

Hans & Antonio

Wedding Menu

Welcome Aperitif

- Italian Sparkling Wine
- Non-Alcoholic Cocktails
- Fresh Water
- Parmesan Lollipops (Gluten Free)

Finger Food

- Half Pacchero (schiaffoni) stuffed with pasta and potatoes
- Chef's Special Finger Food
- Mixed Tartines and Canapés

Gran Buffet

Cheese Station

- Provolone del Monaco D.O.P.
- Aged Pecorino from Mount Marzano
- Caciocavallo Podolico
- Caciotta with Grape Skins
- Buffalo Mozzarella
- Braided Mozzarella
- Stuffed Girella
- Zizzona from Battipaglia
- Burrata from Apulia
- Mozzarella and Smoked Provola Bites

Charcuterie Station

- San Daniele Ham
- Spicy and Classic Calabrian Soppressata
- Capocollo
- Rolled Pancetta

- Culatello from Zibello
- Salami Napoli

Fried Station

Sea:

- Anchovies
- Squid
- Small Squid
- Shrimp
- Baby Shrimp
- Mixed Small Fish
- Salted Cod
- Mixed Small Fried Fish

Land:

- Seasonal Battered Vegetables
- Dough Spheres in three Textures
- Neapolitan and Sicilian Fried Bites

Finger Food Station

- Mozzarella bite with violet shrimp, Caprese basil, and passion fruit
- Almond-coated shrimp with mint mayonnaise
- Sea Rocher with pistachio
- Steamed shrimp with savory pumpkin cream
- Seafood rolls
- Seafood skewers
- Mixed seafood

Bakery Station

- Our Selection from Sourdough: Breads, Various Buns, Focaccia
- Assorted Breadsticks
- Bruschetta
- Quiche Lorraine
- Artistic Bread Pieces

Gulf Station

- Lobster, Herb-Crusted Whole Salmon
- Seafood Salad with Seasonal Vegetables
- Roasted Cuttlefish with Sweet and Sour Peppers
- Roasted Octopus with Herb Flavor
- Creamy Tropea Onion Potato
- Lime and Pink Pepper Marinated Swordfish Carpaccio
- Tricolor Cod, Mussel Pepper
- Casserole-Cooked Baby Octopus



Raw Bar Station

- Selection of French Oysters, Sea Urchins, Clams, Razor Clams, Shrimp, and Scampi

Spanish Station

- Showcooking of Valencian Paella

First Course

- Gragnano Linguine with Small Lobster and Piennolo Cherry Tomato Duet

First Course Tasting

- Carnaroli Risotto with Citrus and Monkfish with Mussel Pesto

Second Courses

- Steamed Whole Pezzogna Fish with Shrimp, Served with Sauces and Seasonal Vegetables

Pre-Dessert

- Chef's Semifreddo

Gran Buffet Finale

- Fruit: Composed of Mixed Seasonal Fruits
- Sweets: Tasting of Miniature Desserts
- Traditional and Modern Pastry Cakes

Toast & Wedding Cake