



NURA WEDDING -ITALIAN MENÙ

STARTERS / CANAPÈS

VEGETARIAN SELECTION

- Panzanella Croccante – Crispy Tuscan bread salad with seasonal vegetables
- Carpaccio di Verdure – Thinly sliced marinated vegetables
- Gazpacho Tradizionale – Chilled tomato soup with white celery, fresh and vibrant
- Stracciatella di Burrata e Pomodori Secchi – Creamy burrata with sun-dried tomatoes
- Canapés Croccanti con Caprino e Mostarda di Fico – Crunchy canapés with goat cheese and fig mustard
- Verdure Fritte – Lightly fried seasonal vegetables including zucchini flowers, eggplant and sage leaves
- Pappa al Pomodoro – Traditional Tuscan tomato and bread soup
- Selection of Burrata with seasonal vegetables accompaniment - Creamy burrata served with a selection of fresh seasonal vegetables
- Bruschette Miste – Selection of toasted bread with seasonal toppings, including tomatoes, eggplant and zucchini
- Crostini with Caramelized Onion and Cheese Mousse - Crispy crostini with slow-cooked caramelized onions and delicate whipped cheese mousse
- Crostini with Marinated Zucchini “Scapece” style - Toasted bread with zucchini marinated in vinegar, mint, and garlic in traditional Southern Italian style
- Crostini with smoked eggplant - Rustic crostini topped with smoky eggplant cream and Mediterranean flavors
- Eggplant rolls with sweet-and-sour pickled vegetables and balsamic glaze - Thin eggplant slices rolled with tangy giardiniera and finished with balsamic reduction
- Gorgonzola Panna Cotta - Savory panna cotta infused with creamy gorgonzola cheese
- Crispy Fried Polenta - Golden fried polenta bites, crunchy outside and soft inside
- Torte Salate Vegetariane – Selection of artisanal vegetable savory pies

NON-VEGETARIAN SELECTION:

- Polpo alla Diavola – Spicy octopus with Mediterranean flavors
- Finger Food Selection – Including mortadella and pistachio mousse, and shrimp with chickpea hummus
- Bocconcini di Sfoglia – Puff pastry bites with ham and smoked cheese
- Antipasto Toscano – Selection of cured meats, crostini and traditional specialties
- Polpettine di Carne Bianca al Pomodoro – White meatballs with tomato and coriander
- Mini Sandwich con Mortadella e Stracciatella – Mini sandwich with mortadella, burrata and aromatic
- Mini Sandwich con Finocchiona – Mini sandwich with Tuscan fennel salami, balsamic reduction and mayo
- Crostini with Orange Marmalade and Chicken Liver Pâté - Toasted bread topped with creamy chicken liver pâté and sweet orange marmalade
- Ascoli-style stuffed olives - Traditional golden-fried olives filled with seasoned meat, crispy outside and tender inside
- Crostini with Butter cream, Salmon and hint of Lime - Toasted bread topped with smooth butter cream, delicate smoked salmon, and a refreshing touch of lime

FIRST COURSES

VEGETARIAN SELECTION

- Rigatoni alla Norma – Pasta with tomato, eggplant and ricotta salata
- Lasagne Vegetariane – Layered pasta with seasonal vegetables
- Trofie al Pesto di Rucola e Noci – Fresh pasta with arugula and walnut pesto, served with confit yellow tomatoes
- Tagliolini ai Funghi – Fresh pasta with mushrooms and cherry tomatoes
- Tortelli di Patate Burro e Salvia – Potato-filled pasta with butter and sage
- Farro alla Trapanese – Spelt with fresh tomato, almonds and basil pesto
- Beetroot Risotto with Blueberries and Gorgonzola – Creamy risotto with red beet greens, sweet blueberries, and rich gorgonzola cheese
- Pumpkin Risotto with Cheese Cream – Creamy risotto with sweet pumpkin and smooth cheese cream
- Leek and Taleggio Risotto – Creamy risotto with delicate leeks and rich melted Taleggio cheese
- Penne all'Arrabbiata – Pasta with spicy tomato sauce and garlic
- Crêpes with Gorgonzola or Taleggio and Asparagus – Delicate baked crêpes filled with asparagus and creamy Italian cheeses
- Crêpes with Sautéed Vegetables and Cheese – Savory crêpes stuffed with seasonal sautéed vegetables and melted cheese
- Vegetarian Calamarata Pasta – Calamarata pasta served with fresh seasonal vegetables and Mediterranean flavors
- Ravioli Burro e Salvia – Handmade Tuscan ravioli served with browned butter and fresh sage.
- Mushroom Risotto – Traditional creamy risotto with seasonal mushrooms and aromatic herbs
- Vegetable Lasagna – Layers of fresh pasta with seasonal vegetables, béchamel, and cheese
- Paccheri al Pomodoro Fresco, Basilico e Ricotta – Pasta with fresh tomato, basil and creamy ricotta
- Paccheri with Pecorino Cream, Kaiser Pears and Sbriciolona – Paccheri pasta with creamy pecorino sauce, sweet Kaiser pears, and crispy Tuscan sausage crumble

