

Welcome at Oliviera Winery*

meeting at the water well

Time to say Ciao and Grazie, sipping a glass of White Sparkling Wine and visit the small wine cellar (if you wish)

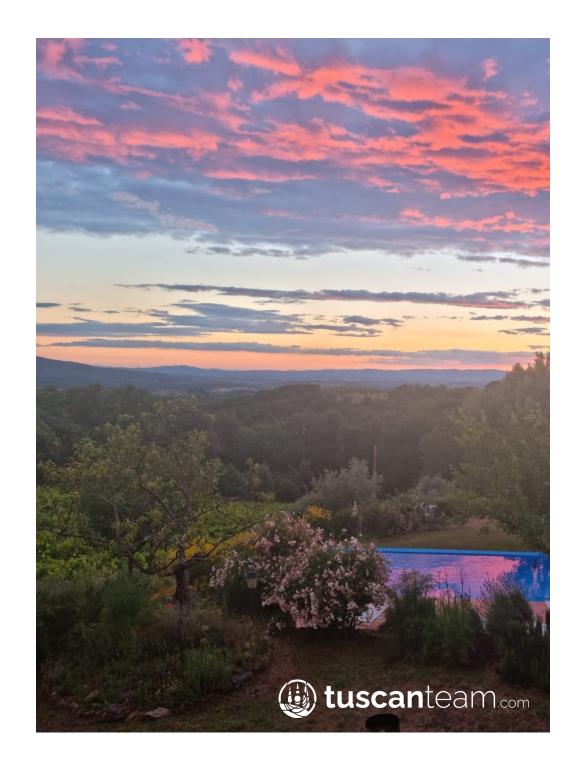
* 6.00 pm in May and October 6.30 pm in June, July and September

Walk to Andrea's Villa*

time to take a sit and enjoy the sunset, wine and dinner

* 6.30 pm in May and October *7.00 pm in June, July and September

PN: on't worry, it's just 3 minutes walking distance but ladies are NOT invited to use shoes with heels



Menu

Seasonal Vegetable Pie

Wine: Rosè

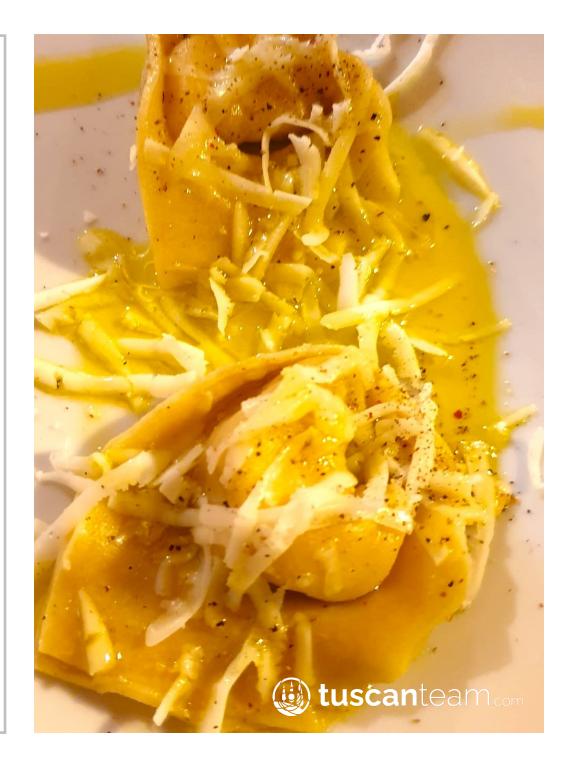


Tortelloni Cacio e Pepe

Hand Made Tortelloni* filled with Organic Buffalo Ricotta cheese from Maremma, Extra Vergin Olive Oil, Pecorino Cheese and Black Pepper

> *made with ancient grain flour with low natural gluten content

Wine: Rosè and Chianti Classico



Pici al Ragù

Hand Made Pici* with Cinta Senese Pork and Veal meat sauce or Fake Meat sauce (Vegetarian)

