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the most authentic tours in Tuscany

BORGO ALLE VIGNE
TUSCANY

# Private chef services & cooking classes at your villa in Borgo alle Vigne

# IN-HOME WINE & FOOD SERVICES -2026

## PRIVATE CHEF SERVICES AT YOUR VILLA

The best way to enjoy Tuscan food in a relaxing and comfortable way is having a **local chef cooking for you** right in the kitchen of your holiday home at Borgo Alle Vigne.
One of our selected and experienced local cooks will come to your villa with **fresh and seasonal ingredients** and cook a delicious meal for you. You can comfortably sit in your living room sipping some local wines, while waiting for dinner to be ready, or you can enjoy the day out for a tour, while the chef is preparing your meal, ready upon your arrival.
The cook, an **authentic Tuscan Mamma or Granny** with a big passion for cooking, will create for you the same dishes she prepares for her family, **making you feel like home**.
The service is available for lunch or dinner, any time. The cook will bring all ingredients into your kitchen and prepare the whole meal **following family recipes and recipes of the Tuscan tradition**. All is made on site using the equipment provided by the villa and bringing any extra tool, if necessary.
You can book a **typical Tuscan menu with 2, 3 or 4 courses**. The menu list we provide contains all typical Tuscan recipes that will be **prepared onsite for you**. Alternatively, you can enjoy an informal and fun **pizza party**, ending with a sweet pizza as dessert. If you are a pasta lover, you can book a **fresh pasta**-based meal, with delicious sauces. Feeling adventurous? You can try the meal for brave palates, with very peculiar specialties. A nice **grill party** is an option too, with fresh salad and a dessert. If you have a **special occasion to celebrate**, a full party menu is what you need, with a selection of antipasti on a buffet, 2 main courses and a dessert, and why not, some prosecco!

*WINE: **1 bottle of wine from our selection every 4 people is included. We guarantee also 1 bottle for 2 or 3 people of course! –** for E18 you'll have beer instead of wine, for E12 you have Prosecco too.*
*STAFF: For parties of 5 people and more, an English-speaking assistant is on duty together with the cook, who normally has got just little English.*
*BREAD & SALAD: Tuscan bread is always included. A green salad as side dish is always included with the secondo meat dishes, when no other vegetables are included in the recipe.*
*CUSTOMIZE: See the menu list to choose from and make up your customized Italian meal. We are able to provide also vegetarian and vegan options, and we are able to adjust the menus according to the various allergies or food restrictions.*

**Authentic experience, friendly people, real local food and good wine!**

## FULL FORMULA OPTION

Choose your favorite menu

**CLASSICAL MENU OPTIONS**

**E2. Typical Tuscan menu with 2 courses**
**E3. Typical Tuscan menu with 3 courses**
**E4. Typical Tuscan menu with 4 courses**

**SPECIAL MENU OPTIONS**

**E5. Lasagna night**
**E6. Pizza party**
**E7. Pasta time**
**E8. Grill Party**
**E9. Antipasti buffet**
**E10. Cinghiale night**
**E11. Fish menu**
**E12. Full Party**
**E13. Bistecca night**
**E14. Truffle menu**
**E15. Surprise menu**
**E16. Vegan meals**
**E17. Adventurous dining**
**E18. Dining with craft beer pairing**

**See MENU LIST HERE:**
https://bit.ly/3Ol3iwi

# E - FULL FORMULA CHEF SERVICES AT YOUR VILLA IN TUSCANY

**with served dinner and wine**

| Type of menu & Food included | Basic rate for2 people | Extra adult | teen 12-17 y. | kid 4-11 y. | Preparation time | Kids 0-3 years free of charge |
|---|---|---|---|---|---|---|
| **TYPICAL MENU OPTIONS** | | | | | | |
| **E2. Typical menu - 2 courses**<br>2 dishes of your choice from the menu link | **€ 250** | € 40 | € 30 | € 25 | 2.5 hours | |
| **E3. Typical menu - 3 courses**<br>3 dishes of your choice from the menu link | **€ 300** | € 45 | € 35 | € 30 | 3 hours | |
| **E4. Typical menu - 4 courses**<br>4 dishes of your choice from the menu link | **€ 350** | € 50 | € 40 | € 35 | 3.5 hours | |
| **CLASSIC ITALIAN MENU OPTIONS** | | | | | | |
| **E5. Lasagna night**<br>Lasagna main course + mixed salad + dessert | **€ 260** | € 40 | € 30 | € 25 | 3 hours | |
| **E6. Pizza party**<br>Many types of pizzas + mixed salad + sweet pizza (with wood burning oven, please provide enough wood) | **€ 260** | € 40 | € 30 | € 25 | | |
| **E7. Pasta time**<br>Fresh tagliatelle + stuffed ravioli with two sauces of your choice | **€ 280** | € 40 | € 30 | € 25 | | |
| **E9. Antipasti family style**<br>6 antipasti of your choice from the menu link | **€ 300** | € 45 | € 35 | € 25 | | |
| **E8. Grill party (or oven baked meats and vegetables when a grill is not available)**<br>Mixed grilled meat (chicken, pork, beef) + vegetables + dessert | **€ 340** | € 55 | € 40 | € 35 | | |

