Scapin
DAL 1935

Your Wedding, *our Passion*

Since 1935 we have told love stories through taste. Every reception is a unique work — local ingredients, timeless elegance and the soul of Venetian cuisine.

OUR PROPOSALS



YOUR DAY

A Century of *Stories*

"Your wedding is not just a lunch: it is the first chapter of your shared story. We are here to write it with you, one dish at a time, with the same dedication with which we have served Veronese families for almost a century."

GIULIA SCAPPINI · SCAPIN EVENTS OFFICE

From Angelo "Bepi" Scapin's bicycle in 1935 to the granddaughters who today look after every event: four generations, one way of doing things. Real ingredients, no preservatives, time-honoured cooking. **Making people feel good** – whether it's a family table or the most important day of your life.

The *Grand Buffet* of Antipasti

It's the first "yes" of the day: the one from your guests. The moment they walk in, a never-ending table welcomes them — and, between one bite and the next, the party has already begun. Since 1935 this is how we open every Scapin wedding.

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WELCOME

The toast that opens it all, so that every guest — from grandparents to children — has their own.

Valdobbiadene Prosecco · Veronese still white wine DOC

Aperol & Campari Spritz · Juices in carafe · Flavoured water

SCAPIN FRIED SPECIALITIES

The show begins with the sound: the wrought-iron fryer works in full view, and everything arrives piping hot.

Garden vegetables in tempura · Lake whitebait, calamari and prawns

GOURMET FINGER FOOD ISLAND

Little bites made to impress: elegant to pick up, surprising at the first bite.

Buffalo stracciatella and tomato confit · Caprese with Ligurian basil

Venere black rice with cuttlefish · Turmeric couscous · Red rice with tuna

VENETIAN EXPERIENCE IN TERRACOTTA

The Veneto served as it once was, in terracotta: the flavours that tell where we come from.

Creamed salt cod · Garda-style pike · Trout in "saor"

TRADITIONAL CORNER "SINCE 1935"

The heart of the Scapin home: ninety years of craft on a single counter.

Parma ham 18 months, sliced before you · Juniper speck · Sopressa aged in-house

Buffalo mozzarella and Stracciatella · Monte Veronese, Asiago · Grana "nonno Bepi"

Gnocco fritto, focaccia, tigelle · Mostarde by "Mamma Gioconda"



PROPOSAL 01

Classico Veneto

€ 120 per person · VAT excluded

FIRST COURSES · CHOICE OF 2

Amarone Risotto Valpolicella DOCG, diced pumpkin with rosemary

Risotto with basil and Monte Veronese

Malga Gnocchi with melted butter and sage

Hand-made Tortelli in purple pasta, sheep ricotta and pepper, butter velouté

Maccheroncini with duck ragù and lemon gremolada

Nodo d'Amore Tortellini from Valeggio, butter and sage

MAIN COURSE · CHOOSE ONE

Veal Reale low-temperature, Soave sauce, caponata, roast potatoes

Suckling Pig Leg carved before you, demi-glace sauce and caponata

Pork Pluma low-temperature, purple cabbage salad

Vegetarian option: vegetable medallion or aubergine and courgette millefeuille with melted mozzarella.

TO COMPLETE

Valpolicella Classico · Soave San Michele Ca' Rugate · Scapin Wedding Cake · Espresso with liqueurs



PROPOSAL 02

Sapori di Terra

€ 130 per person · VAT excluded

All the contents of the Grand Buffet, plus the **Show Cooking – Lamp-grilled Piadine***: Parma raw ham · organic stracchino · grilled vegetables · Squacquerone*

FIRST COURSES · CHOICE OF 2

Risotto courgettes, prawns, saffron and lime

Risotto leeks, lake trout and Chardonnay

Risotto Golden apples and crispy speck

Hand-made Tortelli cheese and pears, Monte Veronese velouté

Burrata Tortelli San Marzano sauce and confit cherry tomatoes

MAIN COURSE · CHOOSE ONE

Beef Tagliata EVO oil and sea salt · rocket · Monte Ubriaco

Pork Cheek braised in Valpolicella, Verona celeriac purée

Pork Pluma low-temperature, purple cabbage salad

TO COMPLETE

Soave San Michele Ca' Rugate · Valpolicella Rio Albo Ca' Rugate · Scapin Wedding Cake · Espresso with liqueurs



