

# Leontinoi Menu

*To travel across time, and dive into the vibrant eyes of the ancient Greece that madly fell in love with sweet Sicily.*

---

## **Welcome Aperitivo**

Fruit granite selection, bitter, Prosecco, Spritz, Virgin Mojito, sesame gourmet bites, small savoury croissants with smoked seafood

Flavoured water: lemon and mint, sage and rosemary, orange and rosemary

---

## **Buffet entrées**

### ***Beverages***

Mineral water, Prosecco, white and red wine

### ***Seafood station (finger food)***

Smoked seafood

Mazara shrim

Cuttlefish noodles

Julienned radish and sprouts

Tuna with caramelized onions and grated ginger

Shrimp tartar on cannolo waffle

Octopus with celery, carrots, caper flower and mint

Amberjack tartar with watermelon and melon cubes

Bruschetta with buffalo stracciatella

Rosso di Mazara shrimps and thyme

Sea urchins

Lobster cheesecake

### ***Fried food station (Show Cooking)***

Cod bites

Pitoni Messinesi with Tuma, endive and anchovies

Tiny gourmet arancini

Prawn tempura

Ricotta Crispelle

### ***Sicilian gourmet station***

Prosciutto and melon rolls

Scacciatina with Pepato cheese, onions and tomatoes

Parmigiana bites

Vegetables couscous with pesto, cherry tomatoes, sautéed onions, eggplants and salted ricotta

Sicilian Caponata with sweet-n-sour battered swordfish, Avola almonds, olives and pine nuts

Panelle croquettes

Shortcrust with Fassona tartar and POD Ragusano

Tiny gourmet arancini

### ***Cheesemaker station***

Walnut and pistachio goat cheese | Fresh ricotta with jams: Nero d'Avola, Tropea red onion, strawberries, apricot, Acacia honey

Fresh Pecorino: classic, with Modica chocolate | Pepato cheese bites, Ricotta with dark chocolate and walnuts | Smoked Provola

### ***Mozzarella and grilled cheese station with Show Cooking service***

---

#### ***Onfalos station***

Scottona cube roll with rocket and flakes

Fish kebabs

Sesame tuna hamburger

Arrosticini

### **Sit-down dinner**

Norma-style swordfish raviolo with wild mint and eggplants

Risotto with citrus, pistachios and clams

Snapper with salmoriglio

Lamb's lettuce, strawberries, green apple, walnuts, and radicchio salad

Lemon and watermelon sorbet

---

### **Desserts buffet**

Wedding cake

Crunchy basket with strawberries

Tiny meringues with lemon card

Sicilian Cassatine

Stuffed Savarin

Ice-cream cakes

Ricotta and Nutella Ravioline

Profiterole with melted white and black chocolate

Blancmange and Geli selection

Small Iris

Seasonal fruit selection

---

### **Drink and be merry**

Charme Firriato white wine (and red, upon request)

Mineral natural and sparkling water

Villa Sandi and Barone del Murgo sparkling wine

Coffee and Amari selection

Beverages available upon request