# THEMED MENU OPTIONS

| | Basic rate for 2 people | Extra adult | teen 12-17 y. | kid 4-11 y. | Preparation time |
|---|---|---|---|---|---|
| **E10. Cinghiale night**<br>Fresh pasta and wild boar sauce + wild boar stew & polenta + dolce | **€ 340** | € 55 | € 40 | € 35 | 3,5 hours |
| **E11. Fish menu**<br>3 dishes of your choice from the fish menu list + dessert | **€ 340** | € 55 | € 45 | € 35 | 3 hours |
| **E12. Full party –** Min. 4 people<br>Selection of antipasti from the chef with prosecco + 2 main dishes of your choice from the menu link + dessert | Minimum 4 people<br>**€ 480** | € 70 | € 60 | € 40 | 4 to 5 hours |
| **E13. Bistecca night**<br>Original T-Bone steak Fiorentina + antipasti + dessert from the chef (please make sure you have a grill/barbecue we can use) | **€ 350** | € 60 | € 40 | € 35 | 3 hours |

# SPECIAL MENU OPTIONS

For the following SPECIAL options

**E14 Truffle menu, E15 Surprise dinner, E16 Vegan meals**

**E17 Adventurous dining, E18 Tuscan dining with craft beer pairing**

**X Easy formula/self-service**

**E21 Wine tasting at your villa, E22 Olive oil workshop at your villa, E20 Breakfast, E23 Cocktail party**

See detailed descriptions and prices below

# E14. TRUFFLE MENU

Experience **the luxury of one of nature's most precious gifts**: the truffle. Revered as a culinary jewel, truffles are rare, and appreciated worldwide for their unique, earthy aroma and rich but yet delicate flavor.
Our truffle-based meals are carefully crafted to honor this exquisite delicacy, featuring dishes like creamy truffle risottos and handmade pasta adorned with freshly shaved truffles. Let us take you on a journey into the heart of Italian elegance, where every bite celebrates the rarity of this extraordinary ingredient.

We offer a full meal made of truffle-based dishes. **We use both fresh seasonal truffle and truffle-based sauces and other high quality products.**
Menu is made of 1 antipasto, 2 main courses (please choose your favorite ones!) and 1 dessert. Matching wine included.

**Antipasto:** Typical fried egg with truffle on bread fried with truffle butter
**Main courses: please choose 2 dishes from the list below:**

- Risotto with truffle and burrata
- Fresh tagliolini pasta with truffle sauce
- Potato gnocchi with truffle sauce
- Chicken scaloppine with truffle sauce

**Dolce/dessert:** ricotta or pecorino cheese with truffle honey

**LOW SEASON:**
**From January to September, we use white spring truffle or black summer truffle**
2 people: € 360, € 50/extra adult, € 40/teen, € 30/kid
**HIGH SEASON:**
**For October-December we use the precious white winter truffle, that is more expensive**
2 people: € 440, € 80/extra adult, € 60/teen, € 45/kid

*One bottle of wine included for every four people. We guarantee 1 bottle of wine also for 2 and 3 people.*

# E15. SURPRISE DINNER

Join us for a six-course journey through the heart of Italian tradition. We offer an authentic **experience inspired by the warmth of a family Italian gathering**. Each dish is rooted in our culinary heritage and paired with four selected wines to complement the flavors. Expect **simple, genuine, and heartfelt cuisine** that brings the spirit of Italy to your table.
Too many choices and you can't decide what to order? **Book this 6-course menu with wine pairing, and let our chef decide the menu for you.**
You simply need to inform us about any possible food restrictions or intolerances, your preferred time for having dinner, and we will pick to best typical and traditional recipes for you.
This dinner is the perfect choice for those looking to surprise and delight their friends or family with a truly authentic and memorable Italian experience.
**You'll enjoy a total of 4 wines from our territory,** among white, rosè, red and dessert wines.
Each wine is accompanied by an informational leaflet providing insights into its production, origins, and unique characteristics.

Our chef and assistant will be at your villa in time to prepare onsite your dinner, all from scratch. They will serve you the dinner and after that they will clean the kitchen.

**Minimum 4 people € 660, € 70 /extra adult, € 50/teen, € 40/kid**

We will open 1 bottle for each type of wine every 8 adults. 4-8 people = 4 bottles of wine, 9-16 people = 8 bottles of wine. More wines available on request to be booked in advance

# E16. VEGAN MEALS

**Did you know that Tuscan cuisine can be naturally vegan**?
Discover the full-vegan meals our chefs prepare at your Tuscan home.
In the past cultivating the land was a way of life and the necessity of sustainability led to the creation of a vibrant vegetarian and vegan culinary legacy. It's about timeless tastes: **we bring age-old recipes to life in a modern context**. Wine included.

