

2026 Arianna & Friends MENU LIST

The menu you'll choose must be the same for everyone. If there are food allergies or restrictions, we will provide alternative portions.

★CLASSICAL TUSCAN MENU★

ANTIPASTI: BRUSCHETTAS, SALADS AND OTHER ANTIPASTI

- Antipasto 1* **Bruschette tricolore: rucola e parmigiano, salsiccia e stracchino, al pomodoro** Italian flag bruschettas with 3 different toppings: arugola and parmesan, fresh Tuscan sausage and stracchino cheese, tomatoes and basil
- Antipasto 2* **Crostini ai funghi caldi e freddi** Crostini with porcini and other mushrooms prepared in two different ways **VEGETARIAN**
- Antipasto 3* **Crostini ai fegatini toscani** Typical Tuscan bruschetta with chicken liver pate
- Antipasto 4* **Bruschette vegetariane** Vegetarian bruschettas with seasonal veggies and local cheeses **VEGETARIAN VEGAN**
- Antipasto 5* **Crostone all'aglio con fagioli e cavolo nero** Garlic bruschetta with white cannellini beans and Tuscan kale **VEGETARIAN VEGAN** (not in summer)
- Antipasto 6* **Panzanella** Typical Tuscan bread 'salad' with tomatoes, basil, cucumber and white wine vinegar **VEGETARIAN VEGAN** (only in summer)
- Antipasto 8* **Verdure fritte: cipolle, carciofi, fiori di zucca, salvia** Assorted battered fried vegetables according to season: onions, carrots, artichokes or zucchini, zucchini flowers available. **VEGETARIAN VEGAN**
- Antipasto 9* **Melanzane alla pizzaiola** Oven baked aubergines/Eggplants in a pizza style with tomatoes, capers, mozzarella, basil **VEGETARIAN GLUTEN FREE**
- Antipasto 10* *only for chef services, not for cooking classes* **Affettati e formaggi misti toscani** Selection of cheeses and cold cuts of Tuscany **GLUTEN FREE**
- Antipasto 11* *only for chef services, not for cooking classes* **Prosciutto e popone** Tuscan prosciutto and melon **GLUTEN FREE** (only in summer)



PRIMI / FIRST MAIN COURSE : Soups, Risottos, Fresh Pasta, Dried Pasta

TUSCAN THICK SOUPS

- Primo 1 **Pappa al Pomodoro** Typical bread, basil, garlic and tomato thick kind of "soup" VEGETARIAN VEGAN
- Primo 2 **Minestra di ceci alla pisana** Chickpea soup in the Pisan style VEGETARIAN GLUTEN FREE VEGAN
- Primo 3 **Pasta e fagioli** Cannellini bean soup with dry short pasta VEGETARIAN VEGAN
- Primo 4 **Minestra di farro** "Spelt" - local type of barley – thick soup VEGETARIAN VEGAN
- Primo 5 **Minestra di zucca** Pumpkin thick soup VEGETARIAN VEGAN (only in the fall/autumn)

RISOTTO

- Primo 6 **Risotto porri e salsiccia** Leek and fresh Tuscan pork sausage risotto GLUTEN FREE
- Primo 7 **Risotto ai funghi** Mushroom risotto VEGETARIAN GLUTEN FREE VEGAN version possible
- Primo 8 **Risotto zucchini e pinoli** Risotto with zucchini and pinenuts sauce VEGETARIAN GLUTEN FREE VEGAN version possible (only in summer)

GNOCCHI & GNUDI

- Primo 9 **Gnocchi** Fresh potato gnocchi Served with *butter and sage sauce* vegetarian OR *walnut pesto* vegetarian OR *Arianna's sauce* with pork sausages, tomatoes, and pine nuts. (Please select the sauce)
- Primo 10 **Gnudi fiorentini burro e salvia** Typical Tuscan fresh ricotta and spinach dumplings with a butter and sage sauce VEGETARIAN



FRESH PASTA – PREPARED ON SITE

Primo 11 **Ravioli ricotta e spinaci con burro e salvia o pesto di noci** Fresh pasta stuffed with ricotta and spinach,
Served with a *butter and sage sauce* OR *walnut pesto* (Please select the sauce) vegetarian

Primo 12 **Ravioli di patate** Fresh pasta stuffed with potatoes.
Served with *mushroom sauce* vegetarian OR *walnut pesto* vegetarian OR *Arianna's sauce* with pork sausages,
tomatoes and pine nuts. (Please select the sauce)

Primo 13 **Tagliatelle fresche** Fresh hand-made tagliatelle pasta
Served with a vegetarian sauce (such as: *sugo povero farmer's sauce, zucchini and pine-nuts, mushrooms*)
Or a meat sauce (*traditional ragu, white ragu, Arianna's sauce, boscaiola sauce with mushrooms, olives, pork sausage*)
(Please select the sauce) See further details of pasta sauces below.



