



CASTELFALFI TUSCAN DINING

A TASTE OF TUSCANY & BEYOND | WWW.SHAVYSTAYS.COM

Castelfalfi — a 1,100-hectare organic estate in the heart of Tuscany. Spread across five unique dining venues, from the Michelin-recommended Il Rosmarino to the rustic Trattoria Il Giglio, every dish celebrates farm-to-table philosophy. Fresh produce from the estate gardens, handmade pasta, wood-fired pizza, estate wines, and international favourites come together for an unforgettable culinary journey.

I. DINING VENUES AT CASTELFALFI

Venue	Style & Setting	Signature Experience
Il Rosmarino	Fine dining, Michelin-recommended. Elegant indoor setting with panoramic views.	<i>Tuscan tasting menus & estate wine pairings</i>
Trattoria Il Giglio	Traditional rustic trattoria. Warm, casual, authentic Tuscan.	<i>Homemade pasta & classic Tuscan comfort dishes</i>
La Via del Sale	Poolside casual dining. Relaxed outdoor setting.	<i>Light lunches, wood-fired pizza & fresh salads</i>
Enoteca	Intimate wine bar. Cozy, romantic atmosphere.	<i>Estate wines, artisan cheeses, cured meats</i>
Golf Club Restaurant	Casual clubhouse dining. Overlooking the golf course.	<i>International dishes & light Mediterranean fare</i>

II. BREAKFAST & CONTINENTAL MORNING PROVISIONS

Breakfast Course	Ingredients & Preparation	Style & Presentation
Italian Pastry Basket	Freshly baked cornetti, sfogliatelle, croissants, and estate-made jams.	<i>Served with butter, honey, and ricotta</i>
Tuscan Cold Cuts & Cheeses	Pecorino Toscano, prosciutto, salami, and marinated vegetables.	<i>Regional breakfast board</i>
Farm Fresh Eggs Any Style	Poached, scrambled, or omelet-style with local herbs and vegetables.	<i>Served with grilled tomatoes and Tuscan bread</i>
Fruit, Yoghurt & Cereals	Seasonal fruit platter, artisan yoghurt, muesli, and honey.	<i>Light Mediterranean start</i>
Italian Coffee & Juices	Espresso, cappuccino, fresh orange, and blood orange juice.	<i>Morning service</i>

III. ANTIPASTI — TUSCAN STARTERS

Selection	Flavor Profile & Ingredients	Culinary Origin
Crostini Toscani	Toasted Tuscan bread topped with chicken liver pâté, capers, and sage.	<i>Traditional starter</i>
Bruschetta al Pomodoro	Grilled bread with fresh tomatoes, basil, garlic, and estate olive oil.	<i>Classic Tuscan</i>
Tagliere di Salumi e Formaggi	Selection of Tuscan cured meats, pecorino, and crostini.	<i>Shared antipasto board</i>
Carpaccio di Agnello	Thinly sliced raw lamb with rocket, parmesan, and lemon dressing.	<i>Lamb carpaccio</i>
Burrata con Prosciutto	Creamy burrata with Parma prosciutto, tomatoes, and basil oil.	<i>Italian classic</i>
Verdure Grigliate	Grilled seasonal vegetables with estate olive oil and herbs.	<i>Vegetarian starter</i>

IV. INSALATE & ZUPPE — SALADS & SOUPS

Selection	Composition & Ingredients	Style
Panzanella	Tuscan bread salad with tomatoes, cucumber, red onion, and basil.	Summer classic
Caprese	Buffalo mozzarella, heirloom tomatoes, basil, and olive oil.	Italian classic
Insalata Mista	Mixed garden greens with balsamic vinaigrette.	Light starter
Ribollita	Hearty Tuscan bread and vegetable soup with cannellini beans.	Peasant classic
Pappa al Pomodoro	Tomato and bread soup with basil and estate olive oil.	Tuscan comfort
Acquacotta	Traditional vegetable soup with poached egg and pecorino.	Maremma tradition

V. PRIMI PIATTI — HANDMADE PASTA & RISOTTO

Dish	Preparation & Ingredients	Style
Pappardelle al Cinghiale	Handmade pappardelle with wild boar ragù and pecorino.	Tuscan signature
Tagliatelle al Tartufo	Fresh tagliatelle with black truffle, butter, and parmesan.	Luxury pasta
Ravioli di Ricotta e Spinaci	Homemade ravioli with ricotta, spinach, and sage butter.	Vegetarian classic
Gnocchi al Pesto	Potato gnocchi with basil pesto, pine nuts, and pecorino.	Italian comfort
Risotto ai Funghi Porcini	Carnaroli rice with porcini mushrooms, white wine, and parmesan.	Autumn favourite
Spaghetti alle Vongole	Spaghetti with fresh clams, garlic, white wine, and parsley.	Coastal Italian

