

Chef in Tuscany

Chef at home a dream comes true

Born in the quiet hills of Tuscany where traditional flavours blend with the striking beauty of the landscape, your chef Graziella will take you on a gastronomic journey which you will remember for a life time.

Virgin olive oil, local wine, cheese, pasta and bread baked in wood-burning ovens are just some of products that will be used.

Discover how these simple ingredients in the hands of Graziella will help you discover the flavours and tradition of authentic Tuscan cuisine.

All this with the addition of wonderful local wines will ensure your dinner is unforgettable!

We provide a complete service to ensure total customer satisfaction.

Typical Tuscan Menu

Starters

Fantasy of Typical Cheese Served with Jam and Honey – Balsamic Vinegar

Mixed Crostini

First Course

Fresh Pasta with Our Secret Recipe

Risotto with Seasonal Vegetables and Truffle

Second Course

Chicken with Arugula and Reduced Balsamic Vinegar

Side Dish

Seasonal Vegetable

Dessert

Tiramisù

Chianti Wines , Limoncello or Grappa, Coffee



Typical Tuscan Menu 11

Starters

Meat balls

2 kind of bruschetta

First course

Spaghetti with baby tomatoes, basil, pine nuts and Parmesan shaves

Second course

Pizzaiola Scaloppine veal meat

Side dish

Crispy vegetables fried

Dessert

Delicious cup

Chianti Wines , Limoncello or Grappa, Coffee



Traditional Tuscan Menu

Starters

Stuffed Rolled Bresaola with Goat Cheese and Oregano

Mix of Bruschetta

First Course

Home Made Fresh Pasta with Tuscan Style Meat Sauce

Second Course

Prime Cut Pork with Vegetables Garden Herbs and Milk Reduction

Side Dish

Roasted Potatoes with Marjoram and Sage

Dessert

Tiramisu with Orange and Dark Chocolate

Chianti Wines, Limoncello or Grappa, Coffee



Traditional Tuscan Menu II

Starters

Tower made with layers of buffalo mozzarella cheese, tomatoes, basil & oregano

2 kind of bruschetta

First course

Risotto with pears and pecorino cheese

Second course

Chicken strips and peas

Dessert

Chocolate roll topped with whipped cream

Chianti Wines, Limoncello or Grappa, Coffee



Summer Tuscan Menu

Starter

Tuscan Bread Salad

First Course

Balls of Cheese and Spinach with Butter, Fresh Sage and Parmesan Cheese

Second Course

Beef Rolls with Tomatoes Sauce and Basil

Side Dish

Summer Grilled Vegetables

Dessert

Gelato - Ice Cream

Chianti Wines, Limoncello or Grappa, Coffee



Traditional Fish Menu

Starters

Zuppa del Pescatore - Fisherman's soup

First Course

Risotto with Squid Ink and Seafood

Second Course

Fresh Tuna Fish with Pine Nuts and Hazelnuts

Side Dish

Fresh Seasonal Salad

Dessert

Cooked Cream “on the spoon” with Berries

Chianti Wines, Limoncello or Grappa, Coffee



Fish Fantasia

Starter

Spelt Salad with Seafood

First Course

Penne Pasta with Fresh Tuna Fish, cherries Tomatoes and Oregano

Second Course

King Prawns with Seasonal Vegetable

Side Dish

Florentine Style Peas

Dessert

Tiramisu with Pineapple

Chianti Wines, Limoncello or Grappa, Coffee



Fish Golden Menu

Starter

Millefeuille of Caramelized Scallops

First Course

Linguini Pasta with Zucchini Cream, Clams and Prawns

Second Course

Baked Fresh Fish with Sliced Potatoes Baby Tomatoes and Olives

Dessert

Sorbetto - Lemon ice cream

Chianti Wines, Limoncello or Grappa, Coffee



Golden Menu

Starters

Basket of Parmesan Cheese with Fennel, Orange, Pecorino Sheep Cheese and Wild Tiny Strawberry

First Course

Risotto with Saffron Zucchini Flowers and Gold Leaves 18 Kt

Second Course

Beef Tenderloin with Peppers, Strawberry Balsamic Vinager reduction & Arugula

Side Dish

Potatoes with Sage and Pistachios

Dessert

Tuscan Fries Donuts

Chianti Wines, Limoncello or Grappa, Coffee



Platinum menu

Starter

Prosciutto, melon, burrata cheese and mint

First course

Tortelli pasta filled with citrus scented ricotta cheese, seasoned with melted sheep cheese and topped with hazelnuts

Second course

Pork fillets filled with apples and bacon

Side dish

Glazed carrots

Dessert

Millefeuille filled with chantilly cream and berries

Chianti Wines, Limoncello or Grappa, Coffee