DRIED PASTA LIKE PENNE, FUSILLI, MACCHERONI or SPAGHETTI FROM THE LOCAL FACTORY "MARTELLI"

Choose your favorite pasta sauce here below for your penne, fusilli, maccheroni or spaghetti

- Primo 14 **Ragù toscano** Tuscan meat sauce, with both pork and beef, tomato sauce, vegetables
- Primo 15 **Ragù bianco** "White" meat sauce, with pork, beef, vegetables, nutmeg, and no tomato sauce
- Primo 16 **Boscaiola** Typical sauce with pork sausages, pine-nuts, mushrooms, parsley, garlic, and black olives
- Primo 17 **La salsa di Arianna** Arianna's sauce with tomatoes, onions, Tuscan pork sausages, pine-nuts
- Primo 18 **Sugo povero** Farmers's sauce with fresh tomatoes, zucchini, basil, onion, carrot, celery, garlic **VEGETARIAN VEGAN**
replaced with "pomarola" sauce in the winter time (with peeled tomatoes, carrot, celery, onion, basil)
- Primo 19 **Zucchini e pinoli** Zucchini/courgettes and pinenut sauce **VEGETARIAN VEGAN** (not available in winter)
- Primo 20 **Funghi porcini** Porcini mushroom sauce **VEGETARIAN VEGAN**
- Primo 21 **Pesto di noci** Walnut pesto **VEGETARIAN**
- Primo 22 **Asparagi** Asparagus sauce **VEGETARIAN VEGAN** *only when in season*



SECONDI DI CARNE / Second main courses: MEAT DISHES

- Secondo 1* **Fettine di vitello alla pizzaiola** Veal scaloppine in "pizza" sauce (capers, cheese, tomatoes) **GLUTEN FREE**
- Secondo 2* **Bracioline rifatte** Beef schnitzels in breadcrumbs with a seasoned tomato sauce and capers
- Secondo 3* **Pollo alla cacciatora** Free range chicken cooked in a vegetable base with black olives **GLUTEN FREE**
- Secondo 4* **Filetto di maiale con funghi** Pork fillet with mushrooms **GLUTEN FREE**
- Secondo 5* **Filetto di maiale in crosta** Pork fillet, wrapped in bacon and herbs, baked in a bread case
- Secondo 6* **Pomodori e zucchini ripieni** Meat-stuffed tomatoes and zucchini Tuscan style
- Secondo 7* **Spezzatino di vitello** Tuscan veal stew cooked in red wine (not in a broth) **GLUTEN FREE**
- Secondo 8* **Pollo fritto alla toscana** Deep fried chicken, Tuscan art
- Secondo 9* **Fagiolini in umido con straccetti di vitello** Green bean stew Tuscan style, with veal strips (sauce, not broth) **GLUTEN FREE**
- Secondo 10* **Spezzatino di manzo in umido con le patate** Beef stew Tuscan style, cooked with potatoes (sauce, not broth) **GLUTEN FREE**
- Secondo 11* **Fagioli rifatti con la salsiccia** Typical cannellini beans in tomato sauce with Tuscan fresh pork sausages **GLUTEN FREE**
- Secondo 12* **Cavolo in umido con rigatino** Cauliflower stew Tuscan style with Tuscan bacon/pancetta **GLUTEN FREE**
- Secondo 13* **Pollo al limone di Mamma Sonia** Lemon chicken scaloppine Sonia's recipe (Arianna's mum)
- Secondo 14* **Polpette in salsa** Traditional meat balls in an Italian tomato sauce



SECONDI VEGETARIANI / Second main courses: VEGETERIAN DISHES

Not only for vegetarians!

