Ars Libandi

Ars Libandi
wine and food , emotions in Tuscany

Traditional Tuscan wine gastronomic experiences and not only!
You can book a dinner, luncheon, an elaborate poolside aperitif, directly at the villa. A chosen staff, made up of personnel with years of experience in the restaurant business, will come to your villa and we are sure that they will be able to satisfy you, whether you decide to choose dishes typical of the Tuscan tradition, either meat or fish, or dishes from other regions in Italy. We also offer, vegetarian or vegan menus.
It is possible to have chefs and waiters at your disposition, who are able to inform you of the wine/food traditions of the area.

- Personal chef
- Visits to vineyards and winetasting
- Wine and Food tasting
- Cooking classes
- Weddings

The products used by our chefs are fresh and seasonal, of first class quality and from the local area.

Personal Chef

If you wish to have your personal chef come to the villa, book this experience. He can prepare a delicious Italian dinner for you and your guests.

You can choose from the following menus:
Tuscan menu, Steak menu, BBQ menu, Italian menu, Fish menu, Vegetarian menu, Truffle menu, Aperitif dinner at poolside (prices on the menus).

Cooking Lessons

Cooking lessons at the villa can be arranged for you with typical Tuscan or Italian cooking. Our chef will present and explain dishes of simple, medium or advanced levels and you can prepare them with him and then enjoy them at dinner. At the end of the evening you will be presented with a participation certificate.

Experience:
- Make fresh pasta (tagliatelle, ravioli)
- Prepare a typical Tuscan meal (second course and side dish)

As a gift, you will receive an apron and a chef's hat.

Our chef and his assistant have years of experience in the restaurant business and we are sure that you will enjoy your choice of typical, traditional Tuscan dishes. The products used are from the local markets, seasonal and fresh.

Tuscan Menu

CHOOSE THE MENU YOU PREFER:

TUSCAN MENU 1

• *Starter*
Prosciutto (ham) and melon (seasonal)
• *First Course*
Ravioli (stuffed pasta) with butter and sage
• *Second Course*
Roast pork
• *Side Dish*
Peas Florence style (with onion and bacon)
• *Sweet*
Almond biscuits for dunking in sweet, dessert wine

TUSCAN MENU 2

• *Starter*
Selection of hams, salami, Tuscan crostini (sliced Tuscan bread) with typical patè
• *First Course*
Homemade lasagne
• *Second Course*
Roast chicken Tuscan style
• *Side Dish*
Roast potatoes
• *Sweet*
Tiramisù with coffee or strawberries

TUSCAN MENU 3

• *Starter*
Caprese salad (tomatoes, fresh buffalo mozzarella and fresh basil)
• *First Course*
Pasta with tomato and basil sauce
• *Second Course*
*R*abbit with olives
• *Side Dish*
White beans with Tuscan oil
• *Sweet*
*F*ruit salad and ice cream

TUSCAN MENU 4

• *Starter*
Bruschetta (sliced Tuscan bread) with tomato, onion and fresh basil
• *First Course*
Pasta with homemade meat sauce
• *Second Course*
Pork cooked in milk with sage and garlic
• *Side Dish*
Stir-fried vegetables
• *Sweet*
Gelato

All the group must choose the same menu.

Please let us know if you have any allergies. Gluten free or special dishes can be made on request. Please contact us for info and extra charges.

Italian Menu

CHOOSE THE MENU YOU PREFER:

ITALIAN MENU 1

• *Starter*
Selection of Italian crostini (3 different types, seasonal)
• *First Course*
Pasta with homemade pesto sauce
• *Second Course*
Sliced chicken with parmisan cheese and rocket
• *Side Dish*
Carrots tossed in butter
• *Sweet*
Strawberries with fresh whipped cream

ITALIAN MENU 2

• *Starter*
Bresaola rucola e grana (finely sliced cured beef with rocket, parmisan cheese, lemon juice and oil)
• *First Course*
Risotto Milan style (rice with sausage, saffron and parmisan cheese)
• *Second Course*
Lamb chops
• *Side Dish*
Mixed salad
• *Sweet*
Gelato

ITALIAN MENU 3

• *Starter*
Caprese salad (tomatoes, fresh buffalo mozzarella and fresh basil)
• *First Course*
Homemade lasagne
• *Second Course*
*R*oast Veal
• *Side Dish*
Stir-fried mushrooms
• *Sweet*
*F*ruit salad

ITALIAN MENU 4

• *Starter*
Gnocchi fritti (fried pasta) with ham and stracchino cheese
• *First Course*
Pasta “alla Norma” (with homemade tomato sauce, fried eggplants and salted ricotta cheese, basil)
• *Second Course*
Pork cooked in milk with sage and garlic
• *Side Dish*
White beans with fresh onion
• *Sweet*
Tiramisù with coffee or strawberries

All the group must choose the same menu.