Savor the experience, and select any 4 dishes from the following options.:

**Antipasti:**
*Panzanella:* A symphony of flavors in a traditional bread and vegetable salad.
*Verdure Grigliate:* Grilled vegetables adorned with a parsley, garlic, and chili pepper topping, served on rustic bread.
*Verdure Fritte:* Crispy deep-fried vegetables that redefine indulgence.
*Crostini ai Funghi:* Mushroom bruschettas presented in two delectable versions.
*Bruschetta al Pomodoro:* A burst of freshness in a classic tomato bruschetta.
**Main Courses:**
*Pappa al Pomodoro:* Immerse yourself in the warmth of a typical bread and tomato thick soup.
*Minestra di Ceci:* A soul-soothing chickpea soup.
*Minestra di Fagioli:* A hearty beans soup that pays homage to tradition.
*Risotto ai Funghi:* Delight your senses with a decadent mushroom risotto.
*Risotto Zucchini e Pinoli:* A symphony of flavors with zucchini and pine nuts.
*Fagioli Rifatti:* Experience comfort in a stew of beans and rich tomato sauce.
*Fagiolini in Umido:* Elevate green beans to a whole new level in a savory stew.
**Desserts:**
*Dolce all'Olio:* Indulge in the luxury of an olive oil-based cake.
*Biscotti alle Noci:* Crunch into the perfection of nut-based biscuits.
*Frittelle di Farina di Castagne:* Conclude your feast with the sublime sweetness of chestnut flour pancakes.

**2 people: € 300, € 50/extra adult, € 40/teen, € 30/kid**

One bottle of wine included for every four people. We guarantee 1 bottle of wine also for 2 and 3 people.

# E17. ADVENTUROUS DINING, ONLY FOR THE BRAVE PALATE!

Step into the world of authentic Italian cuisine, where **tradition meets bravery**. On request, we offer a **unique dining experience designed for the adventurous palate.** If you like to try something different, our menu presents less known but very traditional dishes of Italy, loved by locals but not often discovered by tourists.
**Choose three or four dishes** from our curated selection, paired with fine Italian wine to complete your journey into Italy's hidden culinary treasures.
This is an exploration of authentic flavors that most visitors never have the chance to taste. Have the courage to experience Italy like a true local!

Here the menu options to choose from, please choose the same menu for the whole party.

*Antipasti*
- Crostino with chicken liver pâté (Crostino Fegatini)
- Fried blood sausage (Mallegato fritto)

*Primi*
- Rabbit risotto (Risotto coniglio)
- Duck ragù pasta (Pasta alla nana)

*Secondo/Main Courses*
- Snails in herb sauce (Chiocciole)
- Grilled pork liver with herbs (Fegatello) + salad
- Tripe in tomato sauce (Trippa) + salad
- Rabbit stew with black olives (Coniglio in umido) + salad
- Fried rabbit (Coniglio fritto) + salad
- Liver and onions (Fegato e cipolle)
- Fried brains (Cervello fritto) + salad

*Dessert*
- Chestnut flour cake (Castagnaccio)

**3-COURSE BRAVE MENU: 2 people: € 300, € 50/extra adult, € 40/teen, € 30/kid**
**4-COURSE BRAVE MENU: 2 people: € 340, € 60/extra adult, € 50/teen, € 40/kid**

1 bottle of wine from our selection every 4 people is included. We guarantee also 1 bottle for 2 or 3 people of course!

# E18. TUSCAN DINING WITH CRAFT BEER PAIRING

Looking for a unique dining experience during your stay in Tuscany? Treat yourself to an unforgettable in-villa lunch or dinner that blends **the rich culinary heritage of Italy with the bold flavors of locally crafted artisanal beers**. This experience offers a delightful alternative to the traditional wine and food pairing.

Your private chef will prepare a delicious four-course meal featuring traditional Tuscan dishes made with fresh, seasonal ingredients. **Each course is carefully paired with an organic, locally brewed beer, to elevate the flavors of both the food and the beer**.

Start your meal with a classic Tuscan appetizer, such as crostini or fresh pecorino cheese paired with honey, accompanied by a **crisp, light beer**. For the main courses, savor hearty options like ragù over handmade pappardelle or tender beef stew with local herbs, complemented by a **malty amber beer or robust pale ale**. End on a sweet note with a typical tart or cake, paired with a **slightly sweet or spiced beer** to balance the flavors.
**Some of the dishes will be also cooked in beer!**
You simply need to inform us about any possible food restrictions or intolerances and we will pick to best typical and traditional recipes for you. **The selected beers come from an organic brewery on the hills around Peccioli** and an informative leaflet will be provided to get a full insight to the production.