- Secondo 20* **Melanzane alla parmigiana** Fried eggplants oven baked with cheese and tomato sauce VEGETARIAN
- Secondo 21* **Fagiolini in umido** Green beans stewed with vegetables and tomatoes VEGETARIAN VEGAN GLUTEN FREE
- Secondo 22* **Melanzane alla pizzaiola** Oven-baked eggplants pizza style with cheese, tomatoes and capers VEGETARIAN GLUTEN FREE
- Secondo 23* **Cavolo in umido** Cauliflower or Savoy cabbage stew Tuscan style (not in a broth) VEGETARIAN VEGAN GLUTEN FREE
- Secondo 24* **Pomodori e zucchini ripieni** Vegetable-stuffed tomatoes and zucchini Tuscan style VEGETARIAN
- Secondo 25* **Trippa finta** Vegetarian "tripe"-shaped traditional omelette in a tomatoe sauce VEGETARIAN
- Secondo 26* **Coccoli vegetariani** Deep fried dough-balls, stuffed with dried tomatoes, zucchini, served with soft cheese VEGETARIAN
- Secondo 27* **Frittata di patate o di verdure** Typical Tuscan omelette with potatoes, or other vegetables VEGETARIAN GLUTEN FREE
- Secondo 28* **Patate in umido** Stewed potatoes with tomato sauce VEGETARIAN VEGAN GLUTEN FREE



DOLCI / DESSERTS

- Dolce 1* **Cantuccini alle mandorle e cioccolato** Traditional almond & chocolate biscuits
- Dolce 2* **Dolce all'olio** Home cake made with olive oil
- Dolce 3* **Torta di mele** Apple cake Tuscan style **VEGAN version possible**
- Dolce 4* **Torta della nonna** Type of pie filled with Tuscan custard and pine nuts
- Dolce 5* **Crostata di frutta** Short-crust-pastry tart with custard and fresh fruit
- Dolce 6* **Salamino al cioccolato** Salami-shaped dessert made of chocolate, dry biscuits and liquor
- Dolce 7* **Tiramisù tradizionale al caffè e cioccolato** Traditional Tiramisu with coffee and chocolate
- Dolce 8* **Tiramisù alle fragole** Strawberry Tiramisu (only in spring and summer)
- Dolce 9* **Tiramisù all'arancia** Tiramisu with oranges and cinnamon (only in autumn/fall and winter)
- Dolce 10* **Torta cioccolato e pere** Traditional chocolate and pear cake
- Dolce 11* **Zuppa inglese** Tuscan trifle with custard, sponge biscuits and liquor
- Dolce 12* **Frittelle di farina di castagne** Type of fried pancakes with chestnut flour served with some sugar, ricotta cheese, chocolate **GLUTEN FREE**
- Dolce 13* **Schiacciata con l'uva** Sweet bread oven baked, with grapes and sugar (only from August through December) / **VEGAN**
- Dolce 16* **Macedonia di frutta con gelato** Fresh fruit salad with gelato **GLUTEN FREE** / **VEGAN version possible**
- Dolce 17* **Ricciarelli** Typical Christmas cookies with almond flour. Available all year around
- Dolce 18* **Torta al cioccolato senza glutine** Typical gluten free chocolate cake with almond flour **GLUTEN FREE**
- Dolce 19* **Cenci di Carnevale** Traditional Italian Carnival sweets, thin strips of fried dough dusted with powdered sugar.

Gluten free options using gluten free cookies for dolce n 6-7-8-9.



★THEMED MENU OPTIONS ★

SPECIAL: PESCE / FISH MENU

This option is only for chef service coded E11. Not available for cooking classes.

We don't serve a meal with both fish and meat courses. For this reason, the fish menu must be comprised only of fish dishes. Please, choose 1 antipasto + 1 primo +1 secondo.

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| Pesce Antipasto 1 | Salvia frita con acciughe | <i>Deep fried sage leaves stuffed with anchovies</i> | |
| Pesce Antipasto 2 | Crostino burro e acciughe | <i>Bruschetta with butter and anchovies</i> | |
| Pesce Antipasto 3 | Carpaccio di pesce (spada o salmone) | <i>Fish carpaccio (sword fish or salmon)</i> | GLUTEN FREE |
| Pesce Primo 4 | Risotto allo scoglio | <i>Seafood risotto</i> | GLUTEN FREE |
| Pesce Primo 5 | Spaghetti Martelli alle vongole | <i>Martelli spaghetti with clams</i> | |
| Pesce Primo 6 | Lasagne al pesce | <i>Fish lasagne</i> | |
| Pesce Secondo 7 | Seppie in umido con bietola o piselli | <i>Cuttlefish stew Tuscan style with chards or peas</i> | GLUTEN FREE |
| Pesce Secondo 8 | Seppie ripiene | <i>Stuffed Cuttlefish</i> | GLUTEN FREE |
| Pesce Secondo 9 | Stoccafisso alla pisana con patate | <i>Stockfish stew Pisa style with potatoes</i> | |
| Pesce Secondo 10 | Baccalà alla livornese | <i>Cod with a vegetable base and olives Livornese style</i> | |
| Pesce Secondo 11 | Baccalà con i porri | <i>Cod with a leek sauce</i> | |
| Pesce Secondo 12 | Cacciucco alla livornese | <i>Typical fish and shellfish thick soup in a red sauce Livornese style, served with crunchy garlic bread.</i> | |

