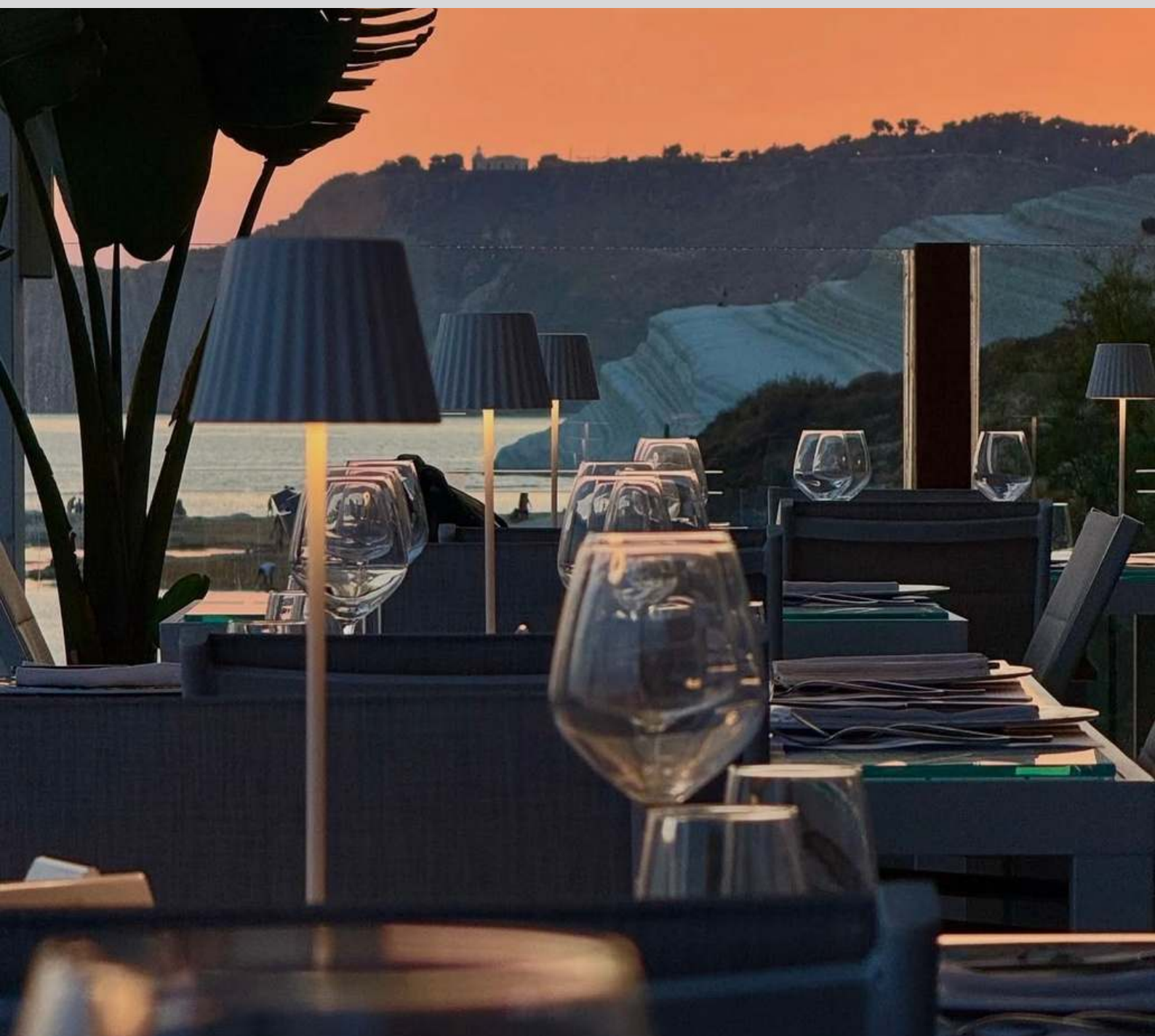




LOUNGE BEACH
SCALA DEI TURCHI

Price list

EVENTS



Dear Customer,

Thank you for choosing the Lounge Beach Scala dei Turchi to celebrate your event.

Below you will find some of our suggestions starting from €70 per person.

These suggestions are formulated according to our professional taste, with the aim of ensuring the complete success of your event; however, we are completely available to customize every detail according to your wishes.

For events of up to 100 guests, we do not require exclusive rights to the location.

If you wish, the cost of exclusivity starts from €1,000, variable depending on the time of year.



