

DINNER MENU

TYPICAL TUSCAN DINNER MENU 1:

- **Appetizer** - Pappa al pomodoro with herb aromatized ricotta cheese (soft mix of Tuscan bread, peeled tomatoes, onions and basil with ricotta cheese on top);
- **First course** - Tagliatelle with Tuscan ragu;
- **Main course** - Roasted chicken with roasted potatoes;
- **Dessert** - Panna cotta with strawberry sauce.

TYPICAL TUSCAN DINNER MENU 2:

- **Appetizer** - Mixed bruschettas (4 slices of crispy tuscan bread with various typical dressings like chicken liver patè, sautéed porcini mushrooms, tuscan cabbage and pork lard, baked pecorino cheese);
- **First course** - Pici with aglione sauce (typical Tuscan fresh pasta with tomato and typical garlic sauce);
- **Main course** - Sliced Chianina veal with mixed salad;
- **Dessert** - Tiramisu.

TYPICAL TUSCAN DINNER MENU 3:

- **Appetizer** - Zucchini in dolce e forte (Fast-stewed zucchini with tomato sauce enriched with pine nuts, raisins, anchovies and capers);
- **First course** - Ravioli stuffed with ricotta cheese and spinach with butter and sage sauce;
- **Main course** - Roasted pork loin with stir-fried seasonal vegetables;
- **Dessert** - Rustic cake with custard and pine nuts.

TYPICAL TUSCAN DINNER MENU 4:

- **Appetizer** - Panzanella (typical raw salad with tuscan bread, fresh tomatoes, cucumbers, onion and basil);
- **First course** - Gnocchi with white Chianina veal ragu;

- **Main course** - Baked stuffed zucchini with pork meat and fresh herbs with typical beans;
- **Dessert** - Zuppa inglese (typical sponge cake with custard and bitter liqueur).

TYPICAL TUSCAN MENU 5:

- **Appetizer** - Ham, melon and mozzarella cheese skewers
- **First course** - Tagliatelle with tuscan sausage and eggplant sauce
- **Main course** - Grilled pork fillet with roasted onions
- **Dessert** - Cheesecake with seasonal fruit jam

TYPICAL TUSCAN MENU 6:

- **Appetizer** - Mix of baked crostini with seasonal dressings
- **First course** - Gnocchi with basil pesto sauce
- **Main course** - Baked veal rib eye steak with stir fried spinach
- **Dessert** - Stir ricotta cheese with caramelized peaches

TYPICAL TUSCAN MENU 7:

- **Appetizer** - Baked stuffed tomatoes with crispy breadcrumbs and herb
- **First course** - Pici with crispy pork belly, pecorino cheese sauce, black pepper and chives
- **Main course** - Peposo dell'imprunetina with potato purée (stewed veal with black pepper, garlic and bay leaf)
- **Dessert** - Apple cake with ice cream

TYPICAL TUSCAN FISH MENU:

- **Appetizer** - Crostone with zucchini pesto, burrata and anchovies
- **First course** - Tagliolini with prawns and lemon sauce
- **Main course** - Salmon trout with citrus and stir fried seasonal vegetables
- **Dessert** - Seasonal fruit salad

For a 4 courses traditional menu the cost is 70€ per person, 1 bottle of wine and 2 bottles of water every 3 persons included.

MODERN AND FANCY DINNER MENU 1:

- **Appetizer** - Zucchini (or potatoes and leeks) flan with pecorino cheese sauce;
- **First course** - Red beet and goat cheese risotto;
- **Main course** - Sliced duck breast with syrah wine sauce and stir-fried chicory;
- **Dessert** - Millefeuille with seasonal fruit and chantilly custard.

MODERN AND FANCY DINNER MENU 2:

- **Appetizer** - Tempura fried vegetables with Mediterranean sauce;
- **First course** - Potatoes stuffed ravioli with duck ragu;
- **Main course** - Grilled pork fillet seasoned with aromatic salt with fennel and orange salad;
- **Dessert** - Semifreddo with peaches and amaretti.

MODERN AND FANCY MENU 3:

- **Appetizer** - Panna cotta with Parmesan cheese, crispy bread and truffle;
- **First course** - Tagliolini with truffle sauce;
- **Main course** - Grilled lamb loin glazed with honey and thyme with stir fried seasonal vegetables;
- **Dessert** - Chocolate cake with fresh berries sauce.

For a 4 courses modern menu the cost is 80€ per person, 1 bottle of wine and 2 bottles of water every 3 persons included.

TYPICAL TUSCAN BARBECUE DINNER MENU:

- **Appetizer** - Mix of Tuscan delicacies like crostini (chicken liver pate, hot chili tomato sauce and mushrooms sauce), pecorino cheese with various jam and honey and typical cold cuts;
- **Main course** - Typical Tuscan barbecue mix with pork belly, sausages, ribs and loin, veal entrecôte and lamb OR Chianina veal steaks (instead of veal entrecôte and lamb), one steak every 3-4 persons to share, both options comes with salad and roasted potatoes;
- **Dessert** - Tiramisu OR Panna cotta with strawberry sauce.

