



MANICARETTO

*Maison dei sogni*



Menu Proposal

# Wedding Proposal

October 11th 2026

All-inclusive menu



## Aperitivo with:

### Buvette

- Prosecco
- Prosecco Rosé
- The “Spritzeria” (Hugo, Campari, Aperol, limoncello)
- Non-alcoholic drinks (Pineapple & Coconut, Orange, Blueberry & Pineapple, Pink lemonade)
- Flavored water: Raspberries and thyme, Strawberry and basil
- Coca Cola



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## **Appetizers "Norcino Caseario"**

- Selection of charcuterie on display
  - Hand-carved raw ham
  - Porchetta sliced to order
- Cheese corner with a selection of cheeses served with fruit mostardine:
  - Tuscan pecorino
  - Lazio first-salty cheese
  - Farmer's cow's milk caciotta
- Buffalo mozzarella selection:
  - Treccia
  - Ovoline
  - Tonda
- Lemon-pepper whipped ricotta

## **Appetizers "From the Farm"**

### **Vegetable fantasy**

- Gratinated tomatoes
- Fennel crudités
- Carrots scapece
- Sautéed zucchini with mint and lemon
  - Sauteed sweet peppers
  - Chickpea and chicory humus
- Crispy Neapolitan friselle with Mediterranean flavors
  - Omelette with the scents of Provence

### **Butcher's corner**

- Chicken nuggets with marsala
- Meatballs strascinate with tomato sauce
- Tartare with dressing of your choice



## **Appetizers "From the sea"**

- Swordfish carpaccio with herbs emulsion
  - Sea bream fillet with red fruits
  - Seared cuttlefish in warm salad
- Anchovies scapece with herbs and lemon zest
  - Lightly seared grouper with citrus note

## **Frying from the kitchen**

- Batter-fried vegetables
- Savoury ravioli with braised meat and pecorino cheese
  - Roman fried specialities
  - Boiled meat croquettes
- Pizzottelle with tomato, basil and parmesan



## Menu served-seated

(Choose two first courses, one second with side dish)

### Home made pasta only & always

- Gnocchetti trilogy of cherry tomatoes, basil and burrata
  - Gnocchetti White guinea fowl and truffle ragout
  - Trofie Zucchini mint and pecorino cheese with lemon
- Mezzamanica d asparagus emulsion, pecorino cheese and crispy bacon
  - Romanesco broccoli cream pecorino cheek and guanciale
  - Sedanini Beer-braised onion with sage and pecorino cheese
- Mezzamanica Sweet pepper cream with crumbled Norcia ham sausage
  - Lasagna with zucchini and provolone cheese
  - Autumn lasagna with porcini mushrooms
- Calamarata Aubergine cream, orange-scented white meat ragout
  - Lasagna with radicchio and gorgonzola
  - Risotto zucca zafferano e crudo gamebro
  - Gnocchetti Shellfish with crunchy grains
- Calamarata Romanesco broccoli cream, clams and crusty bread
  - Trofie Basil and pine nut pesto with fish sauce
- Homemade maltagliati with beans and mussels from the Mediterranean
  - Calamarata Diced bluefin tuna with Mediterranean minced
- Mezzo pacchero Cream of scampi and lime with sea asparagus (**separate price**)



Gnocchetti



Calamarata



Maltagliati



Mezze maniche



Trofie

## **Second course to choose from**

- Chicken drumsticks dumpling with oranges and white wine served with traditional baked potatoes
  - Pork loin slices with red fruits served with purple baby carrots sautéed with thyme
- Low-temperature Pork tenderloin with blueberries on mint-scented mashed potatoes
  - Duck breast cooked in Marsala and white grapes served with roasted fennel
  - Classic Roman-style veal with a side of salted wild chicory
- Roast-beef filetto with rosemary and seasalt e salt with roasted potatoes, garlic and rosemary
  - Fassona stew with Barolo wine and sautéed mushrooms
  - Beef fillet in pork belly crust with crispy potatoes, oregano and lemon
- Suckling pig fillet on a bed of toasted almonds accompanied by mushrooms with thyme
- Sea bream fillet with the scent of Provence served with a heart of artichoke with mint
  - Salmon fillet scented with lime on guacamole cream with vegetable caponata
  - Grouper fillet with citrus fruits and fennel crudité
  - Baked sea bass fillet with thyme and sage sautéed chiodini

## **Grand buffet from the pastry shop**

- Triple chocolate mousse
  - Classic tiramisu
  - Strawberry tiramisu
- White chocolate and red fruit mousse
- Assortment of homemade cakes
  - Wedding Cake (customizable)
  - Fruit plateaux

## **Drinks during lunch/dinner service**

- Still and effervescent water
- Chardonnay White Wine (always)
- Cesanese Rosé wine on request
- Cabernet Red Wine on request

## From the Baker

- Assortment of bread, pizza, taralli and breadsticks

## Notes

- All pasta are home & hand made italian pasta.
- During the dessert buffet, espresso, bitters and grappa will be served.
- Italian mille foglie wedding cake is included.
- Customizations are possible during the booking phase.



## Optional

- Plateaux of raw seafood (Oysters, Prawns, Scampi, Swordfish tartare)  
**30,00 euros pp**
- Prosecco Tower  
**6,00 euros pp**
- Rum and cigar corner with set-up  
**900.00 euros**
- Live-cooked Fry station  
**500.00 euros**
- Ice cream cart  
**from 600.00 euros**
- Tablecloths in reverse of white:
  - tablecloths: **30.00 euros**
  - each napkins: **2.00 euros each**
- Cake cut fountains of light  
**70.00 euros each (min. 2)**

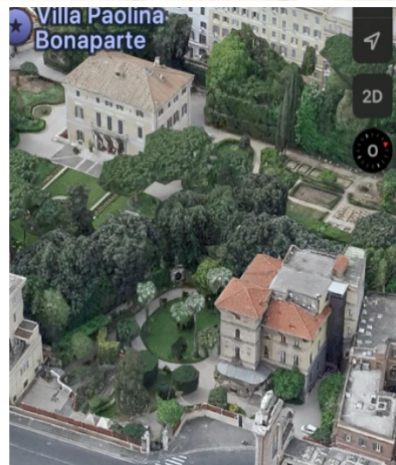


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## Economic conditions

- **180.00 euros pp** full menu & weddingcake & 3 hrs open bar after the lunch/dinner
- Children (3-10 years): **50.00 euros + vat 10%**
- Staff (musicians, photographers, fitters, etc.): **60.00 + vat 10%**
- Deposit date: **1 000.00 euros**
- Venues cost: Garden & inside limonaia serra for dancing of the **Depandance of Villa Bonaparte**. Situated in the heart of Rome:  
**2 200.00 + vat** (previous price: ~~2 500,00 euros~~)



## Payment methods

- Bank transfer
- POS (Bancomat, Visa, Mastercard, Amex)
- Cash (within the limits of the law)
- PayPal (5% additional fee applied to the transaction amount)
- Pay by link (4% additional fee applied to the transaction amount)

