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VILLA VITTORIO

MASSA FERMANA

EXTERNAL

CATERING

WEDDINGS/RETREATS/CHEF AT HOME

2025/2026



Your stay, Your Catering Choice.

At Villa Vittorio we believe the food should reflect your unique style and taste—right down to you! While you’re free to choose your own catering, we’re thrilled to work with some of the best caterers around, who we trust to create mouthwatering dishes you and your guests will love. In this guide, you’ll find the pricing details for our preferred catering partner, who consistently delivers delicious and memorable meals. Whether you go with our recommendation or bring in your own favorite, we’re here to help!





How it works

Our trusted catering partner offers a variety of menus for your . The following pages show you the different options we have.

THE DINNER

Full board

Breakfast

Wide range continental breakfast

Lunch

Traditional dishes

Appetizer, first course and dessert

Dinner

Appetizer

First Course

Second course

Dessert

Price: € 100



Halfboard

Breakfast

Wide range continental breakfast

Dinner

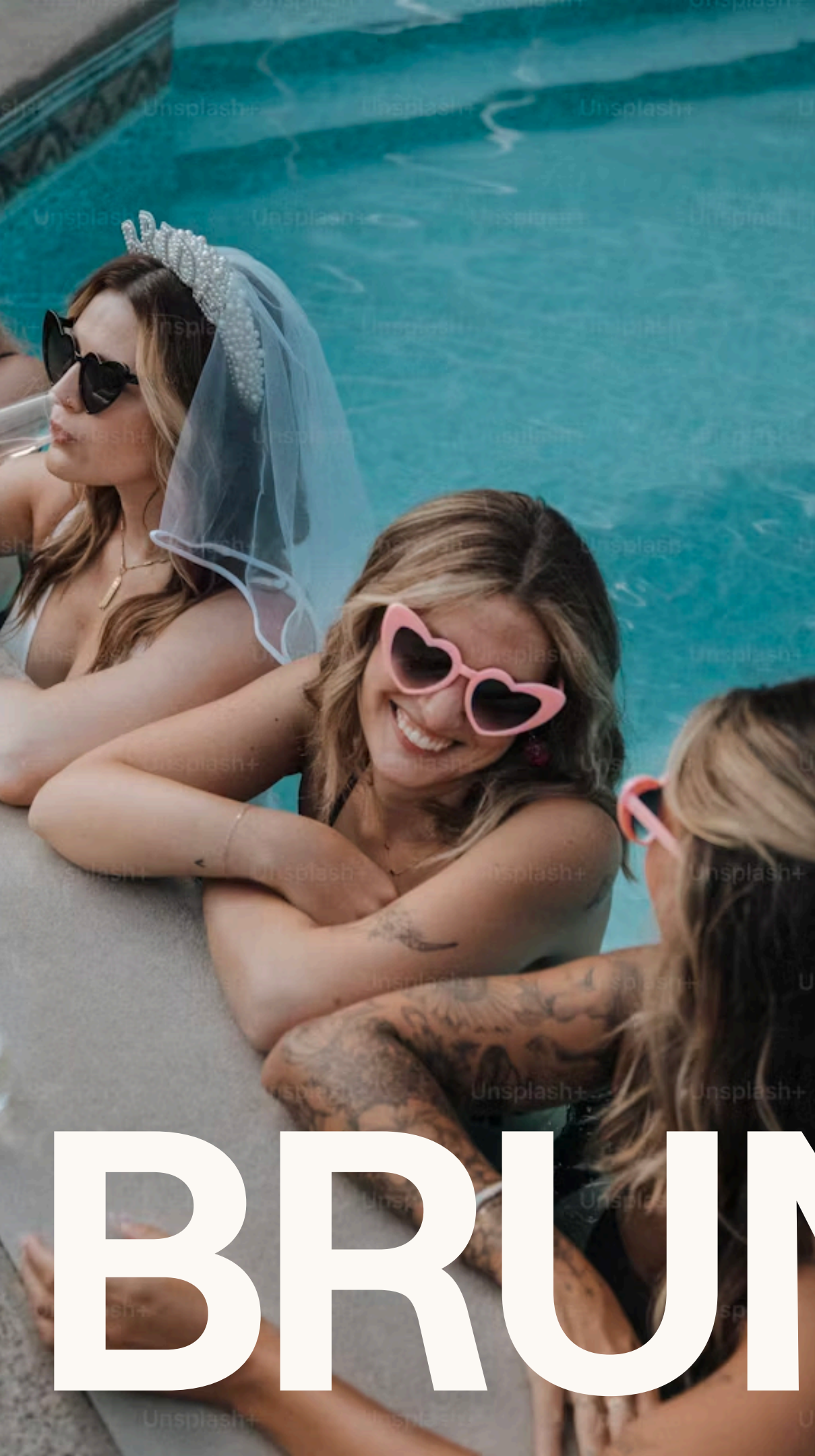
Appetizer

First Course

Second course

Dessert

Price: € 70



Hangover brunch and breakfast

Price: € 20

- Espresso, Cappuccino, American Coffee
- Milk
- Fruit Juice, Mimosa Cocktail
- Scrambled Eggs with Bacon
- Salad with Hard-Boiled Eggs
- Torta Nonna (cake with cream and pinenuts)
- Croissant
- Crostata
- Pancakes
- French Toast with Fruits
- Toast with Ham and Cheese
- Avocado Toast with Salmon
- Beans with Sausage
- Bruschette with Tomato
- Fresh Fruits

BRUNCH



Pizza Party

Price: € 22

A fresh pizza for everyone with several topics to choose from;

- Margherita
- 4 cheeses
- Salame
- Peppers & Sausage
- Marinara
- Mozzarella

And all the other pizza's you know ;)

Includes 2 beers and 2 sodas

PIZZA PARTY





How it works