NON- VEGETARIAN SELECTION

- Lasagne al Ragù – Traditional meat ragù lasagna
- Tortelli di Patate al Ragù – Potato-filled pasta with meat sauce
- Tortelli di Patate del Mugello al Ragù Bianco – Potato tortelli with white ragù of veal, chicken and pork, with Taggiasca olive
- Calamarata ai Frutti di Mare – Pasta Calamarata with mixed seafood in a light sauce
- Lasagna with Lamb, Duck or Guinea Fowl Ragù – Homemade lasagna with slow-cooked meat ragù and rich béchamel sauce
- Fusilla with Duck, Guinea Fowl or Lamb Ragù – Fusilli pasta served with slow-cooked traditional meat ragù

MAIN COURSES

VEGETARIAN SELECTION

- Verdure Grigliate – Grilled seasonal vegetables
- Finocchi Gratinati – Baked fennel with herb béchamel
- Caponata di Verdure – Sweet and sour eggplant and peppers
- Patate Arrosto alle Erbe – Roasted potatoes with aromatic herbs
- Flan di Zucchine – Soft zucchini flan
- Melanzane alla Parmigiana – Baked eggplant layered with tomato sauce, parmesan and melted cheese
- Insalata di Rucola, Parmigiano e Noci – Arugula salad with parmesan shavings and walnuts
- Caprese – Fresh mozzarella with ripe tomatoes and basil
- Pinzimonio di Verdure – Fresh vegetable crudité with olive oil dip
- Finocchi, Arance e Olive – Fennel salad with orange fillets and olives
- Insalata di Radicchio e Pere Caramellate – Radicchio salad with caramelized pears

NON- VEGETARIAN SELECTION

- Pollo alla Cacciatora – Slow-cooked chicken with tomato, herbs and wine
- Peposo – Traditional Tuscan beef stew with red wine and black pepper
- Spezzatino Misto – Slow-cooked mixed meat stew
- Grigliata Mista di Carne – Selection of grilled meats
- Arista al Forno – Roasted pork loin with potatoes
- Arista Ripiena o in Crosta – Stuffed or crusted pork loin
- Polpette di Manzo al Pomodoro Piccante – Beef meatballs in a lightly spicy tomato sauce
- Rabbit Cacciatora or White Style – Tender rabbit prepared hunter-style with tomato and herbs or in a delicate white wine sauce
- Oven-Roasted Lamb with Vegetables – Slow-roasted lamb served with seasonal baked vegetables
- Prawns in Tomato Broth – King prawns gently cooked in a flavorful tomato and herb sauce
- Grilled King Prawns on a Bed of Vegetables with Green Sauce – Chargrilled prawns served over seasonal vegetables with fresh herb green sauce

DESSERTS

- Tiramisù (Classic Coffee and Chocolate) – Traditional Italian dessert layered with coffee-soaked biscuits, mascarpone cream, and cocoa
- Panna Cotta al Lime – Cream dessert with lime and fresh fruit
- Cheesecake al Caramello Salato – Individual cheesecake with fruit and salted caramel
- Torta della Nonna – Custard tart with pine nuts
- Crostata all'Albicocca – Apricot tart
- Cheesecake ai Frutti di Bosco – Creamy cheesecake topped with fresh mixed berries
- Fresh Fruit Selection – Seasonal fruit with cream, nuts and honey
- Selezione di Gelati Artigianali – Selection of artisanal Italian gelato, featuring seasonal flavors (Hazelnut, Pistachio, Cream, Chocolate)
- Pineapple Tiramisù – A tropical twist on the classic tiramisù with pineapple and delicate mascarpone cream
- Cheesecake with Orange Marmalade, Strawberry or Mixed Berry Jam – Creamy cheesecake served with a selection of fruit topping
- Cheesecake with Peanut Crumble, Popcorn and Salted Caramel – Rich cheesecake topped with crunchy peanut crumble, popcorn, and salted caramel sauce
- Mascarpone Cream with Seasonal Fruit – Smooth mascarpone cream served with fresh seasonal fruit
- Yogurt Mousse with Seasonal Fruit – Light yogurt mousse paired with fresh seasonal fruit
- Pears with Wine Reduction on Mascarpone Cream – Poached pears with red wine reduction served over silky mascarpone cream
- Sorbetto al Limone – Refreshing lemon sorbet, light and palate-cleansing



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