



# Wedding menu

"Vingården"  
Season 2024

## GRAND APERITIF CORNER BUFFET

### DRINK CORNER

Fruit juices, Spritz From our own Winery: Rosato IGT Prosecco Millesimato DOC

### TUSCAN COLD CUTS

Raw ham Finocchiona Capocollo Salame  
Dried sausage

### THE SHEPARD'S CHEESES

Pecorino cheese of Pienza of different agings, served with Montalcino honey and our homemade jams  
Buffalo mozzarella twist and Fiordilatte mozzarella bites

### MIXED FRY

Seasonal vegetables

### FINGERFOOD

Tuscan tomato and bread soup Panzanella  
Chianina beef tartare

### TUSCAN BRUSCHETTAS

Chicken liver sauce  
100% Organic non-Filtered Extra Virgin Olive Oil from our farm  
Truffles from our Estate  
Artichokes and anchovy paste

### BAKER'S products

Rosemary ciaccino (focaccia bread typical of Siena) Hand-pulled breadsticks  
Bread (mixed-cereals, whole wheat Olour, ancient wheats Olour)



## PRIMI

*Two choices of First courses out of:*

### THE STUFFED PASTA

- RAVIOLI stuffed with ricotta and spinach
- RAVIOLI stuffed with pecorino cheese from Pienza
- CREPE stuffed with Cinta Senese sausage and asparagus
- CAPPELLACCI stuffed with Porcini mushrooms
- CAPPELETTI stuffed with Chianina beef

### PICI SENESI

- PICI with Tuscan ragu
- PICI with aglione
- PICI with bread crumbs

### TAGLIATELLE AND PAPPARDELLE

- TAGLIATELLE with Porcini mushrooms and Pachino tomatoes
- TAGLIATELLE with wild boar ragu
- TAGLIATELLE with duck ragu
- PAPPARDELLE with Cinta Senese ragu

### RISOTTI

- RISOTTO with Porcini mushrooms
- RISOTTO with Pachino tomatoes, basil, Burrata flakes
- RISOTTO with black/white (depending on the season) truffle from our Estate
- RISOTTO with Pecorino cheese of Fossa, caramelized pears and black pepper

### SPECIAL DISHES

- Chestnut gnocchi with Porcini mushrooms served on fondue of Pecorino cheese ( extra cost)
- Vegetarian mini lasagna with pesto of our basil
- Tuscan chickpea puree soup with rosemary bruschettas
- Tomato cream with fried bruschettas and basil oil



## SECONDO

*One choice of second course with side dish out of:*

Duck breast tagliata scalloped with orange  
Wood oven roasted Tuscan piglet  
Quarter of rooster simmered in Vin Santo  
Cinta senese filet with a scent of Colonnata lard  
Cinta senese filet in tuscan bread crust  
Chianina filet cooked sous-vide and served with Merlot sauce Tuscan meat skewer  
(fegatello, sausage, pork loin, Tuscan bread, bay leaves)  
Roasted potatoes with rosemary  
Stir-fried fresh spinach Seasonal mixed salad caramelize red onions  
Roasted seasonal vegetables Vegetable pie Aubergine caponata

## FROM OUR WINERY

IGT Toscana Red  
IGT Toscana Rosato  
Inlimited

## SWEET ENDING

Fresh fruit Mignon pastry  
Seasonal fruit  
Bubbles for the wedding toast

## COFFEE TIME

Espresso Decaffeinated coffee

## MENU PROPOSAL FOR KIDS

Plain pasta or with tomato sauce Chicken cutlet with potatoes  
still and sparkling water Coca-Cola and Fanta



## ADDITIONAL

### A BIT OF SWEETNESS

*Extra cost*

Range of chocolates, a variety of the chef's biscuits, sweet wine (Passito) and Vinsanto

or

Candy Bar (lollipops, gummy candy, marshmallows)

or

Ice-cream Truck (artisanal ice-cream - choice of 5 Flavours)

or

Single-serve delicacies: panna cotta, tiramisu, chocolate mousse, wild berries cheesecake), Rum cream

### OPEN BAR

*Extra cost*

Aperol Spritz Mojito Cuba Libre Gin Tonic Gin Lemon Vodka Tonic Vodka Lemon Beer

### MIDNIGHT SNACK

*Extra cost*

PIZZA SPECIAL

or

PASTA WITH AGLIO, OIL AND CHILI PEPPER

or

MINI HAMBURGERS WITH OUR SAUCES

or

PORCHETTA



## THE PROPOSAL INCLUDES:

Still and sparkling water in glass bottles

Table: round, rectangular, country-chic

Chairs: steel or wood

Table linen: white cotton; table cloth or runner with matching napkins

Cutlery: inox English

China: white without decorations

Glasses: plain glass without decoration

Preparation of the buffet, 30% of seats in the aperitif area

Dining room service and kitchen service

On request possibility of being served:

gluten-free, vegetarian, vegan, with attention to any intolerance.

### *Service duration*

aperitif 1,30hr. - seated dinner 2 hours. Extra service hours euro 200,00/each