



The Little Pasta Company  
Wedding brochure 2026/2027

[www.thelittlepastacompany.co.uk](http://www.thelittlepastacompany.co.uk)



# Wedding Menu

## *Canapés Selection*

*Please choose four options*

Sticky beef tartlet with aioli and truffle

Chicken Milanese bites with n' duja cream

Crispy pork belly skewers with salsa verde

Bacon wrapped sausage skewer with balsamic glaze

Skewered bavette steak with salsa verde

Skewered chicken, prosciutto crudo and roasted garlic pureé

Crispbread topped with smoked salmon, caviar and horseradish cream (PE)

Toasted sourdough, grated tomato, Cantabrian anchovy fillet & chive (PE)

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Wild mushroom tartlet with dolcelatte cream (V)

Balsamic onion tartlet with whipped goat's cheese (V)

Endive cups, dolcelatte, pear and hazelnut (V)

Datterini tomato and basil crostini (VE)

Tartlet with semi-dried tomato, basil pesto and whipped ricotta

Taleggio cheese toastie with balsamic onion chutney (V)

Datterini tomato, bocconcini skewers with basil pesto (V)

*\*Any of our vegetarian canapés can be adapted to be fully vegan*



# Spring/Summer Menu

## *Primi Course*

*Please choose one + dietary option*

**Bruschetta** toasted garlic sourdough, datterini tomato, basil oil, burrata (V)

**Cured Salmon Fillet** pickled shallots, capers, dill oil, caviar and crisp bread (PE)

**Wild Mushroom Parfait** garlic sourdough toast and truffle (V)

**English Asparagus** whole burrata, truffle butter, Italian hard cheese (V)

**Any pasta** dish available as a starter course \* +£2pp

**OR**

## *Antipasti Selection – Sharing style*

*Please choose one*

**Antipasti Tradizionale** Selection of cured Cobblelane coppa ham, fennel and garlic salami, spicy soppressata salami, mortadella, bocconcini, wild rocket, mixed marinated olives & semi-dried tomatoes

**Antipasti Vegetariano** – Selection of grilled aubergine, grilled courgette, roasted peppers, semi-dried Italian tomatoes, bocconcini mozzarella, wild rocket & mixed marinated olives

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Baskets for the table of rosemary and olive oil focaccia with maldon salt



*Secondi Course – Pasta Fresca*

*Please choose one + dietary option*

**Beef Ragù** Slow cooked beef mince ragù with red wine and rosemary

**Amatriciana** Crispy pancetta with Italian tomato and pecorino Romano

**Pesto Trapanese** Datterini tomato, almond, Italian hard cheese, basil (V)

**N'duja Ragù** with Cobblelane n'duja, tomato and whole burrata

**Wild Seasonal Mushrooms** Garlic, truffle butter emulsion, parsley (V or VE)

**Roasted Shallot** Aged balsamic, radicchio, pine nuts, dolcelatte (V or VE)

**Datterini Tomato** Garlic, fresh basil and garlic pangrattato (VE)

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**Grilled Lobster Spaghetti – Feasting Style Only\***

Fresh spaghetti, garlic butter, datterini tomato, garlic and parsley

*\*£20pp surcharge + VAT per person*

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*Additional Sharing Sides + £5.95pp +VAT*

Mixed Italian bread basket (V)

Grilled courgettes with mozzarella di buffala, chilli and EVOO (V)

Heritage rainbow tomato and basil salad with EVOO (VE)

Wild rocket and shaved cheese salad with balsamic dressing (V)

Baby gem, parmigiano reggiano, Burford Brown Caesar dressing (PE)



*Secondi Course - Grigliata*

*Please choose one*

*(Served feasting style or individually plated)*

**Porchetta** Slow roasted rolled belly of Devonshire pork stuffed with fennel, herbs & garlic

**Rolled Dorset Lamb Saddle** roasted with rosemary and garlic

**Whole Roast Chicken** with spicy n'duja marinade, topped with gremolata

**Rib of Beef** with charred shallot topped with sticky beef and pangrattato, served with a balsamic and red wine sauce\* (surcharge of +£12pp +VAT)

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**Roasted Cauliflower** roasted red pepper and chilli marinade, fresh basil pesto (VE)