LOUNGE BEACH
SCALA DEI TURCHI

Menu

starting from €70 per person

Include:

- Appetizer and finger food buffet (up to 10 types)
- 1 first course or 1 second course
- Pie or dessert
- Water, wine (1 bottle for every 3 people), prosecco, amaro and coffee

Appetizer buffet:

1. Pink prawns with mixed salad and peach cream
2. Octopus with diced pineapple and coconut
3. Seared tuna with pistachios and pear mustard
4. Fish arancini on a creamy saffron sauce
5. Sicilian-flavored spatula roll
6. Amberjack meatball on beetroot and mint coulis
7. Tabbouleh with squid ink and cherry tomatoes
8. Champagne-seared scallop on mandarin mustard
9. Sardine roll with green bread.
10. Swordfish casket with Philadelphia, figs and walnuts
11. Sicilian panella with squid ink, stracciatella cheese, and pistachios
12. Zucchini turban on cheese fondue
13. Sicilian Caponata
14. Eggplant and smoked scamorza tart
15. Parmesan shavings with Sicilian honey
16. Heifer rolls with truffle cream cheese
17. Veal meatballs on a Ragusano caciocavallo fondue
18. Seared mortadella cubes with buffalo mozzarella and pistachios



First Courses:

1. Acquerello rice with Sicilian citrus fruits, shellfish bisque, and champagne
2. Trofie with grouper, walnut pesto and lemon zest
3. Calamarata with green basil, Nassa prawns, Bronte pistachios, and smoked burrata.

Main Courses:

1. Larded snapper fillet on shellfish bisque and artichoke chips
2. Grilled octopus on curried mashed potatoes.
3. Swordfish casket stuffed with prawns on a cream of courgettes and toasted almonds

Cake or dessert

Water, wine (one bottle for every three people), prosecco, amaro, and coffee included.

Meat, vegetarian, vegan, gluten-free, lactose-free, and children's menus are available upon request.



Menu

starting from €90 per person

Include:

- welcome aperitif
- 1 antipasto
- 1st first course
- 1 second
- Pie or dessert
- Water, wine (1 bottle for every 3 people), prosecco, amaro and coffee

It is the ideal solution for those who want an elegant and complete menu, maintaining excellent quality with table service.

Starters:

1. Amberjack tartare with tropical fruits
2. Eggplant millefeuille with Mediterranean swordfish, smoked scamorza cheese, and Bronte pistachio fondue
3. Zucchini turban with cod au gratin on a creamy truffle cheese.

First Courses:

1. Acquerello rice with Sicilian citrus fruits, shellfish bisque, and champagne
2. Trofie with grouper, walnut pesto and lemon zest
3. Calamarata with green basil, Nassa prawns, Bronte pistachios, and smoked burrata.

Main Courses:

1. Larded snapper fillet on shellfish bisque and artichoke chips
2. Grilled octopus on curried mashed potatoes.
3. Swordfish casket stuffed with prawns on a cream of courgettes and toasted almonds.

Cake or dessert of your choice. Water, wine (one bottle for every three people), prosecco, amaro and coffee included.



Menu

starting from €110 per person (most complete menu / most chosen by the spouses)

Include:

- Appetizer and finger food buffet (up to 10 types)
- 1 first course or 2 first courses
- 1 second course
- Cake or dessert + dessert buffet
- Water, wine (1 bottle for every 3 people), prosecco, amaro and coffee

This menu offers a wide variety of options and a more dynamic dining experience, with buffet, American-style, and table service.

Appetizer buffet:

1. Pink prawns with mixed salad and peach cream
2. Octopus with diced pineapple and coconut
3. Seared tuna with pistachios and pear mustard
4. Fish arancini on a creamy saffron sauce
5. Sicilian-flavored spatula roll
6. Amberjack meatball on beetroot and mint coulis
7. Tabbouleh with squid ink and cherry tomatoes
8. Champagne-seared scallop on mandarin mustard
9. Sardine roll with green bread.
10. Swordfish casket with Philadelphia, figs and walnuts
11. Sicilian panella with squid ink, stracciatella cheese, and pistachios
12. Zucchini turban on cheese fondue
13. Sicilian Caponata
14. Eggplant and smoked scamorza tart
15. Parmesan shavings with Sicilian honey
16. Heifer rolls with truffle cream cheese
17. Veal meatballs on a Ragusano caciocavallo fondue
18. Seared mortadella cubes with buffalo mozzarella and pistachios



First Courses:

1. Acquerello rice with Sicilian citrus fruits, shellfish bisque, and champagne
2. Trofie with grouper, walnut pesto and lemon zest
3. Calamarata with green basil, Nassa prawns, Bronte pistachios, and smoked burrata.

Main Courses:

1. Larded snapper fillet on shellfish bisque and artichoke chips
2. Grilled octopus on curried mashed potatoes.
3. Swordfish casket stuffed with prawns on a cream of courgettes and toasted almonds

Cake and dessert buffet

Water, wine (one bottle for every three people), prosecco, amaro, and coffee included.

Meat, vegetarian, vegan, gluten-free, lactose-free, and children's menus are available upon request.



Additional services

Show cooking

Open Bar

Photo shoot

Rental transport service

Flowers and arrangements

Baby sitter

Fireworks

DJ o Band Live Music



LOUNGE BEACH
SCALA DEI TURCHI

Contacts:



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Thank you!



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