

# *Welcome to the San Domenico Palace Hotel, Taormina*

*A temple of taste.*

*A multi-award winning cuisine led by*

*Executive Chef Massimo Mantarro*

*(awarded with two Michelin Stars ❀❀*

*at our “Principe Cerami” restaurant).*

*Selected raw materials, simple or sophisticated recipes,  
tradition and innovation, scenographic dishes presentation,*

*passion, expertise, experience:*

*these are the ingredients that make wedding receptions at  
the San Domenico Palace unique.*

# WEDDING MENU PROPOSALS

## APERITIF

### BEVERAGE COMMON TO ALL APERITIFS

Sicilian sparkling wine, freshly squeezed orange and grapefruit juices,  
seasonal cocktail, dry snacks

## Sicilia

### Hot appetisers

Battered Sicilian cheese bite with caramelised balsamic vinegar  
Fried swordfish cube with Sicilian dressing  
Plum with crispy bacon

### Cold appetisers

Marinated grouper and chilli pepper served on a spoon  
Innovative caprese (mini mozzarella with tomato sauce)  
Petite cup of Sicilian gazpacho

## Mediterraneo

### Hot appetisers

Chicken kebab with beer and rosemary tempura, tartare  
Battered Sicilian cheese bite with caramelised balsamic vinegar  
Cup of asparagus cream soup with salmon eggs  
Aromatic herb flat bread

### Cold Appetisers

Smoked swordfish and wild fennel served on a spoon  
Marinated tuna and onion jam served on a spoon  
Parmesan pastry with a cheese mousse and local pistachio nuts  
Spiced beef carpaccio, rocket and extra virgin olive oil

## ***OUR CHEF'S CORNERS***

### **COUNTRY CORNER**

Traditional sweet and sour pepper and aubergine ratatouille  
Grilled vegetables with oregano  
Selection of bruschetta  
with local home style bread and Sicilian olive oil  
Assortment of mixed salad with choice of dressings  
(French, balsamic vinegar, red vinegar)  
Omelette selection  
Our home made bread range

### **CHEESE AND CURED MEAT CORNER**

Fresh cheese selection  
(fresh and baked ricotta, buffalo mini mozzarella,  
peppered sheep's cheese, young cheese )  
Young cheese from the Nebrodi Mountains  
Kneaded paste cheese  
Piacentino allo zafferano / saffron cheese  
Parmesan  
*Served with honey, mustard fruit, jams, pears and walnuts*

Freshly cut raw ham  
Mild and hot Sicilian salami  
Our home made bread range

### **FISH CORNER**

Swordfish and salmon carpaccio with Mediterranean herbs  
Marinated anchovies  
Palermo style octopus salad  
Mussels au gratin  
Fried small fish

*Meat menu*

*Smoked beef with grilled courgette and aubergine millefeuille,  
apple compote and blonde orange marmalade*

*Carnaroli rice risotto with dried tomato pesto,  
rosemary and toasted almonds*

*Durum wheat pasta shells with Pernod liqueur stewed spring  
onion, “ragusano” cheese cream flavoured with pink pepper*

*Blanched beef fillet escalope with thyme,  
fennel and parmesan au gratin and Sicilian pistachio sauce*

*Red fruits bavaois, crunchy nuts,  
passion fruit and yoghurt sauce*

*Wedding cake  
Coffee and friandises*

*Beverage included*

*Menu with a meat main course*

*Marinated swordfish carpaccio  
with citrus fruit, pineapple and salmon eggs*

*Carnaroli rice risotto with grouper and lightly lemon zest*

*Durum wheat pasta  
with aubergine fondue, date tomatoes and basil*

*Browned veal loin with rosemary,  
herb flavoured potatoes and onion puree*

*“Passito delle Lipari” wine parfait  
with caramelised almonds and orange sauce*

*Wedding cake*

*Coffee and friandises*

*Beverage included*

*Menu with a fish main course*

*Aubergine bundle filled  
with shrimps, argenteuil asparagus cream*

*Carnaroli rice risotto with stewed radicchio,  
Nero d'Avola wine and toasted almonds*

*Durum wheat pasta shells with sea bream and courgette sauce*

*Swordfish timbale filled with fennel,  
endive, raisins and saffron fondue*

*Orange blossom honey parfait,  
ground pistachio and dark chocolate sauce*

*Wedding cake*

*Coffee and friandises*

*Beverage included*

*Menu with a fish and a meat main course*

*Steamed salmon with apple,  
celeriac cream and saffron sauce, caramelised balsamic vinegar*

*Risotto with sliced pumpkin and green lemon*

*White fish and courgette crêpes au gratin with coral sauce*

*Swordfish bundle filled with vegetable ratatouille and basil,  
red pepper fondue*

*Peppermint sorbet*

*Veal fillet noisette browned with aromatic herbs,  
carrot and extra old Marsala wine reduction*

*Tahiti vanilla soft custard with red berries and vervaine*

*Wedding cake*

*Coffee and friandises*

*Beverage included*

*Menu with shellfishes*

*Stewed lobster medallion with fennel and orange salad,  
avocado and vinegar dressing*

*Carnaroli rice risotto with shellfish,  
spinach and lemon flavoured butter*

*Vegetable and basil crêpe with pepper fondue*

*Sautéed sea bream with topinambur and potato,  
ginger sauce*

*Carrot cake with mango mousse and Bourbon vanilla sauce*

*Wedding cake*

*Coffee and friandises*

*Beverage included*



## **SUPERIOR PASTRY'S BUFFET**

Flute with coffee mousse and Sicilian macaroons  
Vanilla profiterole with strawberry and orange sauce  
Apple and raisin strudel with citrus fruit and vanilla sauce  
Sicilian strawberry mousse in a wafer with Grand Marnier sauce  
Petite tartlet with English custard and raspberry  
Our Chef Pâtissier's modern cakes  
Fresh fruit kebabs

## **DELUXE PASTRY'S BUFFET**

Crispy wafer with white chocolate mousse and strawberry sauce  
Diced pear "belle Helena"  
Almond meringue with coffee mousse,  
Bourbon vanilla sauce  
Petit savarin with lemonsello cream and fruit  
Mini Sacher torte with plain chocolate and red fruit sauce  
Traditional Tiramisù  
Our Chef Pâtissier's modern cakes  
Seasonal fruit salad with maraschino liqueur syrup

*The suggested buffets can be integrated or replaced with the following proposals (added cost per piece)*

- Selection of crème brûlée
- Ricotta cheese mousse served in wafer
- Sabayon mousse and macaroon biscuits
- Strawberry mousse
- Parfait selection served with sauces
- Petite pistachio tart served with Passito wine sauce
- Chocolate glazed ice-cream
- Petite Sicilian cassata
- Peach Melba
- Bicolour meringue with nougat cream
- Wild berries flavoured with vervain
- Assortment of Sicilian petite pâtisserie
- Cinnamon Bavarian cream with fruit salad
- Fine pastry basket with chantilly cream and fruit
- Pineapple and strawberry kebabs
- Traditional tiramisu

## **SICILIAN DESSERT WINE CORNER**

Moscato Passito di Pantelleria Ben Ryè DOC.'04 - Donnafugata

Moscato Passito di Pantelleria Bukkuram – Marco De Bartoli

Malvasia delle Lipari - Caravaglio

Marsala Vigna La Miccia – Marco De Bartoli

Marsala Vecchio Samperi – De Bartoli

Ala Antico Liquorvino Amarascato - Duca di Salaparuta

Josephine Rouge – Marco De Bartoli