



CASTELLO DI VICARELLO — ESTATE DINING

ORGANIC TUSCAN FARM-TO-TABLE GASTRONOMY | WWW.SHAVYSTAYS.COM

At our villa, our seasonal kitchen revolves around pure organic harvests. Nestled within our centuries-old olive groves and 40 hectares of organic vineyards, our private gardens cultivate over 50 varieties of seasonal vegetables and 30 aromatic herbs. Paired with daily farm-gathered eggs, house-baked breads, single-estate extra virgin olive oil, wild game, and coastal catches from Grosseto, every meal is a refined tribute to authentic Tuscan terroir.

I. ARTISANAL MORNING HARVEST & POOLSIDE BITES

Course / Selection	Ingredients & Preparation	Provenance / Service
Estate Morning Harvest	Pastured eggs gathered fresh from the estate coop cooked to order, crisp pancetta or smoked bacon, organic vegetable frittata, rosemary roasted baby potatoes.	Estate coop & garden pickings
Wood-Fired Bakery Spread	Daily sourdough loaves, sweet brioche, farm butter, and hand-stirred orchard berry and fig preserves prepared on-site.	Baked fresh daily on-site
Wellness Nectar & Juices	Freshly squeezed Tuscan citrus, golden ginger elixir, green detox smoothies with garden mint and wild baby greens.	Cold-pressed to order
Poolside Mezze & Charcuterie	Aged sheep milk pecorino, artisanal Tuscan salumi, wild boar prosciutto, estate olives, and warm focaccia from the Small Bites menu.	Local village salumificio partners

II. SIGNATURE TUSCAN DINNER ENTRÉES

Selection	Description & Flavor Profile	Estate Origin
Heirloom Tomato Carpaccio	Sliced organic heirloom tomatoes, fresh burrata, cold-pressed estate olive oil, micro-basil, aged balsamic reduction.	Kitchen Vegetable Garden
Handmade Tagliolini al Tartufo	Egg pasta hand-rolled in the kitchen, tossed with fragrant summer truffles, mountain butter, and 24-month parmesan.	House Pasta Kitchen & Truffle Reserve
Catch of the Tyrrhenian Sea	Pan-seared coastal sea bass fillet, caperberries, blistered garden cherry tomatoes, and shaved fennel citrus salad.	Hand-selected from Grosseto Fish Market
Wild Herb Roasted Poularde	Free-range heritage chicken roasted with estate thyme, garlic bulbs, wild rosemary, and glazed baby carrots.	Trusted local butcher partner (30-yr relation)
Wood-Grilled Lamb Chops	Tender herb-crusted pasture-raised lamb chops, crushed mint emulsion, charred zucchini blossoms.	Regional Tuscan Livestock Partner
Slow-Braised Venison & Juniper	Tender local deer braised in organic red wine reduction, crushed wild juniper berries, rosemary, and creamy stone-ground yellow polenta.	Local Maremma Reserve Hunt

III. DINING VENUES & CASTLE SETTINGS

Setting / Venue	Atmosphere & Dining Experience	Best Suited For
La Terrazza Restaurant	Open-air rooftop battlements with 360-degree views over rolling hill estates, vineyards, and starlit horizons.	Sunset dinners & celebration toasts
The Glass House	Sunlit glass conservatory equipped with a rustic stone fireplace and panoramic countryside views.	Cool evening dinners & autumn gatherings
The Grape Pergola	Naturally shaded terrace under living canopy grapevines, overlooking tranquil gardens.	Leisurely brunches & estate luncheons
Olive Grove Clearings	Bespoke candlelit dining arranged amid secluded olive groves or private villa terraces.	Intimate milestone anniversaries

IV. PLANT-FORWARD & CONSCIOUS SPECIALTIES

Dietary Course	Garden Ingredients & Terroir	Dietary Standard
Risotto alle Erbe Aromatiche	Acquerello carnaroli rice with garden sage, lemon thyme, wild marjoram, cold-pressed olive oil, and sheep pecorino.	Vegetarian & Gluten-Free
Charred Vegetable Caponata	Fire-roasted eggplant, sweet peppers, celery, pine nuts, and garden basil stewed in agro-dolce tomato glaze.	100% Vegan & Gluten-Free
Fiori di Zucca Ripieni	Morning-picked zucchini blossoms stuffed with herb ricotta and lemon zest, baked over fresh tomato coulis.	Vegetarian Estate Classic

V. ESTATE PASTRY & ARTISANAL DESSERTS

Dessert	Artisan Preparation & Flavor Notes	Service Style
Estate Olive Oil Cake	Moist aromatic cake made with Castello di Vicarello cold-pressed extra virgin olive oil, rosemary, and candied citrus.	Served with orchard fruit compote
Maremma Honey Semifreddo	Chilled parfait drizzled with wild honey harvested from local beehives, paired with roasted pine nuts and almond crisp.	Artisanal chilled confection

VI. ESTATE BIODYNAMIC WINE CELLAR

Label / Cuvee	Varietal & Density	Tasting Profile & Recommended Pairings
Castello di Vicarello	Cabernet Franc, Cabernet Sauvignon, Petit Verdot	Award-winning depth, structured dark berries, velvet finish. Pairs with grilled chops and roasted venison.
Merah Organic	100% Sangiovese (High Elevation)	Vibrant red fruit, balsamic subtleties, aged in Slavonian oak. Ideal with hand-rolled pastas.
Santaurora Rosato	100% Malbec (Rosé)	Limited release; light, floral, crisp coastal finish. Perfect for seafood & light luncheons.
Poggio Verrano	Alicante, Cabernet Sauvignon, Merlot	Savory Mediterranean scrub, dark plum, cracked black pepper. Excellent fireside wine.

SHAVYSTAYS LUXURY VILLA MANAGEMENT & HOSPITALITY • CASTELLO DI VICARELLO
Online: www.shavystays.com | **Location:** Poggi del Sasso, Cinigiano, Maremma, Tuscany, Italy
Notice: Private dining, bespoke chef tasting menus, and cooking masterclasses must be arranged in advance. All dietary preferences (vegetarian, vegan, gluten-free, dairy-free) are catered for with prior notice.