

EVENTS AT VILLA LA PETRAIA

COOKERY CLASS



The duration of the course is about 3 hours; during the preparation we talk and create a very friendly and fun atmosphere, working with local chef Connie before enjoying everything we have prepared.

It is also possible for family members or friends of the guests to just participate in the meal afterwards.

The cost of the course is € 130,00 per person.
For guests attending the meal only, it's €70.00 per person.

The price includes the purchase of the organic food needed for the chosen menu.

The wine or drinks are not included.

DINNER or LUNCH
from our
PRIVATE CHEF CONNIE
& her TEAM



You can choose from 3 menu suggestions according to season, or request your own dishes.

Connie and her team prepare everything fresh on site.

The ingredients are of the highest quality, organic and sourced from local producers.

The price is € 70,00 per person and includes:

Purchase, preparation of the menu and table service.

The wine and drinks are not included.

THE OLIVE GROVE

Dinner in the olive grove with a view of the magical Chianti hills.



The *tables* will be set in our olive garden, amidst centuries-old trees producing the famous Green Gold of Tuscany, illuminated by small romantic lights.

The *menu* consists of four courses that change with the seasons, to which we will add matching wines that you can choose from our special selection.

An *opportunity* to take a precious memory of your holiday with you.

The cost of the experience is €140.00 per person.

Wine and drinks are not included.

ELEGANT PICNIC

The chance to dine in the open air, on the grass
by the La Petraia pond and daydream.



Your basket contains:

- ◆ Spelt salad or cold pasta.
- ◆ Vegetable quiche.
- ◆ Focaccia with ham and vegetables in olive oil.
- ◆ Chocolate cake.

The cost is € 60.00 per person.

Wine and drinks are not included

WINE DINNER

A bottle of wine is the end result of much teamwork and the resources of the land.

Behind the bottle is the work of the farmer, the agronomist, the oenologist, the cellar man, the graphic designer, and many others.

All working together to achieve the best and much sought-after result.

Tasting of three wines from our selection with three paired courses and dessert. Each wine will be presented by our sommelier or by the producer himself with the story and history of that wine, the soil, the aromas, the colours.



The cost of the experience is € 140.00 per person and includes the sommelier service.
The cost of wine depends on your choice of winery.

TRUFFLE HUNTING AND QUARRYING

Truffle hunting in Italy has become a
Unesco Intangible Cultural Heritage Site.



Known since Roman times, it is one of Tuscany's gastronomic excellences. You will be accompanied in a forest suitable for truffle hunting by professional truffle hunters and their dogs specially trained to search for truffles. You will have the opportunity to immerse yourself in nature while listening to anecdotes and stories directly from the seekers, always paying attention to any trace that might reveal the presence of truffles.

We return with the truffle from the forest, which will be used to prepare.

A MENU FEATURING:



Truffle-scented scrambled egg

Tagliolini with truffle cream

Sliced beef with truffle shavings

Fruit cheese cake

The cost of the experience is € 170.00 per person and includes: excursion to the forest, (with your own vehicle), and expert truffle hunters, preparation and three-course menu and dessert. Wine and drinks are not included.

PIZZA IN THE VILLA



Pizza!

The most popular dish in the world, which brings everyone together.

Our pizza is made with unrefined and organic flours, with a very long leavening process that makes it highly digestible.

The preparation is on site and pizzas are baked in the Villa's wood-fired oven and served hot at the table.

All flavours on request.

The cost is € 60.00 per person and includes the preparation.

Wine and drinks are not included.