Our trusted catering partner offers a variety of menus for your grand Italian dinner on your special day. During your meeting, you'll have the opportunity to share your favorite dishes and customize your menu. The following pages showcase some example menus, and further on, you'll find a selection of additional dishes to choose from. And, of course, you're welcome to arrange a tasting session to sample and perfect your choices.

THE WEDDINGS

Meat Menu Grande

Example Menu (you pick the dishes for the pasta and main course).

Big Appetizer Buffet

(fixed menu)

Prosciutto crudo di Sarnano
CURED HAM FROM SARNANO
Melone
MELON
Ciuscolo di Castel Sant'Angelo
CIAUSCOLO SALAMI FROM CASTEL SANT'ANGELO
(a typical salami from the region)
Lonza stagionata
AGED LONZA PORK
Salamino di Fabriano
AGED SALAMI FROM FABRIANO
Pecorino maceratese
PECORINO CHEESE FROM MACERATA
Caciotta al tartufo
TRUFFLE CACIOTTA CHEESE
Ricotta freschissima
FRESH RICOTTA
Grana Padano in scaglie
SHAVED GRANA PADANO CHEESE
Grana Padano bocconcini
GRANA PADANO BITES

Insalatona di farro
FARRO SALAD
Melanzane alla griglia
GRILLED EGGPLANT
Peperoni gratinati
BREADED PEPPERS
Zucchine saltate piccanti
SPICY SAUTÉED ZUCCHINI
Ceci con pomodorini, rucola e olive
CHICKPEAS WITH CHERRY TOMATOES, OLIVES, AND ARUGULA
Olive all'ascolana fritte
STUFFED FRIED ASCOLANA OLIVES
Crema fritta
FRIED CUSTARD
Erbe fritte
FRIED HERBS
Verdure fritte
FRIED VEGETABLES
Pane fresco
FRESH BREAD
Grissini
BREADSTICKS

Pasta Course at the Table

Tagliolino fatto a mano con ragù tradizionale
HOMEMADE TAGLIOLINI WITH TRADITIONAL RAGÙ

Main Course at the Table

Tagliata di manzo alla griglia + Patate arrostite & Insalatina
GRILLED TAGLIATA (SLICED BEEF STEAK) + ROASTED POTATOES & FRESH SALAD

Dessert

Torta Nuziale

Wedding Cake

(Homemade, choose from classic styles or custom cake designs)

Frutta e piccolo buffet di dolci

Fruits and Dessert Buffet

Price: € 105

Meat Menu Light

Example Menu (you pick the dishes for the pasta and main course).

