

## *Seasonal Sample Menus*

All our menus are based on the traditional cuisine of Le Marche – otherwise known as “Cucina Povera”. Although this translates as Peasant's Kitchen, it is anything but poor – in fact, it is a celebration of seasonal produce and local delicacies. Whenever possible, our ingredients come directly from our own organic vegetable gardens, or are foraged and gathered from the local hedgerows. Failing that, they are sourced from within 2km of our home near Urbisaglia, ensuring the best quality food is presented and served at all times.

Our meats, cheeses, eggs and game are all produced by local farmers and all our menus are paired with selected wines specially chosen from Le Marche wineries. We also cater for special dietary needs in your group such as vegetarian, vegan, food intolerances, allergies etc.

Example menus for Lunch/Dinner (desserts/cheese optional):

**\*\* Homemade bread with our xO extra virgin olive oil is served with all meals. The four types of flour we use for our bread are produced in Tolentino by Artisan producers. The walnuts, herbs and olive oils are from our groves.**

1.

A selection of locally-produced cured meats or cheeses

Lentil and vegetable minestrone (v)

Liver, mushroom and herb pate, served with mixed salad and pistachio olive oil

Nonna's creamy fish pie with parmesan and herb mash potatoes

Homemade peach tart (v)

2.

Plum, prosciutto and pecorino salad

Coppa di Testa (terrines of local meats) served with a soft poached egg

Home made herb gnocchi served with zucchini and walnut cream sauce (v)

Slow-roast lamb sausage stew served with spiced soft polenta and green beans

Chocolate salami – a local speciality dessert, fine for vegetarians!! (v)

3.

Antipasti of grilled peppers, zucchini, aubergine and carrot (v)

Le Marche risotto with prawns and pecorino cheese

Homemade gnocchi served with a slow-roast ragù

Selection of local cheeses (e.g. pecorino in 3 stages of aging) served with local honey (v)

Lemon polenta cake (v)

4.

Carpaccio of local beef with tomato salad and gremolata salsa

Pumpkin and sunflower oil soup with herb crostini and wild fennel (v)

Fillet of monkfish grilled vegetables, caviar and polenta chips

Wild asparagus risotto, with seared prawns and pecorino shavings

Grape cake with grape sorbet, strawberry grape preserve and vino cotto dessert wine

5.

Mixed salad, parmesan croutons, anchovy fillets and lemon oil

Buffalo mozzarella, fried agretti (samphire) tomatoes and herb dressing (v)

Tagliatelle al ragù (wild boar ragù cooked for 6 hours)

Wild berry fruit cake, with orange cream and fruit jam (v)

Homemade coffee liqueur with biscuits (v)

6. (Vegetarian group menu)

Mixed salad served with buffalo mozzarella, plum tomatoes and lemon dressing (v)

Vegetable soup of the season (v)

Pan-fried risotto cakes served with a roasted red pepper salsa and mixed leaves (v)

Homemade quiche with cheese and seasonal vegetables served with a nutty herb couscous (v)

Sbriciolata ai fichi (Fig crumble cake) with seasonal fruit salad (v)

*Buon Appetito!!*