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Vegetarian Menu

CHOOSE THE MENU YOU PREFER:

VEGETARIAN MENU 1

• *Starter*
Caprese (tomato, onion and fresh basil with buffalo mozzarella)
• *First Course*
Ravioli with butter and fresh sage sauce
• *Second Course*
Terrine of fresh seasonal vegetables and melted cheese
• *Side Dish*
White beans with fresh onion
• *Sweet*
Tiramisù with strawberries

VEGETARIAN MENU 2

• *Starter*
Selection of cheese with honey and marmalade
• *First Course*
Pasta with tomato sauce and salted ricotta
• *Second Course*
Parmigiana (oven cooked eggplant with parmisan cheese)
• *Side Dish*
Mixed salad
• *Sweet*
Gelato

VEGETARIAN MENU 3

• *Starter*
Vegetarian bruschettas
• *First Course*
Pasta with fresh pesto
• *Second Course*
Ricotta and spinach tart
• *Side Dish*
Chickpeas tossed with garlic and rosmary
• *Sweet*
Strawberries with whipped cream

All the group must choose the same menu.

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Fish Menu

CHOOSE THE MENU YOU PREFER:

FISH MENU 1

• *Starter*
Impepata di cozze (mussels cooked in white wine and pepper)
• *First Course*
Spaghetti with clams
• *Second Course*
Fish skewers
• *Side Dish*
Potatoes with parsley
• *Sweet*
Lemon sorbet

FISH MENU 2

• *Starter*
Thinly sliced smoked sword fish served with an apple salad, rocket and a yoghurt sauce
• *First Course*
Pasta with fish sauce
• *Second Course*
Octopus with potatoes, parsley and garlic
• *Side Dish*
White beans with fresh onion
• *Sweet*
Strawberries with whipped cream

FISH MENU 3

• *Starter*
Platter of smoked salmon served on a bed of valeriana salad and pine nuts
• *First Course*
Home-made lasagna with zucchini and salmon
• *Second Course*
Sea bass fillet with olives
• *Side Dish*
Tomatoes and cucumbers salad
• *Sweet*
Gelato

All the group must choose the same menu.

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Special Menus

Barbecue Menù

• *Starter*
Selection of typical hams, salami etc. local cheeses, vegetables under oil or vinegar
• *Main Course*
Mixed grill of chicken, pork ribs and Tuscan sausages
• *Side Dish*
Choice from: mixed or green salad, white beans with fresh onion and olive oil, tossed greens, roast potatoes
• *Sweet*
Choice from: Tiramisu, Fruit salad with ice cream, home made gelato, Crepe with Nutella and whipped cream

All the group must choose the same menu.

Please let us know if you have any allergies. Gluten free or special dishes can be made on request. Please contact us for info and extra charges.

Steak Menù

• *Starter*

Selection of typical ham, salami and cheeses with olives and mixed vegetables in oil or balsamic vinegar

• *Main Course*

1. Florentine steak
2. Fillet steak with porcini mushroom on top
3. Slices of steak with rocket, parmisan cheese and oil

• *Side Dish*

1. Mixed or green salad
2. White beans with olive oil and fresh onion
3. Tossed greens
4. Roast potatoes

• *Sweet*

1. Tiramisu
2. Fruit salad with ice cream
3. Home made gelato
4. Crepe with Nutella and whipped cream

All the group must choose the same menu.

Please let us know if you have any allergies. Gluten free or special dishes can be made on request. Please contact us for info and extra charges.

Truffle Menu (seasonal availability)

• *Starter*
Bruschetta with melted cheese and truffle
• *First Course*
Tagliatelle with truffle
• *Second Course*
Truffle chicken roulade
• *Side Dish*
Potatoes and ham flan
• *Sweet*
Chocolate cake

All the group must choose the same menu.

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Poolside Aperitif

Selection of local hams, salami etc; local cheeses; mixed crostini (sliced Tuscan bread with various toppings such as Tuscan paté, tomato onion and fresh basil etc.) niblets; olives and various vegetables under oil or vinegar; local seasonal specialties.

Selection of prosecco, red and white wine, beer and the house cocktails on request.

The service includes an abundant aperitif service at the appointed time with a poolside buffet and the kitchen left clean, barman service and the final cleaning up after the meal.

Please let us know if you have any allergies. Gluten free or special dishes can be made on request. Please contact us for info and extra charges.

Your Wedding with Ars Libandi

You can trust the experience of ARS LIBANDI to celebrate the most important day of your life.

Our team, made up of chefs, waiters and bar tenders, will take care of you and your guests.
We can also look after other aspects of the organization, such as music, hair and make up, special lighting, photos, etc.

We can create events with a country Tuscan style, elegant or contemporary, according to your taste.
For the table setting, we have a huge catalogue with many different kinds of plates, glasses, cutlery, table and chairs to choose from.

