



**Menu A**  
**Hors d' Oeuvre**

Please choose 1 of the following starters:

Hors d' Oeuvre of Sea (4 republics):  
Cuttlefish, Walnut and Courgettes Flowers,  
Prawns, Cherry Tomatoes, Spring Onions and Basil,  
Octopus and Artichokes,  
Squid and Celery;

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Mix of Cured Beef on a Bed of Rocket with Parmesan Cheese Flanks and Parma Ham and Mozzarella Cheese;

**First Course**

Please choose 1 of the following first courses:

Lasagnetta with Courgettes and Shrimps;  
Home Made Pasta "Tagliolino" with Cuttle Ink Fish Sauce with Broccoli and Lobster;  
Linguine or Spaghetti with Fresh Cherry Tomato and Lobster;  
Home Made White Pasta "Tagliolino" with Fresh Cherry Tomato and Lobster;  
Risotto (rise) with Mushrooms in Wafers of Parmesan Cheese,  
Risotto (rise) with Seafood "Pescatora Style";  
Risotto (rise) with Courgettes and Prawns in Wafers of Parmesan Cheese;  
Home Made Pasta "Scialatielli" with Mushrooms;  
Smoked Provola and Spinach Ravioli with Mushrooms;

**Second Course**

Please choose 1 of the following second courses:

Fresh Fish of the "Gulf of Sorrento" in the Oven with Potatoes and Rosemary ;  
Fillet Fresh Fish of Sea bass on "Crazy Water" with Fresh Cherry Tomatoes, Garlic and Onion;  
Fillet Fresh Fish of Sea bass on "au Gratin" with Lemon;  
Fillet of Beef with Mushrooms (boletus);  
Fillet of Beef with Pepper Sauce;  
Fillet of Beef with Gorgonzola Sauce;

**Side Orders**

Please choose 1 of the following side orders:

Mixed Salad;  
Green Salad;  
Salad Tomato and Rocket;  
Baked Eggplant with Fresh Cheese and Tomato Sauce;  
Potato Croquettes;  
Fresh French Fries;  
Steamed Vegetables;

**Desserts**

Please choose 1 of the following dessert:

Tiramisù;  
Lemon Delights;  
Island of Venus ( Warm chocolate mousse with vanilla ice-cream);

**Fruits of Season**

Strawberries and ice-cream;

Dishes are prepared with Extra Virgin Olive Oil

For 4 people

Water

Available on Request:  
Welcome Ceremony(Aperitif)  
Wedding Cake.

1bottle Don Pedro White with Chardonnay Grapes  
1bottle Don Pedro Red with Aglianiche Grapes  
Limoncello

*Don Pedro*

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