This four-course meal and four beer tasting experience celebrates Tuscan cuisine while offering a fresh perspective on food pairing.
Enjoy the comfort of your villa and let your personal chef create a memorable culinary journey that highlights the best of local flavors.

**4-COURSE BEER MENU: 2 people: € 380, € 60/extra adult, € 40/teen, € 35/kid**

# X - EASY FORMULA FOOD SERVICE AT YOUR VILLA IN TUSCANY

## Self-service dinner/lunch and no wine

This solution is for guests who just wish to have a chef preparing food for them to leave in the kitchen of their holiday home. No wines are included. The dishes will be prepared onsite in your kitchen and left in the fridge for you to eat anytime you want. After preparation, the kitchen will be cleaned up, but no service to the table is included in this offer.

| Type of menu & code | basic rate for minimum 4 portions | Each extra portion |
|---|---|---|
| **X2. Easy formula - 2 dishes** | **€ 240** | € 25 |
| **X3. Easy formula - 3 dishes** | **€ 300** | € 30 |
| **X4. Easy formula - 4 dishes** | **€ 360** | € 35 |
| **X5. Easy formula - 5 dishes** | **€ 400** | € 40 |

*All menus include some bread to go with the meal.*

*The kitchen will be cleaned up after preparation and you will find the prepared dishes either in the fridge or on the table, if they do not need to be refrigerated (i.e. biscuits or bread).*

*Please, consume the food within 24 hours keeping the leftovers always in the fridge.*

*No wine is included but possible at extra rate.*

*Distance surcharge applies, please see this information in the page above.*

*Preparation time is between 2 hours and 4 hours depending on menu chosen.*

*Some dishes can be made without meat for vegetarians, see below " (also Veg)"*

**This below is the menu list to choose from for your Self-Service Easy Formula dining service**

*To be eaten fresh, no need to warm up:*

- Panzanella Salad with bread, cucumbers, tomatoes
- Grand salad with seasonal veggies and mozzarella
- Farro salad with vegetables, cheese and tuna *(also Veg)*
- Selection of cheese and cold meats
- Tiramisu with coffee and chocolate
- Tuscan trifle with custard, sponge biscuits, liqueur
- Apple cake Tuscan art
- "Cantuccini" typical biscuits with almonds
- Chocolate and pear cake

*To be eaten warm, to be warmed up on the stove:*

- Cannellini bean stew with and sausage *(also Veg)*
- "Pappa al Pomodoro" thick bread and tomato soup
- Veal slices with a pizza style sauce (capers, cheese, tomatoes)
- Chicken cacciatora with black olives
- Pork fillet with mushrooms
- Green beans stew with veal stripes *(also Veg)*
- Zucchini and tomatoes stuffed with meat *(also Veg)*
- Beef stew in red wine sauce

*To be eaten warm, to be warmed up in the oven:*

- Traditional meat lasagna
- Vegetarian lasagna
- Cannelloni pasta stuffed with ricotta and spinach and with a tomato sauce
- Eggplants parmigiana
- Oven baked vegetables

## E 20. BREAKFAST SERVICE AT YOUR VILLA

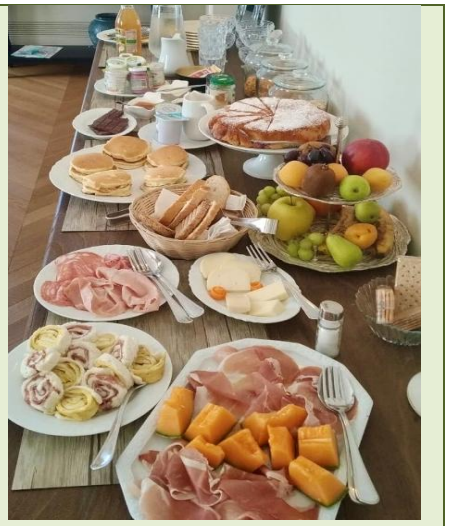
**You wake up and breakfast for you and your family is already prepared on the table!** You just need to sit down on the terrace or in the dining room of your rental villa and **enjoy the first cup of coffee of the day**. You'll tell our staff how you prefer your eggs prepared and you'll choose from the buffet all the other food and drinks.
On our standard breakfast buffet, you have: **coffee, tea, fresh milk, chocolate, fresh & seasonal fruit, breads, butter, marmalade, pancakes, cheese, bacon and Tuscan cold cuts, eggs made in different ways, sandwiches, home-made cakes and sweets, cereals, fruit juices.** You can make you own special request and we will personalize the menu.
We try to take organic food for this buffet as much as we can.