Starter at the Table ((fixed)

Insalatina di pollo con mozzarelline, pomodorini, pinoli e crostini

ROASTED CHICKEN SALAD WITH MOZZARELLA PEARLS, CHERRY
TOMATOES, PINE NUTS, AND CRISPY BREAD

Pasta Course at the Table

Ravioli di carne con crema di zucchini al basilico

MEAT RAVIOLI WITH ZUCCHINI CREAM AND BASIL

Main Course at the Table

Filetto di maiale alle erbe + Patate arrosto

PORK FILLET WITH HERBS + ROASTED POTATOES

DESSERT

WEDDING CAKE, FRUITS AND SWEET TABLES

Price: € 88

Pick and choose your favorite dishes

Starter Options (only light menu)

- Veal with Tuna Sauce
- Burrata Cheese with Fresh Tomato Concassé
- Melon Roses with Prosciutto and Traditional Focaccia
- Eggplant and Zucchini with Thyme, Puff Pastry, and Pecorino Fondue
- Smoked Angus Beef Carpaccio
- Fried Zucchini Flowers with Anchovy Sauce
- Shrimp with Cocktail Sauce (Our Version)
- Roasted Chicken Salad with Mozzarella Pearls, Cherry Tomatoes, Pine Nuts, and Crispy Bread
- Homemade Tagliolini with Traditional Ragù

Pasta Course Options:

- Vincisgrassi (Traditional Regional Lasagna)
- Gnocchi with Tomatoes and Mozzarella
- Saffron and Parmesan Risotto
- Ricotta and Spinach Ravioli with Butter and Sage
- Risotto with Peas, Bacon, and Fried Onion
- Eggplant Parmigiana
- Meat Ravioli with Zucchini Cream and Basil
- *Shrimp and Zucchini Lasagna
- *Seafood Risotto
- *Spaghetti with clams and saffran

Main Course Options:

- Fried Beef Steak
- Turkey Thigh Stuffed with Mushrooms
- Mozzarella Stuffed with Vegetables and Pesto Sauce
- Slow-Cooked Pork with Apples
- Guinea Fowl Stuffed with Meat and Fresh Truffles
- Fried Green Tomato with Spicy Sauce
- Pork Fillet with Herbs + Roasted Potatoes
- Grilled Tagliata (Sliced Beef Steak) + Roasted Potatoes & Fresh Salad
- *Sea Bass with Mediterranean Sauce
- *Sea Bream with Zucchini Rind
- *Shrimps and pistachia skewers + zucchini pie

*fish menu

With every menu option the following is included

APERITIF / APPETIZER TIME

Will be served:

wine and dry sparkling wines

Non-alcoholic cocktails

fruit juice

Lightly alcoholic cocktails such as

Spritz - Mimosa - Bellini

Natural and sparkling water

if desired, also various drinks such as coca cola etc.

WINES SERVED AT THE TABLE White and red wines from the region still and
sparkling water

WITH CAKE AND SWEET BUFFET sweet and dry wine or sparkling wine

COFFEE AND DIGESTIVES

We hope this brochure has inspired you with a variety of delicious choices for your retreat/wedding or simply your holiday. Whether you're drawn to traditional flavors, modern twists, or a mix of both, our trusted catering partner is here to bring your vision to life.

To finalize your menu, we encourage you to connect directly with our caterer. They will be delighted to discuss your preferences, make adjustments, and ensure every dish reflects your unique taste and style.

We look forward to helping you create a memorable dining experience that you and your guests will cherish.