



Fine dining at the Casale

A culinary offer from chef Andrea Postiglione



A 3-course or 4-course dinner

Chef Andrea Postiglione offers a wide selection of appetizers, first courses, main courses, and desserts.

Guests may choose either **3 or 4 dishes** for their dinner.

The selection is entirely flexible—from a traditional meal with an appetizer, two first courses, a main dish, and dessert, to a creative combination such as four types of pasta or four different desserts.

The menus can be customized to meet individual preferences. The final menu will be chosen in collaboration with the guests to ensure all dietary requirements are met.



Rates

The cost of the dinner consists of two parts:

1. Meal preparation, service and cleaning:

(Minimum 4 persons)

- 3-course dinner: 55 euro/person
- 4-course dinner: 65 euro/person

2. Groceries, wine, and other ingredients

These will be billed separately based on actual receipts.



► The Chef Andrea Postiglione

- Andrea, born in Turin, began his culinary journey exploring various regions of Italy.
- In 2011, he discovered Chianti, where he embraced the local traditional cuisine, blending it with fine dining in luxury restaurants.
- He is currently part of the team at the 5-star Hotel Le Fontanelle.



Appetizers

Selection of Tuscan crostini;

Caprese salad with fresh mozzarella and tomatoes;

Seasonal vegetable flan with Pecorino cheese fondue and crispy guanciale;

Hand-chopped veal tartare with garden vegetables;

Panzanella – Traditional Tuscan bread salad with tomatoes, red onions, cucumbers, and basil, dressed with extra virgin olive oil and vinegar;

Pappa al Pomodoro – Thick Tuscan tomato and bread soup made with ripe tomatoes, stale bread, garlic, basil, and extra virgin olive oil);

First course

Pici with cacio e pepe sauce;

Trofie pasta with traditional basil pesto;

Pappardelle with slow-cooked meat ragù;

Saffron risotto;

Ricotta and Spinach Gnudi – Light ricotta and spinach dumplings, sautéed in butter and sage;

Spaghetti with clams;

Main course

Traditional Florentine T-bone steak (Fiorentina);

Pan-seared salt cod (baccalà);

Beef fillet served with seasonal vegetables;

Traditional Tuscan beef stew slow-cooked with black pepper and red wine, served with sautéed spinach;

Sliced grilled beef topped with arugula and shaved Parmigiano, served with Tuscan cannellini beans;

Eggplant parmigiana;

Deserts

Tiramisu;

Panna cotta with red fruits;

Ricotta mousse with strawberries;

Molten chocolate lava cake;

Cantucci (biscotti) with Vin Santo;

Fruits salad;

Selection of local cheeses and chestnut honey;