

L' Antica Trattoria

in Sorrento since 1930



by

Aldo D' Oria and Carmela Joviero

WEDDING MENU

FIORI D'ARANCIO

EURO 90,00

INCLUDING:

- White wine: *Fiano di Avellino*
- Red wine: *Primitivo Zinfarosa*
- Mineral water *San Dellegrino*
- Soft drinks

Aperitivo "Antica Trattoria".

Zucchini-flower head with a delicious vinegar sauce.

Rice arancini with tomato ragout sauce.

Home-made ravioli with soft ricotta cheese and tomato sauce.

Fillet of beef with egg-palnts, spinach and potatoes with thyme.

Home made semifreddo.

Wedding cake.

Espresso and limoncello.

MENU CAPRI

EURO 90,00

INCLUDING:

- White wine: *Fiano di Avellino*
- Red wine: *Primitivo Zinfarosa*
- Mineral water *San Dellegrino*
- Soft drinks

Aperitivo "Antica Trattoria".

Zucchini-flower head with a delicious vinegar sauce.

Grilled vegetables in season.

Daccheri local pasta with sea-food on a hot punpkins sauce.

Fillet of sea-bass with fennel, orange, endive and Pernod sauce.

Home made semifreddo.

Wedding cake.

Espresso and limoncello.

MENU SORRENTO

EURO 80,00

INCLUSO:

- White wine: *Fiano di Avellino*
- Red wine: *Primitivo Zinfarosa*
- Mineral water *San Dellegrino*
- Soft drinks

Aperitivo "Antica Trattoria".

Zucchini-flower head with a delicious vinegar sauce.

Buffalo mozzarella, Sorrento fresh tomatoes and basil.

Home-made cannelloni with beef meat, tomato and cheese sauce.

Tender baby lamb chops carré roasted in a delicious coating of breadcrumbs flavoured with local Provolone del Monaco cheese sauce and noisettes potatoes.

Home made semifreddo.

Wedding cake.

Espresso and limoncello.

MENU POMPEI

EURO 75,00

INCLUSO:

- White wine: *Fiano di Avellino*
- Red wine: *Primitivo Zinfarosa*
- Mineral water *San Dellegrino*
- Soft drinks

Aperitivo "Antica Trattoria".

Zucchini-flower head with a delicious vinegar sauce.

Prosciutto crudo and melon.

Spaghetti "cacio e pepe" with goat cheese pepper on the beef ragout.

Fillet of pork in mustard, savoy cabbage, apple and blueberry sauce.

Home made semifreddo.

Wedding cake.

Espresso and limoncello.

MENU AMALFI

EURO 80,00

INCLUSO:

- White wine: *Fiano di Avellino*
- Red wine: *Primitivo Zinfarosa*
- Mineral water *San Dellegrino*
- Soft drinks

Aperitivo "Antica Trattoria".

Zucchini-flower head with a delicious vinegar sauce.

Assorted local hors-d'œuvres Italian style.

Home-made gnocchi in smoked cheese sauce
with baby cherry tomatoes.

Brest and legs of quail with rucola provolone cheese,
panbrioche and truffle sauce.

Home made semifreddo.

Wedding cake.

Espresso and limoncello.

MENU POSITANO

EURO 80,00

INCLUSO:

- White wine: *Fiano di Avellino*
- Red wine: *Primitivo Zinfarosa*
- Mineral water *San Dellegrino*
- Soft drinks

Aperitivo "Antica Trattoria".

Zucchini-flower head with a delicious vinegar sauce.

Parmigiana, aubergines with mozzarella cheese and tomato sauce.

Risotto with vegetables.

Desce bandiera local fish with beets, lemon,
coliflower sauce and fried prawns.

Home made semifreddo.

Wedding cake.

Espresso and limoncello.



L'ANTICA TRATTORIA

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