



arianna&friends

the most authentic tours in Tuscany

IN-VILLA: Exclusive Services for your holiday home in Tuscany



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Exclusive In-Villa Services for Your Tuscany Holiday Retreat -2025

Discover all the services available for you to enjoy during your stay in your Tuscan rental home. Experience our local culture and traditions by connecting with friendly locals, each sharing their unique professional expertise and personal stories, offering you a true taste of Tuscany

IN-HOME FOOD & WINE SERVICES

- ✓ A local chef
- ✓ Pizza party, grill party
- ✓ Hands-on cooking class
- ✓ Wine tasting
- ✓ Olive oil tasting
- ✓ Breakfast service
- ✓ Cocktail party

BEAUTY & WELLNESS

- ✓ Massages
- ✓ Yoga sessions

MUSIC, ART & ENTERTAINMENT

- ✓ DJ and live music
- ✓ Family portrait with a professional photographer



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 passionate and friendly 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, Granny or Granpa** with a big passion for cooking, will create for you the same dishes they prepare for their 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 for 2 people	Extra adult	teen 12-17 y.	kid 4-11 y.	Prepara tion time	Kids 0-3 years free of charge
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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 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 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	<i>All menus include some bread to go with the meal.</i> <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> <i>Please, consume the food within 24 hours keeping the leftovers always in the fridge.</i> <i>No wine is included but possible at extra rate.</i> <i>Distance surcharge applies, please see this information in the EXTRAS below.</i> <i>Preparation time is between 2 hours and 4 hours depending on menu chosen.</i> <i>Some dishes can be made without meat for vegetarians, see below “ (also Veg)”</i>
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>
- 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	- 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	- 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 wine expert staff will come to your accommodation for a tasting of **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.**

It will be a fun and educational **blind tasting session**, where 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** and vegetables are included in the tasting so you can properly appreciate the savor and the qualities of the good olive oil.

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 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.



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/>

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 above the section about travel costs and extras

More info:

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



C2. 2-course typical Tuscan menu (choose any 2 dishes from the menu list)

OR C6. Pizza lab (focaccia, pizzas, sweet pizza)

OR C15. Pastry class (3 desserts of your choice, see special list below)

€ 430 for 2 people

Additional person:

€ 55 adult

€ 45 teen (12-17 years)

€ 35 child (4-11 years)

C3. 3-course typical Tuscan menu (choose any 3 dishes from the menu list)

OR C7. Pasta class (2 types of pasta+ 2 sauces)

OR 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)

C4. 4-course typical Tuscan menu (choose any 4 dishes from the menu list)

OR C8. Pasta & Pizza (1 pasta with sauce + 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:

€ 65 adult

€ 55 teen (12-17 years)

€ 45 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)

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

SPECIAL MENU LISTS for other type of cooking classes

C12. Vegetarian & ancient grains

Choose any 3 courses from the following menu selection:

- Fresh pasta with a vegetarian sauce
- Salad of spelt or farro, adorned with seasonal vegetables
- Legumes (chickpeas or beans) or grain soup
- Panzanella bread salad with tomatoes, cucumber, onion, and basil
- Pappa al pomodoro bread thick soup with tomato sauce, garlic, sage, and basil
- Cookies or biscuits with almonds or chocolate

C10. Truffle menu

Choose 2 of the main courses:

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



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"**
- Tuscan trifle with custard, sponge biscuits and liquor **"Zuppa inglese"**
- Sweet bread oven baked, with grapes and sugar (only August-December) **"Schiacciata con l'uva"**



C13. Vegan Menu

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.





MUSIC & PHOTO-SESSIONS

E.24 A LOCAL DJ AT YOUR VILLA

Are you celebrating a special event? Would you like to have fun with your family and friends at your villa in Tuscany? Our **DJ Zio Bruno (Arianna's uncle)** will come to your villa for the best party ever. You can provide us with your **song choices** or simply specify the type of music you prefer.