VI. SECONDI — MAIN COURSES

Main Course	Preparation & Ingredients	Accompaniments
Agnello alla Toscana	Tuscan-style lamb with rosemary, garlic, and white wine.	Roasted potatoes and seasonal vegetables
Cinghiale in Umido	Slow-braised wild boar with Chianti and juniper berries.	Polenta and greens
Anatra all'Arancia	Pan-roasted duck breast with orange glaze.	Wild rice and sautéed spinach
Coniglio al Forno	Oven-roasted rabbit with herbs, olives, and tomatoes.	Roasted potatoes
Branzino al Sale	Whole sea bass baked in salt crust with lemon and herbs.	Grilled vegetables
Gamberoni all'Agliata	King prawns sautéed with garlic, chili, and white wine.	Rocket salad and lemon
Maiale al Latte	Pork loin slow-cooked in milk with sage and garlic.	Mashed potatoes and greens
Pollo al Mattone	Brick-pressed chicken with lemon, rosemary, and garlic.	Roasted potatoes

VII. PIZZA & LIGHT MEALS

Selection	Composition & Ingredients	Style
Margherita	Tomato, mozzarella, fresh basil, and estate olive oil.	Classic pizza
Quattro Formaggi	Mozzarella, gorgonzola, pecorino, and fontina.	Cheese lover's pizza
Vegetariana	Grilled zucchini, eggplant, peppers, and mozzarella.	Garden pizza
Prosciutto e Funghi	Prosciutto, mushrooms, tomato, and mozzarella.	Italian classic
Frutti di Mare	Prawns, mussels, calamari, tomato, and mozzarella.	Seafood pizza
Club Sandwich	Chicken or ham, lettuce, tomato, and fries.	Light lunch
Caesar Salad	Romaine, parmesan, croutons, and grilled chicken.	International classic

VIII. INTERNATIONAL FAVOURITES

Dish	Preparation & Ingredients	Style
Grilled Salmon	Atlantic salmon with lemon butter sauce and seasonal vegetables.	International
Chicken Curry	Mild coconut curry with jasmine rice and naan bread.	Indian-inspired
Fish & Chips	Beer-battered fish with fries and tartar sauce.	British classic
Pad Thai	Rice noodles with prawns, tofu, peanuts, and tamarind.	Thai classic
Vegetable Stir-Fry	Wok-tossed vegetables with soy-ginger sauce and rice.	Asian vegan
Lamb Burger	Grilled lamb patty with caramelised onions and fries.	International

IX. CONTORNI & FORMAGGI — SIDES & CHEESES

Selection	Composition & Ingredients	Style
Patate Arrosto	Rosemary-roasted potatoes with estate olive oil.	Classic side
Verdure al Forno	Oven-roasted seasonal vegetables with herbs.	Vegetable side
Fagioli all'Uccelletto	Cannellini beans in tomato and sage sauce.	Tuscan side
Formaggi Toscani	Selection of pecorino, parmesan, gorgonzola, and honey.	Cheese board
Insalata Verde	Simple green salad with lemon vinaigrette.	Light side

X. DOLCI — TUSCAN DESSERTS

Dessert	Composition & Ingredients	Style
Tiramisù	Classic Italian dessert with mascarpone, espresso, and cocoa.	Italian classic
Panna Cotta	Vanilla cream with fresh berries and mint.	Light dessert
Cantucci e Vin Santo	Almond biscuits served with sweet Vin Santo wine.	Tuscan tradition
Torta della Nonna	Custard tart with pine nuts and powdered sugar.	Grandmother's recipe
Gelato Artigianale	Artisanal ice cream with choice of seasonal flavours.	Italian favourite
Fresh Fruit Platter	Seasonal fruit selection from the estate gardens.	Light finish

XI. VINI — WINE SELECTION

Wine	Style & Notes	Pairing
Chianti Classico DOCG	Red — Sangiovese. Cherry, leather, and earthy notes.	Pasta, lamb, aged cheese
Brunello di Montalcino	Red — Bold and structured. Dark fruit and spice.	Braised meats, game, truffle dishes
Super Tuscan	Red — Sangiovese blend with Cabernet. Rich and modern.	Grilled meats and aged pecorino
Vernaccia di San Gimignano	White — Crisp and mineral. Citrus and almond notes.	Seafood, salads, light pasta
Prosecco	Sparkling — Fresh and fruity. Green apple and pear.	Aperitivo, seafood, celebrations
Vin Santo	Dessert wine — Sweet and nutty. Almond and honey.	Cantucci and desserts

XII. FOR THE KIDS — CHILD-FRIENDLY SELECTIONS

Kids Selection	Dish Composition & Ingredients	Serving Style
Mini Pizza Margherita	Tomato, mozzarella, and basil on a small wood-fired base.	Kid-sized portion
Pasta al Pomodoro	Fresh pasta with tomato sauce and parmesan.	Kids favourite
Chicken Nuggets	Crispy breaded chicken with fries.	Served with ketchup
Fish Fingers	Breaded fish fingers with fries and lemon.	Kids comfort food
Gelato	Choice of chocolate, vanilla, or strawberry.	Ice cream dessert
Fresh Fruit Bowl	Seasonal fruit selection.	Light and healthy

SHAVYSTAYS LUXURY VILLA MANAGEMENT & HOSPITALITY • TUSCANY COLLECTION
Property: Castelfalfi, Montaione, Tuscany | **Online:** www.shavystays.com
Dining: Five unique venues • Il Rosmarino, Trattoria Il Giglio, La Via del Sale, Enoteca, Golf Club Restaurant
Notice: Please provide meal and provisioning selections at least 72 hours prior to arrival. All dietary preferences (vegetarian, vegan, gluten-free, dairy-free) are catered for with prior notice.