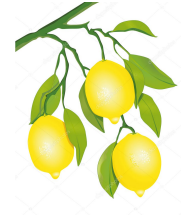




## Chef A.S. - AMALFI COAST x WEDDING



### **MENU POSITANO**

€ 110 per person

ENTREE: Caprese salad- fresh buffalo mozzarella, tomato and basil  
PASTA: Fresh gnocchi with homemade basil pesto sauce  
MAIN: Homemade meatballs with mixed salad  
DESSERT: Coffee Tiramisù

### **MENU PRAIANO**

€ 120 per person

ENTRÉE: Mussels soup with croutons  
PASTA: Traditional calamarata with local fish ragù  
MAIN: Praiano' style squid  
DESSERT: Creamy dessert with citrus

### **MENU KM 0**

€ 130 per person

ENTRÉE: Vegetable parmigiana – depending on seasonality  
PASTA: Pasta with freshly picked vegetables from the garden  
MAIN: Pork fillet with pink pepper and vegetables OR veal slices with rocket and cherry tomatoes  
DESSERT: Grandma' sweet

### **MENU SORRENTO**

€ 150 per person

ENTRÉE: Grilled octopus  
PASTA: Pasta paccheri with fresh lobster and cherry tomatoes  
MAIN: Local fish with lemon  
DESSERT: Chocolate caprese

### **BREAKFAST**

€ 45 per person

#### MENU POSITANO

Mixed fresh fruit • Assorted desserts • Jams Pancake • Bread  
Cold cuts and cheeses Eggs • Salad • Tomatoes Juices • Yogurt • Milk

#### MENU PRAIANO - GLUTEN FREE

Mixed fresh fruit • Biscuits Bread • Mixed Cheeses • Bacon Eggs • Salads Juices • Yogurt • Milk