More info:
**https://www.ariannandfriends.com/cooking-classes/breakfast-service-at-your-villa/**

**€ 300** for min 4 people

Every extra person:
**€ 35** adult
**€ 20** child or teen
(4-17 years)

*The staff needs to be in the villa at least 1 hour before breakfast is served***.**



# C. HANDS-ON COOKING CLASSES AT YOUR VILLA IN TUSCANY

This is the **best family activity** you can book with us. It will be **fun and educational**, for grown-ups and young children. Everyone will learn something new and have fun during the preparation of the meal. **Learn how to cook delicious Tuscan specialties with a local cook and an English-speaking guide in the kitchen of your villa.**

We will arrive at your villa bringing all the **fresh ingredients** and equipment with us and we will prepare with you, **from scratch,** an unforgettable meal. Then, we will set your table in the garden, veranda or dining room and we serve the food you have all prepared!

You'll be given a **kitchen apron and a booklet for taking notes**. Everything will be coordinated by our guide, who will be also your **story teller**. It will be great to learn not only the recipe, but also its **historical and cultural background**. You know that we **Italians live for (good) food and 90% of our conversations are about food!** Food is a huge part of our culture, and it has become part of our lifestyle. So, with this experience, you'll learn why.

We are ready to share with you the most interesting **secrets of Tuscan and Italian food, and some culinary tricks**, along with the best cooking tips from Grandma!

**Wine will be served during the class** for better results (!) and of course during the meal. The class lasts between 2 and 4 hours depending on the menu chosen and on your interaction.
The menu must be the same for all participants, so you will have to choose dishes that are suitable for everyone in your group. We can accommodate alternative dishes for any people with food restrictions (gluten free, dairy free etc). This will be at an extra charge. Please ask us for a quotation in advance.

Choose 2-3-4 traditional Tuscan dishes, or a class with a focus on pizza, or on pasta, or wild boar "cinghiale", or even on the truffle delicacy.
See the menu list here for the traditional menus.

**The cooking class is informal, and we want to make you feel at home and part of our big Tuscan family.**
*Staff need to be in the villa at least 30 minutes before starting the class to set up, set the table, working stations, ingredients and tools.*

**Travel costs apply: see below the section about travel costs, terms and conditions**

More info:

**https://www.ariannandfriends.com/cooking-classes/in-home-cooking-classes-tuscany/**

**PRICES**

**C2. 2-course typical Tuscan menu:** choose any 2 dishes from the menu list – not 2 fresh pastas
**OR C6. Pizza lab:** focaccia, several types of pizzas, sweet pizza
**OR C15. Pastry class:** 3 desserts of your choice, see special list below
**€ 430 for 2 people**
Additional person:
**€ 60** adult
**€ 50** teen (12-17 years)
**€ 35** child (4-11 years)

**C3. 3-course typical Tuscan menu:** choose any 3 dishes from the menu list – not 2 fresh pastas
**€ 480 for 2 people**
Additional person:
**€ 65** adult
**€ 55** teen (12-17 years),
**€ 40** child (4-11 years)

**C4. 4-course typical Tuscan menu:** choose any 4 dishes from the menu list – not 2 fresh pastas
**OR C8. Pasta & Pizza :** 1 pasta with sauce + focaccias + various pizzas + sweet pizza
**OR C9. Pizza, Cecina & Tiramisu:** several pizzas, traditional chickpea tart, typical tiramisu
**OR C11. Cinghiale Night:** fresh pasta with wild boar sauce, wild boar stew and polenta, biscotti
**OR C13. Vegan Menu: 4**-courses menu
**OR C14. Lasagna with olive oil and wine tasting**
**€ 530 for 2 people**
Additional person:
**€ 70** adult
**€ 60** teen (12-17 years)
**€ 45** child (4-11 years)

**C7. Pasta class:** 2 types of fresh pasta+ 2 sauces
**€ 470 for 2 people**
Additional person:
**€ 60** adult
**€ 50** teen (12-17 years),
**€ 40** child (4-11 years)

**C10. Truffle menu:** 3 truffle-based dishes from the menu list+ selection of cheese & honey
From 2nd January to 10th October, we will use fresh black or spring truffles
**€ 560 for 2 people**
Additional person:
**€ 70** adult
**€ 50** teen (12-17 years)
**€ 40** child (4-11 years)
From 11th October to end of December we will use fresh winter white truffle too, with the following rates:
**€ 640 for 2 people**
Additional person:
**€ 100** adult
**€ 70** teen (12-17 years)
**€ 55** child (4-11 years)

**C12. Vegetarian & ancient grains:** 3-courses menu, see special menu list below
**€ 480 for 2 people**
Additional person:
**€ 60** adult
**€ 50** teen (12-17 years)
**€ 40** child (4-11 years)

**CLASSICAL MENU LISTS**

**THIS here IS THE LINK TO THE MENU LIST For the options C2 – C3 – C4**
the 2,3 or 4-courses cooking classes

menus of the other options are listed here below

## SPECIAL MENU LISTS for other type of cooking classes

**C12. Vegetarian & ancient grains**

Choose any 3 courses from the following menu selection:

