

Syrakousai Menu

To fully taste it, close your eyes and let yourself be transported by the century-old power of a whirlwind of emotions. Syrakousai reflects the soul of a powerful land with immortal beauty

Welcome Aperitivo

Non-alcoholic beverages, almond milk, ice tea, mineral water, Prosecco, Sanbitter Crodino Twist, salted Avola almonds, Sicilian focaccine, baskets with assorted mousses, small savoury croissants with smoked seafood

Buffet entrées

Beverages

Mineral water, white and red wine, Prosecco

Fried seafood and vegetables station (served in paper cones)

Sushi bar

Seafood station

Seafood salad with oil and lemon dressing

Marinated shrimps with wild mint

Smoked salmon fillet

Octopus carpaccio

Orange-flavoured tuna tartar

Fried cod bites

Sweet-n-sour swordfish caponata with raisins

Miniature warbler and anchovies flan

Sicilian gourmet station

Tiny gourmet arancini: meat sauce with smoked Provola, Bronte pistachio and speck, wild fennel and swordfish, basil pesto and mozzarella

Venere rice and scallops

Bronte pistachio croquettes

Sicilian caponata

Prosciutto and fruit rolls

Tiny siciliane with Tuma and anchovies

Parmigiana bites

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

Our flavours

Pasta Courses

Summer-style home-made fusilli with grilled vegetables, basil pesto, Parmesan flakes and Pachino cherry tomatoes

Fresh pasta rectangles stuffed with grouper and rocket pesto

Main Courses

Swordfish steak in Bronte pistachio crust Vegetables flan and Chef's garden selection

Lemon and tangerine sorbets selection

A sweet ending

Wedding cake

Profiterole with melted chocolate

Babà with red berries and custard

Fried ricotta ravioline with icing Tiramisù shots

Sicilian cassata Setteveli cake

Tiny puff pastry lobsters with chocolate filling

Cannoli stuffed on the spot with chocolate custard, white cream and fresh ricotta

Seasonal fruit selection

Drink and be merry

Mineral natural and sparkling water

Altavilla della Corte Firriato white wine (and red, upon request)

Villa Sandi and Berlucchi sparkling wine

Coffee Amari selection

