Gnocchi In Sorrentine Style (Potato dumplings with Tomatoes sauce & Mozzarella)
Baked Pasta “cannelloni” filled with spinach and ricotta cheese
Spaghetti pasta with tomatoes and mince meat (“Bolognese”)
Baked risotto (Risotto pie) with meat balls, salami, cheese and peas
Homemade Ravioli Caprese Style
Linguine Pasta with Italian green pesto
Sorrentine Lemon Risotto
Pasta Timbale filled with mozzarella cheese and ham
Homemade Lasagna (Baked pasta with mince, fresh cheese and tomato sauce)*

We will follow with 1 Second Course

Please choose one of the following first courses:

*Roast Beef at Italian Style
Breast of Turkey or Chicken at Sorrentine Style
Roast Beef on a bed of Rocket, cherry tomatoes and slice of Parmesan cheese
Fillet of Pork in white wine, olive oil & rosemary sauce
Lamb baked in the oven with Mediterranean herbs*

We will finish with:

Personalized Wedding Cake

Limoncello

***Natural and Sparkling Mineral Water (Included)
Wine (1 Bottle included each 6 people. Extra per bottle: 20 euro)***



Additional Corner or Station that you can add to your Buffet Menu

As written in the Aperitifs menu, You can personalize your buffet menu adding other corners or stations like:

- ***Mozzarella Station:*** *a beautiful show cooking corner with our chefs who will prepare our typical mozzarella cheese right in front of you.*
- ***“Frittura all’Italiana” Station:*** *another beautiful show cooking corner with our chefs who will prepare mixed fried food really typical of the Italian traditions. There will be mixed fried vegetables, crocchè, fried pasta pie, etc.*
- ***Pizza Station:*** *A corner with mixed pizza prepared in our Villa!*
- ***Ice Cream cart:*** *Something sweet for your aperitif! The ice cream men with cart will come during the aperitif and he will prepare mixed ice cream in cups and cones!*
- ***Finger Food Selections:*** *Our Chef will be pleased to prepare a selection of beautiful finger food. We have a long list of finger food options that you can choose from! Some ideas below:*
 - ° *Mini Caprese Salads*
 - ° *Mini Parmigiana*
 - ° *Cous Cous & Vegetables Salads*
 - ° *Mini Rice salads with tuna & vegetables*
 - ° *Mini Stick of Parma ham & melon ball*
 - ° *Mini Stick of mixed cheeses*
 - ° *Mini stick of mozzarella balls & salami*
 - ° *Mini Pasta Pie*
 - ° *Vegetables Italian tempura*
 - ° *Fried chicken*
 - ° *Octopus Salads*
 - ° *Squid salads with Sorrento Nuts and green vegetables*
 - ° *Shrimps Cocktails with pink sauce*
 - ° *Marinate Salmon with mixed vegetables*
 - ° *“Venere” Black Rice with sautéed vegetables*
 - ° *Etc*



Also please note some useful information:

- These menus are just examples. Infact You can mix them making a new one or just send us something that you wish to have. We can make your personalized Menu without problem.

- Also if you have guests who require special diet like vegetarian or gluten free food or vegan, we are ready to make them a special menu.

- Also if you like to offer a choice to your guests between two dishes it is possible at no extra costs! The only request is to inform us in advance of how many of each dishes you need (pre-selection). So for example if you have 50 guests and you wish to give them a choice between two "First Courses", you only need to choose the two "First Courses" (like Lasagna and Amalfi Crepes) and ask them to send their preferences before the wedding. In this way you are able to tell us how many of each first course you need (for example 30 guests chose the Lasagna and 20 Guests chose the Amalfi Crepes). In this way you will pay the basic price of the menu but you will give to your guests a choice between more dishes!

- All the Menus include:

- * Personalized Table design*
- * White Covered Chairs and White Table linen*
- * Personalized menus with bride & groom's names*
- * Candles (if it will be dark)*
- *All service*
- * Silver plate and silvery Cutlery Set*
- * Open Bar fill up with beer, wine liquor, cocktail where guests can also pay directly or you can pre-pay it or part of it*



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