

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 salads

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

Zucchine (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 & Harma 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. Infect 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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