

Ragous Menu

To try forgotten yet ancestral flavours, such as authentic wheat, the same that made Ragous ancient Greece's hayloft.

Welcome Aperitivo

Fruit granite selection, non-alcoholic juices, mineral water, Spritz, Rossini cocktail with wild strawberries, sesame gourmet bites, finger food selection, miniature puff pastry baskets with vegetables.

Buffet entrées

Beverages

Mineral water, white and red wine, Prosecco

Octopus station with Show Cooking service

Seafood station

Seared scallops with yoghurt sauce and coral
Messina-style miniature anchovies flan
Swordfish and red prawn carpaccio
Swordfish filled with a citrus crust
Sicilian Caponata with sweet-n-sour swordfish, Avola almonds and olives
Tuna tartar with watermelon and melon cubes

Fried food station with Show Cooking service

Cod cubes, tiny Siciliane with Tuma and anchovies, fried seafood with squid rings, cuttlefish and shrimps, fried vegetables
Tiny arancini with meat sauce, spinach and lemon Curry shrimp tempura

Sicilian gourmet station

Prosciutto, melon and pineapple rolls
Scacciatina with Pepato cheese and onions
Parmigiana bites
Trapani-style seafood and vegetables couscous
Bread and Panelle bites
Bronte pistachio croquettes

Cheese and cured meat station

Walnut and pistachio goat cheese
Fresh ricotta with jam selection: Nero d'Avola, Tropea red onion, strawberries, apricot, and Acacia honey
Fresh Pecorino: Modica chocolate, white chocolate
Pepato cheese bites | Ricotta with dark chocolate and walnuts | Smoked Provola

Mozzarella station with Show Cooking service

Onfalos station

Grilled polenta
Mini hamburgers
Fish kebabs
Sesame tuna bites
Small sausages
Arrosticini selection (Show Cooking)

Our flavours

Pasta Courses

Crepe mille-feuille with prawns and zucchini
Mezzi paccheri with grouper sauce

Main Courses

Snapper with wild mint
Asparagus flan

Lemon and watermelon sorbets selection

A sweet ending

Wedding cake
Sicilian cannoli (Show Cooking)
Savarin with strawberries
Ricotta and chocolate Sombreros
Miniature Setteveli
Hazelnut, gianduia and pistachio ice-cream cake
Miniature ricotta and Nutella Ravioline
Profiterole with melted chocolate and whipped cream
Crispelline with orange blossom honey
Almond blancmange
Sicilian Cassata
Seasonal fruit selection

Drink and be merry

Mineral natural and sparkling water
Cantine Murgo Lapilli white wine (and red, upon request)
Villa Sandi and Berlucchi sparkling wine
Coffee
Amari selection

