

# La Collina Del Sole

Maria will cook all the food using local ingredients with free range poultry & eggs from her farmyard, and home grown vegetables & fruit. All vegetables and fruit are cooked and served when in season

Please find the suggested menus and the Pizza Experience menu - For children who prefer a simple homemade tomato sauce, please specify and it will be made free of charge in addition to a more substantial sauce. If you have any queries do not hesitate to speak to Maria or call Chrissie.

## **MENU at 20 EURO per person**

**Delivered to La Collina del Sole. Ready for you to cook at your convenience.**

### Pre-Starter

Bruschetta - Crusty bread with fresh tomato and basil topping

### PRIMI - Choose one option

Lasagne al ragù-Lasagne with beef & tomato sauce

Lasagne ai funghi- Lasagne with local porcini mushrooms

Lasagne alle verdure - Lasagne with home-grown vegetables

Farro freddo - Barley tomato and basil salad

Minestra di faro- Barley soup a local delicacy

Cannelloni di ricotta e verdure al forno - Cannelloni filled with vegetables & local ricotta

Pasta (spaghetti, tagliatelle, capellini, penne) - Pasta with the following sauces:

Pesto - Homemade pesto

Pomodoro - Homemade tomato sauce

Verdure - Delicious home grown vegetables - highly recommended!

Arrabbiata - Slightly spicy homemade tomato sauce with chillies

Aglione e peperoncino - Fresh and spicy using garlic, oil and peppers

Amatriciana - Bacon and cream sauce

Funghi - Locally found funghi porcini sauce for mushroom lovers this is a must!

Ragù - Beef and fresh home grown tomato sauce

### SECONDI - Choose one option

Tacchino in salsa verde - Cold turkey in a light cucumber sauce, perfect for a hot summer's day!

Rosbeef- Roast beef Italian style, with local beef cooked slowly and served cold - delicious!

Arrosto di maiale - Roast pork, locally reared, slow roasted Italian style - very succulent

Coniglio alla cacciatora - Rabbit [home reared] cooked in olives and home grown tomatoes

Pollo alla cacciatora - Chicken [home reared] with olives and home-grown tomatoes

Vitello tonnato - For a hot summer's day, cold thinly sliced veal with a tuna sauce, very Italian!

Frittata con le verdure dell'orto - A delicious mixture of vegetables in potato puree.

Caprese - Tomato, mozzarella cheese and basil salad a light and fresh vegetarian option

Parmigiana di Zucchine o melanzane - Courgette or Aubergine gratin a vegetarian option.



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## CONTORNI - Salad

Insalata pomodori o mista - Tomato salad or mixed leaf or mixed leaf and carrot salad

## DOLCE - Pudding - Choose one option

Gelato alla crema - Vanilla Ice cream, can be home-made or local

Tiramisù - Delicious!

**MENU at €30 EURO per person - a Feast Cooked in and served at La Collina del Sole**



## ANTIPASTI MISTI - Mixed Antipasti

The full selection will be served unless items are excluded by you

Verdure grigliate - grilled vegetables

Torta alle erbe o patate - Potato or herb patty rather like a quiche but with more vegetables

Crostini Toscani - Tuscan crusty bread selection topped with:

Funghi - locally found Porcini mushrooms, others with chicken liver mix, other with homemade sausage, and more still with salsa rossa - a light tomato sauce

## PRIMI - Starters choose one option

Tagliatelle o spaghetti fatti in casa - Homemade pasta with the following sauces:

Ragù di carne con panna - Homemade tomato sauce with meat and cream

Pesto - Homemade pesto sauce

Funghi - Locally found porcini mushroom sauce

Pomodoro - Homemade tomato sauce with home grown ingredients

Risotto ai funghi - Risotto with porcini mushrooms locally found

Pasta ripiena con ricotta e verdura (bietta, borragine e ortica) al forno - Pasta parcels filled with home grown vegetables contains Swiss chard, borage and nettles in ricotta

Lasagne al ragù - Lasagne with tomato and beef sauce

Lasagne ai funghi - Lasagna with porcini mushrooms and other local mushrooms

Lasagne alla verdura - Lasagna with home grown vegetables

Minestra di faro ai funghi - Barley soup with local funghi porcini - a local vegetarian delicacy

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## SECONDI - Choose one option

Tagliata di manzo con rucola - Roasted beef thinly sliced with rocket

Pollo arrosto con erbe aromatiche - Roast home bred chicken with aromatic herbs

Verdure ripiene di carne o ricotta e fiori di zucca al forno - vegetables filled with meat or ricotta cheese with courgette flowers.

Milanese - Veal slices breaded and fried

Pollo fritto - Fried Chicken - A la Italiana!

Cinghiale in umido con polenta - wild boar - locally found cooked in a stew with polenta

Parmigiana di Zucchine o melanzane - Courgette or Aubergine gratin a vegetarian option.

## CONTORNI vegetables or salad - 2 of your choice

Patate fritte o al forno con rosmarino - Potatoes roasted with rosemary or fried

Verdure cotte al vapore con erbe aromatiche - Steamed home grown veg with aromatic herbs

Fagioli alla salvia - Borlotti beans cooked with sage

Insalata mista - Mixed green leaf, carrot and tomato salad

## DOLCE - pudding

Tiramisù - Delicious!

Gelato alla crema con frutti di Bosco - Homemade vanilla ice cream & local fruits of the forest

Pan di spagna con Macedonia e gelato - Light sponge cake with fruit salad and ice cream

Bavarese allo yoghurt con salsa di frutti di Bosco - suitable for vegetarians and gluten intolerant gourmands.

Should you wish to have an extra primo or secondo please add €5 per person.



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## PIZZA EXPERIENCE

At 120 EURO for 6 people or 160 Euro for 10 people.

This experience will take at least 3 hours to fully appreciate and enjoy. It includes making the "pomarola" sauce, preparing the dough, making the Pizza and cooking your very own creation!

This meal includes pudding / Dolce. The Pizza base is usually tomato sauce and mozzarella you then add the topping or toppings of your choice - For best results choose a variety of Pizza types which can be sampled by all. If there is Pizza Dough left over Maria will make Focaccia in the Pizza oven for later ....

Prosciutto cotto - Ham

Funghi - Porcini mushrooms which are locally found

Salamino picante - Spicy sausage

Olive - Olives

Verdure - Home grown vegetables - highly recommended

Formaggi - Mixture of cheeses

Cipolla - Onion

Speck e mascarpone - A type of Parma ham and mascarpone cheese

Focaccia al rosmarino - Pizza dough bread with rosemary

If you are not an Italian speaker, in order to get the most of the pizza experience we recommend that you request a translator she charges €15 per hour and is very helpful.

We also have a BBQ Menu which includes locally caught trout and home reared pork at €30 per person, please ask Maria for further details.

