



arianna&friends

the most authentic tours in Tuscany

Private chef services at your Villa in Tuscany



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IN-HOME WINE & FOOD SERVICES

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.

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.

For example, 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. 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!*

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/3OI3iwi>

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 2 dishes of your choice from the menu link	€ 240	€ 40	€ 30	€ 25	2.5 hours	
E3. Typical menu - 3 courses 3 dishes of your choice from the menu link	€ 280	€ 45	€ 35	€ 30	3 hours	
E4. Typical menu - 4 courses 4 dishes of your choice from the menu link	€ 320	€ 50	€ 40	€ 35	3.5 hours	
CLASSIC ITALIAN MENU OPTIONS						
E5. Lasagna night Lasagna main course + mixed salad + dessert	€ 240	€ 40	€ 30	€ 25	3 hours	 
E6. Pizza party Many types of pizzas + mixed salad + sweet pizza (if you have a wood burning oven, please provide enough wood)	€ 260	€ 40	€ 30	€ 25		
E7. Pasta time Fresh tagliatelle + stuffed ravioli with two sauces of your choice	€ 280	€ 40	€ 30	€ 25		
E9. Antipasti family style 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) Mixed grilled meat (chicken, pork, beef) + vegetables + dessert	€ 340	€ 55	€ 40	€ 35		

THEMED MENU OPTIONS

E10. Cinghiale night Fresh pasta and wild boar sauce + wild boar stew & polenta + dolce	€ 340	€ 55	€ 40	€ 35	3,5 hours	
E11. Fish menu 3 dishes of your choice from the fish menu list + dessert	€ 340	€ 55	€ 45	€ 35	3 hours	
E12. Full party – Min. 4 people Selection of antipasti from the chef with prosecco + 2 main dishes of your choice from the menu link + dessert	Minimum 4 people € 460	€ 60	€ 50	€ 35	4 to 5 hours	
E13. Bistecca night Original T-Bone steak Fiorentina + antipasti + dessert from the chef (please make sure you have a grill/barbecue we can use)	€ 340	€ 55	€ 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

This chef service has been our best seller in 2024.

Join us for a six-course journey through the heart of Italian tradition. This is not just a dinner; it's an authentic **experience inspired by the warmth of a big family Italian gathering**. Each dish is rooted in our culinary heritage and paired with six carefully selected wines to complement the flavors. Expect simple, genuine, and heartfelt cuisine that brings the spirit of Italy to your table.

Enjoy this 6-course menu with wine pairing, but 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 the 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 6 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 8-9 adults.



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! NEW 2025♥

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**. Our menu celebrates the lesser-known yet deeply rooted dishes of Italy, treasured by locals but rarely explored by visitors.

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 more than a dinner—it's an exploration of authentic flavors that most visitors never encounter. Dare 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 (Chioccioline)
- 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 **NEW 2025**♥

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 three-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 course, 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 three-course beer pairing 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.

3-COURSE BEER MENU: 2 people: € 300, € 50/extra adult, € 40/teen, € 30/kid



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**. Please, ask the villa manager/owner BEFORE booking the service. 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 15 people, 2 to 3 staff members will assist you. For groups of 16 to 30 people, the team will include 3 to 5 staff members.

EXTRAS FOR ALL IN-HOME WINE & FOOD SERVICES

TRAVEL COSTS (per party, not per person):

No travel fee due if your villa is located within 25 minute-drive from our office in Terricciola, to locations such as Palaia, Lari, Peccioli, Terricciola, Chianni, Pontedera, Molino d'Era etc.

€ 60 for a 30-45-minute drive to locations such as Volterra, Montaione, San Miniato, Fucecchio, Gambassi, Castelfalfi, Pisa, Fauglia, Buti, Vicopisano

€ 110 for a 50-70-minute drive to locations such as Vinci, Lucca center, Livorno, Pomarance, Rosignano, San Casciano V Pesa, Viareggio, Montespertoli, San Gimignano, Colle V Elsa

€ 160 for a 75-90-minute drive to locations such as Lucca northern area, some Chianti vilages, Siena, Follonica, Fiesole, Florence, Sesto Fiorentino

For distances over 90-minute drive, such as remote Chianti villages, Arezzo area, southern part of the coast, please ask for an estimate. The staff will need to overnight there, so extra fee is required.

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.



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. No table service and no wines are included. Kitchen will be cleaned up, but no service to the table is included in this offer. The dishes will be prepared and left in the fridge for you to eat anytime you want. Please, see the food list below.