For a 3 courses Tuscan barbecue menu the cost is 100€ per person, 1 bottle of wine and 2 bottles of water every 3 persons included.

TYPICAL TUSCAN THREE COURSES DINNER MENU 1:

- **Appetizer** - Pappa al pomodoro with herb aromatized ricotta cheese (soft mix of Tuscan bread, peeled tomatoes, onions and basil with ricotta cheese on top);
- **First course** - Tagliatelle with Tuscan ragu;
- **Main course** - Roasted chicken with roasted potatoes.

TYPICAL TUSCAN THREE COURSES DINNER MENU 2:

- **Appetizer** - Mixed bruschettas (4 slices of crispy tuscan bread with various typical dressings like chicken liver patè, sautéed porcini mushrooms, tuscan cabbage and pork lard, baked pecorino cheese);
- **First course** - Pici with aglione sauce (typical Tuscan fresh pasta with tomato and typical garlic sauce);
- **Main course** - Sliced Chianina veal with mixed salad.

TYPICAL TUSCAN THREE COURSES DINNER MENU 3:

- **First course** - Ravioli stuffed with ricotta cheese and spinach with butter and sage sauce;
- **Main course** - Roasted pork loin with stir-fried seasonal vegetables;

- **Dessert** - Tiramisu.

TYPICAL TUSCAN THREE COURSES DINNER MENU 4:

- **First course** - Gnocchi with white Chianina veal ragu;
- **Main course** - Baked stuffed zucchini with pork meat and fresh herbs with typical beans;
- **Dessert** - Panna cotta with strawberry sauce.

For each of these Typical Tuscan three courses menu the price is 60€ per person, 1 bottle of wine and 2 bottles of water every 3 persons included.

VEGETARIAN APPETIZER:

- Bruschettas with seasonal fresh greens;
- Potatoes and leeks flan with cheese sauce.

VEGETARIAN FIRST COURSES:

- Tagliatelle with hot chili tomato sauce;
- Gnocchi with fresh cherry tomatoes, basil and pine nuts.

VEGETARIAN MAIN COURSES:

- Baked zucchini stuffed with spring vegetables with typical beans;
- Eggplants parmigiana with stir-fried seasonal vegetables.
- Omelette with pecorino cheese and roasted potatoes.

COOKING CLASS MENU

COOKING CLASS MENU 1:

- **Appetizer** - Eggplants rolls stuffed with pecorino cheese on tomato sauce;
- **First course** - Tagliatelle with Tuscan ragu;
- **Dessert** - Tiramisu

COOKING CLASS MENU 2:

- **Appetizer** - Tuscan bruschetta with typical chicken liver sauce;

- **First course** - Pici with aglione sauce (typical Tuscan fresh pasta with tomato and typical garlic sauce);
- **Dessert** - Panna cotta with strawberry sauce.

COOKING CLASS MENU 3:

- **Appetizer** - Pappa al pomodoro (typical Tuscan dense soup with Tuscan bread, onion, basil and tomatoes);
- **First course** - Ravioli stuffed with ricotta cheese and spinach with butter and sage sauce;
- **Main course** - Roasted chicken with roasted potatoes.

COOKING CLASS FISH MENU:

- **Appetizer** - Baked zucchini flowers stuffed with anchovies and mozzarella cheese;
- **First course** - Maltagliati with seafood;
- **Main course** - Sea bream or sea bass fillet al cartoccio with roasted potatoes.

The price for each of these Cooking class menu is 120€ per person.

The price for each person that will not attend to the cooking class but will eat the dinner is 60€.

The price includes ingredients, beverages (one bottle of water and one bottle of wine during the cooking class plus one bottle of water and one bottle of wine every three person during the dinner) and taxes.

I will also provide for aprons if needed.

LIGHT LUNCH MENU

LIGHT LUNCH MENU 1

- Selection of local cold cuts and cheeses;
- Spelt salad with cherry tomatoes and mozzarella cheese.

LIGHT LUNCH MENU 2

- Chickpeas salad with sautéed carrots, sweet onions and rosemary;
- Fruit salad.

LIGHT LUNCH MENU 3

- Caprese salad;
- Pasta salad with fresh seasonal greens.

For a light lunch menu the cost is 50€ per person, 1 bottle of wine and 2 bottles of water every 3 persons included.

CHEF DISPOSAL

In case the Guest's request is for a whole week service and includes minimum two meals per day they have the possibility to ask for Chef Disposal service.

With this option all menu can be chosen from the Guests, according to the possibility given by a house kitchen, even if the meal required is not listed in the previous menu.

For a Two meal per day Chef Disposal service the cost is 400€ per day.

For a Three meal per day Chef Disposal service the cost is 500€ per day.

All ingredients and beverages required will be payed separately directly to the Chef.