PROPOSAL 03

Gourmet del Mare

€ 145 per person · VAT excluded

STARTER SERVED AT THE TABLE · CHOOSE ONE

Warm Seafood Salad cuttlefish, octopus, prawns, Taggiasca olives and capers

Catalan-style King Prawns Garda EVO oil, julienne carrots and courgettes

FIRST COURSE · CHOOSE ONE

Risotto lobster bisque and king prawns

Risotto scallops and Chardonnay

Hand-made Ravioli turbot filling, citrus sauce and lemon zest

MAIN COURSE · CHOOSE ONE

Almond-crusted Sea Bass vegetable caponata · potato rösti

Confit Cod Fillet with minted courgettes

TO COMPLETE

Soave San Michele Ca' Rugate · Valpolicella Classico Ca' Rugate · Scapin Wedding Cake · Espresso with liqueurs



MADE BY US

Our *Wedding Cakes*

Every cake is made by hand in our kitchen. The couple choose the flavour that best represents them — and it is **included in every proposal**.

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Heart-shaped Tenerello chocolate cream, berries and strawberries

3-tier Fruit Cascade Chantilly cream and red fruits

White 3-tier Wedding Cake whipped cream, hazelnut cream and dark chocolate chips

Millefoglie Chantilly cream and chocolate chips

Fruit Storm Chantilly cream

Classic Tenerello hazelnut cream and dark chocolate

The flavour is chosen during the tasting.

What the Scapin *service* includes

Every Scapin wedding is turnkey: from the mise en place to the brigade, from the set-up to the final coffee. You think about getting married, we take care of the rest.

Tableau & Place Cards
On ivory card, personalised print.

Richard Ginori Tableware
Fine ceramics, charger plate and silver cutlery.

Scapin Buffet Set-up
Curated styling, parasols and lounge areas for the aperitif.

Full Brigade
Head waiter, waiters, chefs and commis, set-up crew, porters.

Ivory Linens
Round or imperial tables with Chiavari chairs.

Menu Printed on Ivory Paper
4 copies per table, with the couple's names.

Coffee & Liqueurs Corner
Espresso with its liqueurs.

Cake-cutting & Favours Table
A dedicated, styled set-up.

Venue Inspection
With Giulia Scappini, to define spaces and set-ups.

Tasting at the Osteria
€ 40 per person, fully deducted once the service is confirmed.

Additional *Corners*

Extra experiences, at the right moment of the day.

Sushi Experience
For those who want to surprise: 200 pieces — nigiri, California, Philadelphia, maki.

€ 300 FLAT

Cheesemaker's Corner
The mozzarella is born before your eyes: the cheesemaker pulls it by hand, warm, and serves it at once.

€ 600 FLAT

Fine Raw Seafood
Visible luxury: salmon, yellowfin tuna, red prawn, langoustine, amberjack.

€ 15 PER PERSON

Ice-cream Cart
Everyone turns into a child: five artisan flavours served on the spot, in cups.

€ 600 · MIN. 80 PEOPLE

Candy Table & Sugared Almonds
The sweet corner everyone photographs: marshmallows, macarons and sugared almonds in 5 flavours.

€ 6 PER PERSON

Sweet Finger Food Buffet
The grand sweet finale: tiramisù, berry panna cotta, honey parfait.

€ 7 PER PERSON

Fruit Buffet + Chocolate Fountain
Fresh fruit and a cascade of dark chocolate: for grown-ups and children.

€ 5 PER PERSON · SWEET COMBO € 10

Open Bar & Cocktails
When the party gets going: 2 hours of bar, classics and muddled cocktails, soft drinks included.

€ 550 (100) · € 1.000 PREMIUM (200)

Craft Beer Keg
20 litres on tap: for friends who want the night to run long.

€ 150 FLAT

Bespoke Romantic Set-up
Italian-style lights, lanterns, lounge areas and custom flowers. To be defined after the inspection.

FROM € 1,000

The service *conditions*

- Prices per person, 10% VAT excluded
- Guaranteed minimum: 80 adults
- Final guest count: 6 days before the event
- Prices to be confirmed after the venue inspection
- 6 hours of service included – extra hours quoted separately
- Children 5–10 years: € 35–45 with a dedicated menu (tomato pasta and cutlet)
- Staff menu: 50% of the adult price
- Live frying show cooking available from 100 people upwards

PAYMENT TERMS

Confirmation deposit	**€ 1.200**
1st instalment (60 days before)	**€ 3.800**
2nd instalment (30 days before)	**€ 3.000**
Balance	**at the end of the event**

This offer is valid for 2 weeks from the date of issue.

THE FIRST STEP

Tell us about *your dream*

Every couple deserves to taste the dishes of their own wedding. We await you at our Osteria in Verona for a dedicated tasting, at € 40 per person — fully deducted upon confirmation.

Leave us your details: **Giulia will get back to you within 24 hours**.

Giulia Scappini — Events Office
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BOOK THE TASTING