It will be up to us to make you live an unforgettable experience.
As for the menu, we have suggestions to send upon request or we can discuss them together to create the one you like best.

Booking and Cancellation

BOOKING

72 hours advance booking and menu selection are requested.

To guarantee the best service, we need to get reservation and to know what the guests wish to eat, at least 7 days before.

The personal Chef can be done for groups of at least 8 people (prices on each menu).

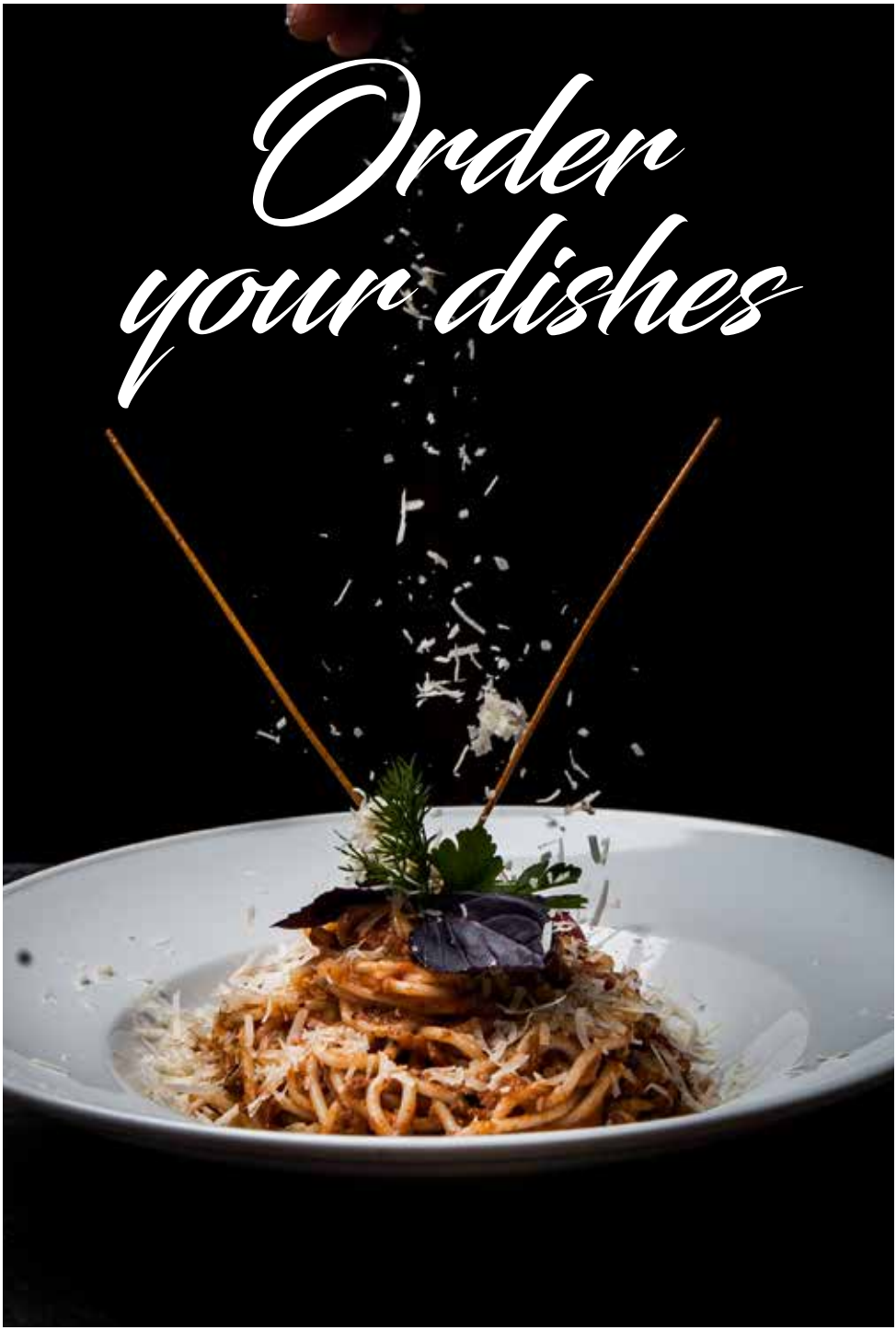
CANCELLATION POLICY

For events that have been booked well in advance, we require at least 15 days in advance cancellation notice, otherwhise the total amount will be charged. Cancellations received prior to the 15 days, will be charged 50% of the total amount.

Thank you for your cooperation,

Ars Libandi

Order your dishes



Ars Libandi's services are related to traditional Tuscan gastronomy. You can book a dinner, a lunch, an elaborate aperitif directly at your home.

www.arslibandi.com

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