Type of menu & code	basic rate for minimum 4 portions	Each extra portion	<p><i>All menus include some bread to go with the meal.</i></p> <p><i>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).</i></p> <p><i>Please, consume the food within 24 hours keeping the leftovers always in the fridge.</i></p> <p><i>No wine is included but possible at extra rate.</i></p> <p><i>Distance surcharge applies, please see this information in the EXTRAS below.</i></p> <p><i>Preparation time is between 2 hours and 4 hours depending on menu chosen.</i></p> <p><i>Some dishes can be made without meat for vegetarians, see below “ (also Veg)”</i></p>
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	

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

<i>To be eaten fresh, no need to warm up:</i>	<i>To be eaten warm, to be warmed up on the stove:</i>	<i>To be eaten warm, to be warmed up in the oven:</i>
<ul style="list-style-type: none"> - Panzanella Salad with bread, cucumbers, tomatoes - Grand salad with seasonal veggies and mozzarella - Farro salad with vegetables, cheese and tuna <i>(also Veg)</i> - 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 	<ul style="list-style-type: none"> - Cannellini bean stew with and sausage <i>(also Veg)</i> - “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 <i>(also Veg)</i> - Zucchini and tomatoes stuffed with meat <i>(also Veg)</i> - Beef stew in red wine sauce 	<ul style="list-style-type: none"> - Traditional meat lasagna - Vegetarian lasagna - Cannelloni pasta stuffed with ricotta and spinach and with a tomato sauce - Eggplants parmigiana - Oven baked vegetables

Rates are valid for villas located within 30-minute drive from Terricciola. If the villa is reachable in over 30 minutes, distance fee apply. See page 11.

E 21. WINE TASTING AT YOUR VILLA

Fancy to **try several wines of Tuscany without moving from your holiday home?** This is absolutely easy to do! **Our specialized staff** will come to **your accommodation** with **6 different wines** from our Tuscan area and will give you information about the **history and philosophy of each winery** and the features of each wine.

We are going to bring you our favorite wines from our favorite wineries, each with an interesting story to tell. Our expert guide will teach you proper wine tasting techniques and help you appreciate the subtle differences. **We will tailor the wine tasting experience** to your level of expertise, from beginner to connoisseur, from simple wine lovers, to wine experts.

Some local antipasti are served to accompany the wines. But you have also the possibility to **add a full 4 course meal + dessert** from the chef with dishes that match perfectly the wines. The selection of wines we make for you is as follows: **one white, one rosè, one basic red, two aged reds, 1 dessert wine.** In this way you will enjoy a large spectrum of what is available in the region and you will be able to taste the several flavors and aromas. We will open 1 bottle for each type of wine every 8-9 adults.

We will select wines made with both autochthonous grapes like **Sangiovese, Canaiolo, Colorino or Vermentino** and international grape varieties such as **Merlot, Cabernet, Viognier**. You will have a **variety of IGTs, DOCG Chianti of the Pisan hills and Supertuscan wines to enjoy.**

More info:

<https://www.ariannandfriends.com/cooking-classes/wine-tasting-in-villa/>

Mon-Sat

WITH SNACKS

(3 hours)

€ 500 for min 4 people

Every extra person:

€ 60 adult

€ 40 teen (12-17 years)

€ 20 kid (4-11 years)

WITH FULL MEAL

(4 hours)

€ 660 for min 4 people

Every extra person:

€ 70 adult

€ 50 teen (12-17 years)

€ 40 kid (4-11 years)



E 22. OLIVE OIL WORKSHOP AT YOUR VILLA

Do you want to get immersed in the traditions of Tuscany by simply sitting in the comfort of your Tuscan holiday home? Yes, this is possible! **Our expert and knowledgeable guide will come to your place and share with you everything you need to know about one of the symbols of Tuscany: extra virgin olive oil.**

When we say extra virgin olive oil, **we mean local culture, traditions, history, heritage and lifestyle.** This is what it will be all about. We will organize a comparative **olive oil tasting session in the dining room or on the terrace of your villa.**

You will be able to recognize the **difference between a quality olive oil made with love and care and a commercial one**, put into the market as a mass product.

Some **delicious bruschettas** are included.

In case you choose the **full meal option** made of 3 typical dishes and a traditional dessert, a local chef will come to the villa to prepare **traditional dishes** where extra virgin olive oil is one of the most important ingredients, even in the dessert! Some local wine (1 every 4th people) is included to make the experience complete.