- *Pasta dell'orto,* Handmade fresh pasta with a vegetarian seasonal sauce of your choice
- *Insalata di farro,* Farro salad prepared with seasonal vegetables
- *Zuppa di farro alla garfagnina*, Tuscan-style thick farro soup
- *Minestra di ceci, (con o senza riso),* Thick chickpea soup (with or without rice)
- *Minestra di fagioli (con o senza pastina)*, Thick cannellini bean soup (with or without pastina)
- *Minestra di grani,* Thin grain and vegetable soup
- *Zuppa lombarda,* Thin bean soup and crispy bread
- *Fagioli rifatti*, Cannellini bean stew in tomato sauce
- *Panzanella,* Bread salad with tomatoes, cucumber, onion, and basil
- *Pappa al pomodoro,* Thick bread soup with tomato, garlic, sage, and basil
- *Dolce all'olio,* Olive oil cake
- *Biscotti alle mandorle o cioccolato,* Cookies or biscuits with almonds or chocolate

**C15. Pastry class**

Choose any 3 from beloved classics such as

- "Tiramisu", either traditional with coffee & chocolate, or with strawberries and chocolate or with oranges and cinnamon
- Fruit tart with Tuscan custard "Crostata di frutta"
- Chocolate salami-shaped cake "Salamino"
- Chestnut flour pancakes with ricotta cheese "Frittelle di farina di castagne"
- Traditional chocolate and pear cake "Torta cioccolato e pere"
- Festive specialties like "Ricciarelli", almond-flour-based
- Typical almond & chocolate biscuits "Cantuccini"
- Type of pie filled with Tuscan custard and pine nuts "Torta della nonna"
- Traditional apple cake Tuscan art "Torta di mele"
- Carnival sweets: Rice fritters and fried flat dough "Frittelle di riso" and "Cenci"
- Tuscan trifle with custard, sponge biscuits and liquor "Zuppa inglese"
- Sweet bread oven baked, with grapes and sugar (only August-December) "Schiacciata con l'uvaTruffle menu

**C10. Truffle menu**

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

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

- Risotto with truffle and burrata
- Fresh tagliolini pasta with truffle sauce
- Potato gnocchi with truffle sauce
- Chicken scaloppine with truffle sauce

Dolce/dessert: ricotta or pecorino cheese with truffle honey

**C13. Vegan Menu**

select <u>any 4 dishes</u> from the following options:

Antipasti:

- Panzanella: A symphony of flavors in a traditional bread and vegetable salad.
- Verdure Grigliate: Grilled vegetables with a parsley, garlic, and chili pepper topping, on rustic bread.
- Verdure Fritte: Crispy deep-fried vegetables that redefine indulgence.
- Crostini ai Funghi caldi e Freddi: Mushroom bruschetta, two delicious versions and 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 season)

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 penne or spaghetti with mushroom sauce
- Risotto o Pasta Zucchini e Pinoli: Risotto or Dried pasta penne with zucchini & pine nut sauce
- Risotto o Pasta agli asparagi: 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 o di mele: Olive oil cake or Apple cake
- Biscotti alle Noci: Nut biscuits

Frittelle di Farina di Castagne: Fried chestnut flour pancakes

# Please read!!!! ESSENTIAL INFORMATION ABOUT ALL CHEF SERVICES – please read !!!!

WHAT TO EXPECT FROM US

At Arianna & Friends, our cooks are not just culinary experts; they are friendly local individuals who **bring the warmth of family cooking to your table**. Rather than serving elaborate dishes, they craft meals using cherished **traditional recipes**, creating an experience reminiscent of home.
**Our cooks arrive equipped with fresh ingredients, prepare the meal on-site**, serve, and conduct a thorough cleanup, leaving your kitchen and dining space as they found it. **Bread** is always included, as well as a salad along with the second main courses when they don't include vegetables already.

We provide in-home chef/cooking services and bring our own utensils and tools. However, we utilize the villa's resources to set the table and serve the food. Tables, chairs, cutlery, glasses, or plates are not included. Additional arrangements can be made at an extra cost with an external provider.