If you like singing you could combine the DJ service with a **karaoke experience**. Our DJ **Zio Bruno is also passionate about photography**, so he can take wonderful photos of you and your friends or even a **video**.

If you really want to organize the most special event, you can combine the DJ service with a [cocktail party!](#)

Dancing, singing, and drinking, what a night! Zio Bruno DJ is in the house!

The whole event can be customized.

Optional extras:

- Some pictures can be also printed on site; 10x15cm or 15x20cm
- On site printing of pictures with a logo or a slogan
- 3D gadgets can be printed in advance.

More info:

<https://www.ariannandfriends.com/day-tours-activities/family-portrait-at-your-tuscan-home/>

Saturday and Sunday:

2 hour DJ service

For up to 50 people (1 staff member)
€ 300

3 hour DJ service + Karaoke

For up to 50 people (1 staff member)
€ 350

4 hour DJ service + Karaoke + Photoshooting

For up to 10 people (1 staff member)
€ 400
For up to 50 people (2 staff members)
€ 650

5 hour DJ service + Karaoke + Photoshooting + Minivideo

For up to 10 people (1 staff member)
€ 450
For up to 50 people (2 staff)
€ 750

From Monday to Friday:

add € 80 when only 1 staff member
add € 130 when 2 staff members

Extra hour: € 60 for each member of the staff

Possible travel costs might be added to the total amount



L9. FAMILY PORTRAIT AT YOUR TUSCAN VILLA

Travelling with your family in Tuscany? **Would you like a professional photographer for a family shoot at your villa in Tuscany?**

Sebastian, our number-one photographer, will take several different types of photos, from group photos to couples and personal ones. **The best time for this activity is late afternoon, before sunset, to catch the beautiful light and lower temperatures (in the summer).**

Files will be delivered via online transfer through a private download page within 4 weeks from the shooting day. The number of photos received is around 75- 100. **Every picture will be professionally and individually edited in color and black and white,** one copy in full, original resolution for printing and one copy in lower reduced resolution for web sharing.

The photos will belong to you, and you can use them and print them as you prefer.

More info:

<https://www.ariannandfriends.com/day-tours-activities/family-portrait-at-your-tuscan-home/>



Family portrait, 2 hours € 760 , 4 hours € 1200

Engagement, 2 hours € 680

Weddings, from € 1400, ask for a quotation

Potential travel costs will be added to the total amount.



BEAUTY & WELLNESS

MP2. MESSAGES

Your body and soul need to be fed with care and positive vibes. Our professional masseurs can help you do this. They will come to your villa with all equipment needed for a relaxing or energizing session. Choose the best type of massage for your needs:

Destressing massage, Swedish massage, Californian massage, Relaxing/Aromatherapy massage, Anti-cellulite massage, Thai massage.

1 x 30-minute massage € 60 per person
1 x 60-minute massage € 100 per person
1 x 90-minute massage € 140 per person

Travel costs (not per person, but per party)

€ 1,00 per km from their studio in Fornacette to be paid onsite

More info:

<https://www.ariannandfriends.com/packages/wellness-holidays-in-tuscany/>

Operators provide the professional massage bed(s) and utilize all measures of safety in accordance with the current laws and regulations and they have insurance for each service.

Up to 3 massages at the same time are possible. Any day of the week available.



Y1. YOGA AT YOUR VILLA

Our lovely and patient instructor, with years of experience, will come to your villa and organize 1-hour sessions of yoga for you and your family. She will bring you mats to use during the lesson. This can be organized indoor or outdoor depending on the spaces you have available.

Yoga at your villa

1-hour Yoga session for 1-2 people: € 220
Additional person: € 25

These prices are valid within 15-minute drive from Terricciola. If your villa is further away, travel fees apply, to add to the total: Up to 16-30 minutes: €25 // Up to 31-45 minutes: €40 // Up to 44-60 minutes: €50

More info:

<https://www.ariannandfriends.com/packages/wellness-holidays-in-tuscany/>



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

Arianna & Friends

The Customer

FOR ALL COOKING CLASSES AND CHEF SERVICES: 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.