**Roasted Celeriac** truffle butter, wild mushroom, salsa verde, hazelnut (V or VE)

**Grilled Aubergine** mozzarella di buffala, tomato sauce, basil, panko breadcrumbs (V or VE)

**Grilled Courgette** EVOO, fresh chilli, mozzarella di buffala (V or VE)

*All served with garlic and rosemary roasted new potatoes, wilted mixed seasonal greens and roast chicken and garlic gravy\* (Meat options only)*

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*Dolci Course*

*Please choose one*

**Roasted Rhubarb** whipped mascarpone, amaretti biscuit and pistachio

**Elderflower St Germain** marinated strawberries, fresh basil, flowers (VE)

**Roasted Peach** pecan granola crumble, caramel sauce, cream

**70% Dark Chocolate Mousse** cream, maldon salt, hazelnut



## *Pricing & Packages*

Pricing is inclusive of VAT

### **Package La Festa @ £115pp**

Reception canapés (four per person)

Three-course pasta menu

Crockery & cutlery

Table linens

Glassware

Waiting staff and drinks service (until end of meal)

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### **Package La Tradizionale @ £128pp**

Reception canapés (four per person)

Three-course Grigliata menu

Crockery & cutlery

Table linens

Glassware

Waiting staff and drinks service (until end of meal)

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### **Package il Banchetto @ £140pp**

Reception canapés (four per person)

Four-course menu (Antipasti, pasta starter, grigliata main, dessert)

Crockery & cutlery

Table linens

Glassware

Waiting staff and drinks service (until end of meal)

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### **Additional Services and Extras**

Evening Bar staffing available from end of meal-end of service +£500 +VAT

Ice & garnishes (all day) @ £250+VAT

Evening food available from £7.50pp +VAT

Standard Crockery and cutlery package included - upgrade to any style for £5pp +VAT

*\*All bookings are subject to a +£350 hire fee*



## *Frequently Asked Questions*

We know planning a wedding can be incredibly daunting and choosing your caterer is one of the biggest decisions. To make things easier, we've answered some of the most common queries below, but we are always here to help answer any further queries, to ensure your day runs smoothly.

### ***What areas do you cover?***

We are proud to cover much of the south and home counties in Hampshire, Surrey, Oxfordshire, West Sussex, East Sussex and London.

### ***How far in advance should we book?***

We recommend getting in touch as soon as possible as demand for our summer dates is very high so it's always best to reach out as early as possible to secure your date. Should you be looking to book for an event three months away or less, we will always do our best to accommodate and help wherever we can!

### ***Do you offer tasting sessions?***

Should you decide to book us for your special day, you will be invited to a complimentary tasting evening, along with some of our other lovely couples, for a multiple-course tasting menu, with welcome canapés and drinks reception. These sessions typically take place between February-March of the year of your wedding, to ensure you have the chance to sample our latest dishes. Please note, due to the volume of enquiries we receive, we are unable to offer individual or pre-booking tastings.

### ***Do you offer bespoke menus or dishes?***

Whilst we have a fixed menu for our clients to pick from, we are always happy to explore creating a bespoke menu package for your wedding or event, tailored to your needs and favourite dishes. Please note, these may incur an additional charge



## *Our Client Feedback*

*"The fire feasting is awesome and was perfect for our unpretentious outdoor/festival style wedding. We love Italian cuisine so it was perfect and we got loads of compliments on the food." - Katie*

*"We're thrilled that our guests were raving about the porchetta. The grilled peaches were also a huge hit." - Reagan*

*"Fab experience start to finish. Daniel's communication is exactly what you need when organising a big event and he ensured everything was just how I wanted it" - Kate*

*"Food was amazing as was the service on the day and the communication prior to the wedding. Could not recommend it more."  
Laetitia*

*"We couldn't have been happier with our experience with Daniel and his team. They provided the catering for our wedding recently and everything was perfect" - Becky*

*"Thank you from the bottom of our hearts..."  
- Natalie*

*"The whole team were amazing they turned a party in a garden into an incredible wedding with their flawless service (even in the pouring rain!) and incredibly friendly and enthusiastic staff." - Evert*

*"From start to finish, Daniel made everything feel simple and stress-free. He was incredibly responsive, organised, and a real pleasure to work with." - Kirstie & George*

*"Dan & the team were nothing short of outstanding. On the lead up to our wedding, Dan was more like a wedding planner than caterer! He handled all of the admin with the venue directly and made the process so easy for us." - Jess*

*"Daniel and his team were incredible from start to finish. From our initial conversations he was extremely friendly and attentive, listening to our ideas and offering great solutions. He made planning our wedding super straightforward" - A*

