



CLASSIC MENÙ TOSCANO 1

STARTER

Fantasy Bruschette
Bruschette with mixed
vegetables and local cheese

FIRST COURSE

Spaghetti with fresh
tomatoes, garlic, fresh basil
and Parmesan cheese
shavings

SECOND DISH

Chicken thigh casserole with
black olives and fresh herbs

SIDE DISH

Baked potatoes with garlic,
fresh sage and rosemary
flavoured with lemon zest

DESSERTS

Dark chocolate Tiramisù



CLASSIC MENÙ TOSCANO 2

STARTER

Thinly sliced courgettes with
fresh sheep's cheese and
pine nuts

FIRST COURSE

Potato Gnocchi with local
sausage and fennel seed
sauce

SECOND DISH

Pizza-style chicken breast
with tomatoes, mozzarella
and fresh basil

SIDE DISH

Seasonal salad

DESSERTS

Panna cotta with chocolate
and strawberry sauce



CLASSIC MENÙ TOSCANO 3

STARTER

Grilled mixed seasonal vegetables with parsley sauce and ricotta cheese

FIRST COURSE

Courgette and thyme risotto with pecorino cheese shavings

SECOND DISH

Pancetta wrapped individual pork fillet with grapes

SIDE DISH

Baked potatoes

DESSERTS

Seasonal fruit salad with Port wine and vanilla ice-cream



CLASSIC MENÙ TOSCANO 4

STARTER

Oven baked tomatoes and
zucchini with aromatic herbs

FIRST COURSE

Homemade ravioli pasta filled
with fresh ricotta and spinach
with a delicate butter

SECOND DISH

-Peposo-
Peppered beef stew

SIDE DISH

Cannellini beans

DESSERT

Chocolate cake



CLASSIC MENÙ TOSCANO 5

STARTER

Mushroom and Parmesane quiche

FIRST COURSE

Homemade tagliatelle pasta with
wild boar sauce

SECOND DISH

Oven baked pork loin with fennel and
caramelised scallion

SIDE DICH

Potato flan

DESSERT

Semifreddo all Amaretto con
salsa al cioccolato



CLASSIC MENÙ TOSCANO 6

STARTER

Flan of Parmigiano Reggiano
served with a mixed salad

FIRST COURSE

Saffron risotto

SECOND DISH

Florentine veal ossobuco

SIDE DISH

Mixed vegetables stir-fried

DESSERT

Orange and Grand Marnier
tiramisu with dark chocolate
flakes