





BREAKFASTS

at buffet

Home made low sugar cake
Cereals
Marmalades
Cheese and ham
Fresh Bread
Butter
Fresh fruit & vegetables
Yogurt
Coffee, Milk, Tea, ACE juice

All dinners include wine, waters and coffee

If there are guests that have any allergy or intolerance we create menu according to them



Fried vegetables and pinzimonio (dip vegetables)

Tagliatelle with ragù veg: vegetarian ragù

Fresh fruit clafoutis

DINNER 2

Mixed cheeses, ham salame and olives, veg pie

"Minestrone" vegetables soup

Ice cream and home made biscuits

DINNER 3

PIZZA COOKING CLASS!

Mixed vegetables au gratin

Pizza cooking class

Fruit salad

DINNER 4

Pappa al pomodoro tipical dish of nearby Tuscany with tomatoes and basil

Roast chicken with roast potatoes veg: cheackpeas salad

Meringue with berries

DINNER 5

Barbecue meat and vegatables

Spelt salad with vegetables, bruschetta with olive oil and bruschetta with tomato

Tiramisù Dessert

DINNER 6

Final wine tasting and aperitif in the cellar

Green pepper pork, lasagna with vegetables, roast potatoes, peppers and mixed salad

Cheescake