WHAT WE ASK OF YOU

- ***Access and Timing***: Please, **ensure permission for our cooks to access the villa and kitchen.** Confirm that the villa is accessible at the agreed-upon time to avoid additional fees for waiting time. You find this information in the confirmation voucher.
- ***Preparation***: Please, **Leave the kitchen clean and free from personal items** for prompt service. Additional cleaning time will incur an extra fee.
- ***Table Settings***: Provide the correct number of table settings for your party size (chairs, cutlery, glasses, tableware). We will utilize only what is available.
- ***Punctuality***: Please, **be at the table on time**; delays will result in extra charges.
- ***Service Gaps***: if you book a full formula service, where the staff serves the food at the table, we plan for a 10-15 minute gap between the serving of one course and the serving of the next one. Delays from your side will be charged extra.
- ***Extended Services***: Please, inform us in advance if you plan to have a long dinner with additional activities such as **speeches, singing and dancing**. We'll provide a personalized quotation for extended service hours.
- ***Children's Meals***: If serving children first, expect an extra hour of service, charged accordingly.
- ***Menu choice:*** You are asked to choose a single menu for the entire group. **Each course counts as one dish**. For example, a three-course meal means choosing three dishes.
- ***Different menu choice:*** If you'd like to have different menus for different guests, this is possible at an additional cost. Please note that all food is prepared on-site, and a rental villa kitchen is not a restaurant kitchen, so additional preparation time will be required.
- ***Allergies and Restrictions***: Communicate any food restrictions or allergies at the time of booking. Last-minute changes are not possible.

Extra Charges:

**Delays result in a €15/half-hour (€30/hour) charge per staff member**

If your party consists of 1 to 4 people, there will be 1 or 2 staff members, depending on the chosen menu.
For parties of 5 to 8 people, 2 staff members will assist you.

# EXTRAS FOR ALL IN-HOME WINE & FOOD SERVICES listed in this catalogue

**EXTRA WINES**

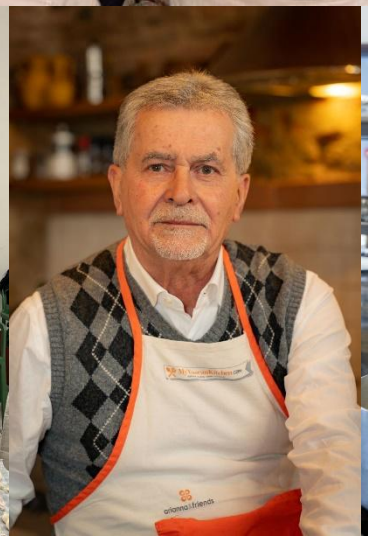
If you wish to have extra wines, we are happy to provide additional bottles of excellent Tuscan wines.

Rates vary from € 10 to € 50 per bottle, according to the type of wine requested.

**SPECIAL INGREDIENTS AND DISHES**

Upon request we can personalize the menu adding some items that are not listed here, at extra charge, such as BIRTHDAY CAKES from local pastry shops.

Our services focus on Tuscan dishes and local ingredients. Dishes that belong to other culinary traditions of different regions of Italy or even different countries might not be available.



# 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, sage leaves. 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.

**Pesce Antipasto 1** **Salvia fritta con acciughe** *Deep fried sage leaves stuffed with anchovies*

**Pesce Antipasto 2** **Crostino burro e acciughe** *Bruschetta with butter and anchovies*

**Pesce Antipasto 3** **Carpaccio di pesce (spada o salmone)** *Fish carpaccio (sword fish or salmon)* **GLUTEN FREE**

**Pesce Primo 4** **Risotto allo scoglio** *Seafood risotto* **GLUTEN FREE**

**Pesce Primo 5** **Spaghetti Martelli alle vongole** *Martelli spaghetti with clams*

**Pesce Primo 6** **Lasagne al pesce** *Fish lasagne*

**Pesce Secondo 7** **Seppie in umido con bietola o piselli** *Cuttlefish stew Tuscan style with chards or peas* **GLUTEN FREE**

**Pesce Secondo 8** **Seppie ripiene** *Stuffed Cuttlefish* **GLUTEN FREE**

**Pesce Secondo 9** **Stoccafisso alla pisana con patate** *Stockfish stew Pisa style with potatoes*

**Pesce Secondo 10** **Baccalà alla livornese** *Cod with a vegetable base and olives Livornese style*

**Pesce Secondo 11** **Baccalà con i porri** *Cod with a leek sauce*

**Pesce Secondo 12** **Cacciucco alla livornese** *Typical fish and shellfish thick soup in a red sauce Livornese style, served with crunchy garlic bread.*

***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

**Chiocciole** 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

arianna&friends
the most authentic tours in Tuscany

# BOOKING FORM

BORGO ALLE VIGNE
TUSCANY

## DETAILS OF CUSTOMER

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| ***FIRST NAME*** | | ***LAST NAME*** | | | | | |
| ***E-mail address*** | | ***Billing address*** | *Please, provide a billing address for our receipt of payment. **It's mandatory**. It is only for billing issues and nothing will be mailed.* | | | | |
| *Telephone number* *while in Italy* | | | | | | | |
| *Name of your villa at Borgo alle Vigne* | | ***N. of adults in your party*** | | ***N. of teens*** *12-17 years old* | | ***N. of children*** *4-11 years old* | |
| *Food restrictions* Last minute changes are not possible | | | | | | | |