You'll also learn **how to use the olive oil in the right way in the preparation of food.**

More info:

<https://www.ariannandfriends.com/cooking-classes/olive-oil-workshop-at-your-villa/>

Mon-Sat

WITH SNACKS

(2,5 hours)

€ 400 for 2 people

Every extra person:

€ 40 adult

€ 30 teen (12-17 years)

€ 25 kid (4-11 years)

WITH FULL MEAL

(3,5 hours)

€ 520 for 2 people

Every extra person:

€ 50 adult

€ 40 teen (12-17 years)

€ 35 kid (4-11 years)



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 your 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.



E 23. COCKTAIL PARTY AT YOUR TUSCAN HOME

Fancy to have a **professional bartender at your villa** during your stay for a great cocktail party? We have the solution! Our bartender Angelo is the boss of cocktails and he will come to your villa to prepare for you his creations:

Americano, **Spritz**, Green Spritz, Limoncello Spritz, Cuba Libre, **Gin & Tonic**, Vodka Lemon, **Caipirina**, Mohito, **Hugo**, **Frozen Margarita**, Pina Colada, London Mule, Moskow Mule, Mexican Mule, Japanese ice Tea, **Midori Sour**, Hamingway Papa Special...

Choose your favorite ones!

These are served with little snacks (olives, bread, chips)

Here some suggestions of cocktail packages, but we are ready to personalize the offer:

LIGHT PARTY

To start: **1 bottle of prosecco** every 4 people

To enjoy: **3 cocktails per person**

FULL PARTY

To start: **1 bottle of prosecco** every 2 people

To enjoy: **5 cocktails per person**

According to the type of package you want to order, the bartender will bring to your home the right number of bottles, and also some little extra, for you to try further cocktails. Extra cocktails will be paid onsite € 15 each

More info:

<https://www.ariannandfriends.com/cooking-classes/cocktail-party-at-your-tuscan-home/>

LIGHT PARTY

3 hours

Min 4 people € 460

Every extra person € 60

FULL PARTY

5 hours

Min 4 people € 640

Every extra person € 90

Additional travel costs apply:

Villas located 30 to 60 minutes
from Pontedera: € 50

Villas located 65 to 90 minutes
from Pontedera: € 80

Travel fee is per party, not per
person





<https://www.ariannandfriends.com/cooking-classes/private-chef-tuscany/>

MENU LIST TO CHOOSE FROM FOR: FULL CHEF SERVICE & COOKING CLASSES

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 if 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)

On request, we can use gluten-free bread for the various bruschettas & crostinis



PRIMI / FIRST MAIN COURSE (pasta -soups-risottos)

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 PENNE or SPAGHETTI FROM THE LOCAL FACTORY "MARTELLI"

Choose your favorite pasta sauce here below for your penne 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** Typical 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 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



DOLCI / DESSERTS

- Dolce 1* **Cantuccini alle mandorle e cioccolato** Typical almond & chocolate biscuits
- Dolce 2* **Dolce all'olio** Home cake made with olive oil
- Dolce 3* **Torta di mele** Apple cake Tuscan style
- 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**

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



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 frita 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)*

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*

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: If you choose Cacciucco this requires a lot of preparation and is considered as a primo and secondo together. It is a very generous portion. So, if you choose Cacciucco, then you should choose only one appetizer with it. The combination will be more than enough!



SPECIAL: TRUFFLE MENU

Truffle menu is comprised of 1 antipasto, 2 main courses (to choose among the list below), 1 dessert, all served with fresh seasonal truffles.

Truffle sauces are all milk/cheese/butter based. Not ideal for lactose or dairy free diets.

This menu is just for the truffle menu chef service or cooking classes, where all dishes are truffle-based.

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



INFO FOR ALL TYPES OF MENU: You are asked to choose a single menu for the entire group. Each course counts as one dish.

BOOKING FORM

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 accommodation	Please, provide the name of your hotel/B&B/resort:	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 <i>You can list more than one date if you are booking multiple services</i>	CODE <i>As per catalogue. E.g.:E3</i>	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

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 G. Carducci 9, 56037 Peccioli (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

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**. Please, **ask the villa manager/owner** BEFORE booking the service. 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 15 people, 2 to 3 staff members will assist you. For groups of 16 to 30 people, the team will include 3 to 5 staff members.