Important: Cacciucco requires extensive preparation and counts as both primo and secondo. It is a very generous portion, so if you choose it, add only one appetizer. It will be more than enough.



SPECIAL: TRUFFLE MENU

This menu is only for options E14 (chef service), C10 (cooking class in villa) or B10 (cooking class at Rita's).

The Truffle Menu includes 1 antipasto, 2 main courses of your choice from the list below, and 1 dessert.

Each dish is served with fresh seasonal truffles:

Black summer truffle or spring truffle (January to September) or Winter white truffle (October to January)

We also you locally-made truffle sauces that are all milk/cheese/butter based. The menu is not ideal for lactose or diary free diets.

Antipasto: Typical fried egg with truffle on bread fried in truffle butter

Main courses, please choose any 2 dishes from the list below:

- **Risotto** with truffle sauce and burrata cheese
- **Freshly made-on-site tagliolini pasta** with truffle butter and truffle& parmesan sauce
- **Freshly made-on-site potato gnocchi** with truffle cream sauce
- **Chicken scaloppine** with different truffle sauces

Dolce/dessert: ricotta or pecorino cheese with truffle honey



SPECIAL: VEGAN MENU

This menu is for option E16 (chef service) and D19 (cooking class). Please select any 4 dishes from the following options:

Antipasti

- Panzanella** Traditional bread and vegetable salad (only in the summer)
- Verdure Grigliate** Grilled vegetables with parsley, garlic, and chili on rustic bread (zucchini, eggplants, bell peppers)
- Verdure Fritte** Crispy fried vegetables in a light batter (zucchini, onion, sage, zucchini blossoms...)
- Crostini ai Funghi caldi e Freddi** Mushroom bruschetta, two delicious versions and two types of mushrooms
- Bruschetta doppia al Pomodoro** Classic tomato bruschetta in two versions: with garlic and origano and also with onion and basil
- Crostone cavolo nero e fagioli** Rustic bread with Tuscan kale and cannellini beans (only in the spring and fall)

Main Courses

- Pappa al Pomodoro** Thick bread and tomato soup with basil
- Minestra di Ceci alla Pisana** Chickpea soup Pisan style
- Minestra di Fagioli** Traditional bean soup
- Risotto o Pasta ai Funghi** Mushroom risotto, or Dried pasta like penne or spaghetti with mushroom sauce
- Risotto o Pasta Zucchini e Pinoli** Zucchini and pine nut risotto, or Dried pasta like penne or spaghetti with zucchini and pine nut sauce
- Risotto o Pasta agli asparagi** Asparagus risotto, or Dried pasta like penne or spaghetti with asparagus sauce
- Pasta al sugo povero** Dried pasta like penne or spaghetti with the farmer's sauce
- Fagioli Rifatti** Cannellini beans in a rich tomato sauce
- Fagiolini in Umido** Green beans cooked in a savory vegetable stew

Desserts

- Dolce all'Olio** Olive oil cake
- Biscotti alle Noci** Nut biscuits
- Frittelle di Farina di Castagne** Fried chestnut flour pancakes



BRAVE MENU for adventurous dinners

This is for the option E 17 (chef service). Please choose any 3 or 4 dishes from the list below

Antipasti

Crostino Fegatini Crostino with chicken liver pâté

Mallegato Fried blood sausage

Primi

Risotto sul coniglio Rabbit risotto

Pasta alla nana Penne pasta with duck ragù

Secondi/Main courses

Fegatello Grilled pork liver with herbs + salad or baked potatoes

Chioccioline Snails in herb sauce + greens

Trippa Tripe in tomato sauce + salad

Coniglio in umido Rabbit stew with black olives + salad

Coniglio fritto Fried rabbit + salad or fried potatoes

Fegato e cipolle Liver and onion stew

Cervello fritto Deep fried brains + salad or baked potatoes

Dessert

Castagnaccio Oven baked chestnut flour cake