*made with ancient grain flour with low natural gluten content

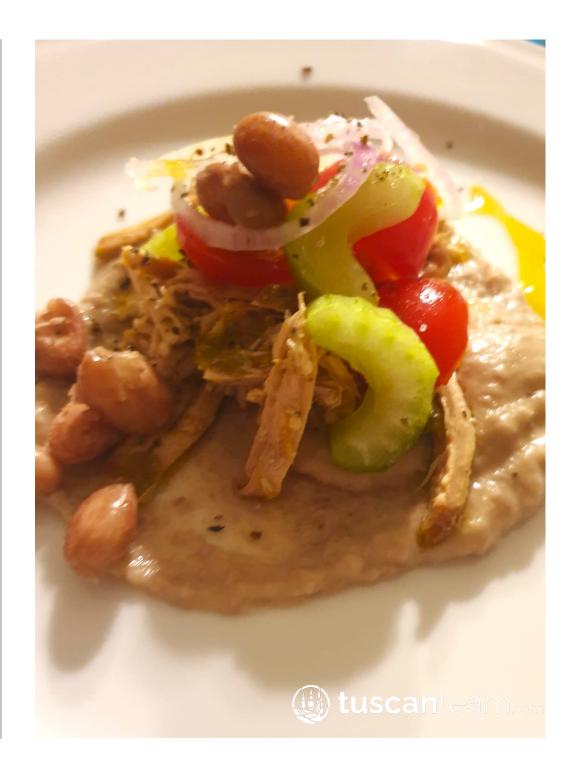
Wine: Chianti Classico



Tonno del Chianti (Chianti's Tuna)

Gently boiled Cinta Senese Pork meat kept in Extra Vergin Olive oil served with Tuscan Beans, Green Salad, Cherry Tomatoes and a touch of Black Pepper

Wine: Chianti Classico Riserva



Insalata di Cioccolato (Chocolate Salad)

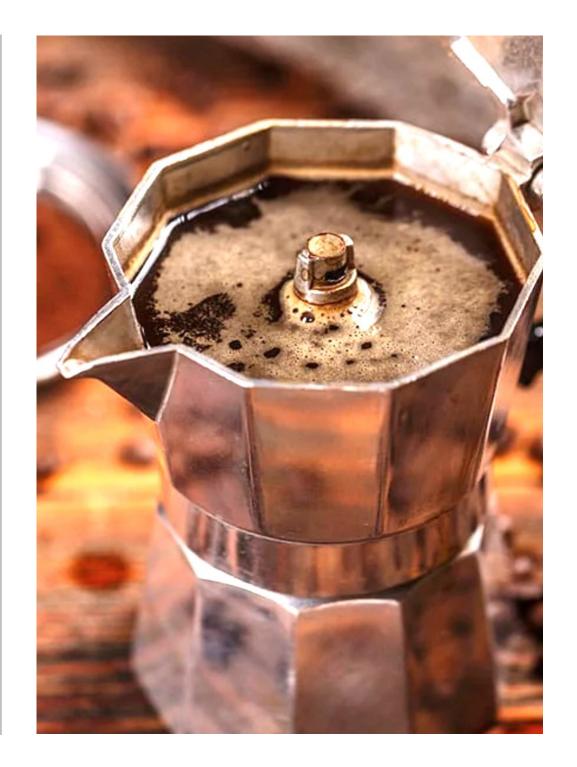
Extra Vergin Olive Oil and Chocolate Dessert

Wine: Chianti Classico Riserva and Gran Selezione



Espresso alla Moka

A Sweet little surprise to enjoy your Caffè



Faq

Where dinner is taking place?

Chianti Classico Wine Region. Near Siena, on the road to Vagliagli. 10 minutes from Siena Nord highway exit.

How many people?

Maximum 25 people are attending the dinner. In case of bad weather dinner will be held indoor.

How do I book?

visit www.tuscanteam.com/shop

Can we privatize the evening?

Yes we're happy to customize private evenings

I am allergic to....

And we deliver a special custom menu