## DETAILS OF SERVICES

| ***DATE & TIME OF SERVICE*** *You can list more than one date if you are booking multiple services* | ***CODE*** *As per catalogue. E.g.:E3* | ***NAME OF SERVICE*** | ***TOTAL RATE*** |
|---|---|---|---|
| | | | € _____.00 |
| | | | € _____.00 |
| | | | € _____.00 |
| | | | € _____.00 |

| | | |
|---|---|---|
| Please be aware of our **cancellation policy** below. Last minute cancellations for any reason are non-refundable. | ***TOTAL AMOUNT*** | **€ _____.00** |

**Arianna & Friends Srl - Via Salaiola 50/11, 56030 La Rosa - Terricciola (PI) - www.ariannandfriends.com info@ariannandfriends.com**
**Office Tel numbers and WhatsApp +39 348 3352039 and +39 334 9167724 available Monday-Friday 9:00-18:00 - Emergency Line & WhatsApp +39 329 6168473**

**HOW TO BOOK BY CREDIT CARD** Booking by credit card occurs through the advanced payment of the total amount as per the form above.

## *AUTHORIZATION OF CHARGE TO CREDIT CARD*

***The credit card holder*** _____

*Name(s)* *Surname*

authorizes the withdrawal of **the above mentioned total amount** from the following credit card: ***VISA*** ◯ | ***MASTERCARD*** ◯

***Card Number*** __ __ __ __ | __ __ __ __ | __ __ __ __ | __ __ __ __

***Expiry date*** ___ ___ | ___ ___ ___ ___ | _____

*M M Y Y Y Y* ***Holder's signature***

**This is a personal card ☐ OR this is a business card ☐**

**NOTES ON BOOKINGS VIA CREDIT CARD**

**In case of payments through a EU and non-EU business card the charge will be in Euro.**
**In case of payments through a EU personal card the charge will be in Euro.**
**In case of payments through a non-EU personal card, the charge will be in the currency of card's account. This means that the amount of the charge will be reckoned on the conversion rate of the day of the transaction. Markups or commissions applied by the tour operator's bank and the credit card holder's bank may apply.**

## HOW TO BOOK BY BANK TRANSFER

Booking through bank transfer occurs through the advanced payment of the total amount as per the form above. Please, **make sure that all bank fees are charged to your bank account** and that the payment is made in Euro (EUR - €).

**Beneficiary:** Arianna & Friends srl Beneficiary address: Via Salaiola 50/11, 56030, La Rosa - Terricciola (PI).

**Bank:** BANCA POPOLARE DI LAJATICO S.C.p.A Bank Address: Via Mezzopiano, 2 , Capannoli 56033, Italy

**IBAN: IT66 F052 3270 9200 0000 0030 023 SWIFT/BIC: BLJAIT3LXXX**

Please, make sure with your bank that the payment is made in Euro. Please be informed that any of such fees are to be on your side. Please, send us a copy of the issued transaction via email or WhatsApp..

## CANCELLATION POLICY

In case of cancellation by customers, they are requested to contact Arianna & Friends immediately. In the table on the right, they can find the percentage of the entire amount for the booking that will be retained as a cancellation fee depending on the number of days preceding their activity date.

| FROM | TO | Cancellation fee |
|---|---|---|
| Reservation day | 50 days before the date of the booked service | **30%** |
| 49 days before the date of the booked service | 30 days before the date of the booked service | **50%** |
| 29 days before the date of the booked service | 15 days before the date of the booked service | **70%** |
| 14 days before the date of the booked service | 0 days before the date of the booked service | **100%** |

## HOW TO RETURN THIS BOOKING FROM

The present form is valid as a booking contract for the services agreed on and listed here above. Print these pages, fill in and scan them or take a picture of them with your smartphone and make a JPG file. Alternatively, use a pdf printing program. Send the completed booking form to our main e-mail address info@ariannandfriends.com or via whatsapp to +39 348 3352039.

**DATA PRIVACY POLICY**

**The tour operator and travel agency Arianna & Friends Srl (here defined as the T.O.) through the website Ariannandfriends.com and through this catalogue complies with the General Data Protection Regulation (Regolamento Europeo n.2016/679). The T.O. understands the importance of maintaining the confidentiality of the information stored about the traveler while providing services. Contacts and other personal data the customer supplies are stored by the T.O. and will be used to provide the customer with the information they have requested. The collected information may be used by the T.O.'s staff to keep the customer updated about its newest activities and events. The T.O. will never willfully disclose identifiable information about any customer to any party without first receiving permission from that person. Yet, the T.O. is obliged to pass such information on to the relevant suppliers of accommodation (except credit card details), and, if required by them or by law, to security or credit checking companies and public authorities such as customs/immigration offices. The customer can remove any of the information that the T.O. stores about them, at any time, by sending an email to info@ariannandfriends.com or through a request of deletion from the T.O.'s mailing list.**

This booking form, including the following page, is understood, accepted and agreed by

*The Tour Operator & Travel Agency Arianna & Friends* *The Customer*

_____