



# Menu

*A Tuscan touch for your event*

Casual buffet-style proposals for a welcome dinner or a farewell brunch



## *Barbecue*

Variation of 'bruschette'  
Caprese salad with buffalo mozzarella

Pasta with Chianina beef ragoût  
Spelt salad

Variation of grilled meat  
(small sausages, pork ribs, lamb ribs, chicken, Fiorentina steak)

Assorted grilled vegetables  
Mixed salad  
Oven roasted potatoes

Tiramisù del Castello



## *Family Tuscan Dinner*

Selection of local salami and pecorino sheep cheese  
Variation of 'bruschette'

Ribollita with naturally leavened bread and Banfi extra virgin olive oil  
Broiled lasagnetta with Chianina beef ragout  
Home-made pinci with seasonal vegetables and sausage

Fillet mignon wrapped in Cinta Senese ham on a Brunello reduction

Assorted grilled vegetables  
Mixed salad

Selection of desserts



## *Brunch*

Selection of focaccia  
Bruschette with tomato and basil

Selection of cheese with honey and Banfi plum jam  
Selection of traditional local salami  
Beef carpaccio on green salad with Etrusca Sauce  
Spinach quiche with braised onion

Home-made pasta with vegetables and cherry tomatoes  
Broiled lasagnetta with Chianina beef ragout

Chianina roast beef

Assorted grilled vegetables

Mixed salad

Oven roasted potatoes

Banfi plum jam and almond tart

Mineral water