

CHEFPERTE

Giovanni Fiorentini, Private Chef & Wedding

COOKING CLASS... SOME PROPOSALS

FRESH PASTA

Pasta gnocchi in the vegetable ragout
Fresh pasta tagliatelle with rabbit sauce
Ricotta and spinach ravioli pasta with sage and butter

€ 220 for 2 persons

€ 40 for each additional person

TUSCAN MENU

Fresh handmade pasta lasagne with beef sauce
Pepeoso of Impruneta (beef cooked in wine and peppercorns)
Smashed potatoes in the sage

€ 250 for 2 persons

€ 50 for each additional person

CLASS OF BOAR

Fresh pasta pappardelle with boar sauce
Stewed wild boar
Fried polenta

€ 250 for 2 persons

€ 50 for each additional person

SWEET DELIGHT

Tart with fruit jam
Cantuccini with Vin Santo
Tiramisù

€ 220 for 2 persons

€ 40 for each additional person

Prices (VAT excluded) are inclusive of tasting of the meals prepared, kitchen cleaning.

At the time of booking it is MANDATORY to report any ALLERGIES or FOOD INTOLERANCES of all participants, CHEFPERTE disclaims any responsibility in case of failure to communicate.

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Palaia (PISA)
TUSCANY