

MEAL PLAN - ACM 2025

Beverage included: 1 glass of wine / beer / soft drink (cocktail if Aperidinner) | Any additional glasses will be paid individually

LOCATION	DAY	MEAL	RESTAURANT	MENU
SORRENTO	3	DINNER	CESARE AUGUSTO	Caprese salad Chicken with rosemary + seasonal side dish Semifreddo
SORRENTO	4	DINNER	HOME HOSTED	Seasonal choice of the families
SORRENTO	5	LUNCH	DAIRY PRODUCTS CACACE	PRODUCTS TASTING: Provolone del Monaco D.O.P. , Moscione di Cacace , Bocconcini di fior di latte FIRST COURSE : PASTA AND POTATOES WITH PROVOLONE DEL MONACO D.O.P. DESSERT: CAPRESE CAKE
SORRENTO	5	DINNER	MARIO GALANO	Lemon risotto Lemon sea bass Lemon delight Limoncello
NAPLES	6	LUNCH	SAN CARLO 17	FAMILY-STYLE Appetizer:Neapolitan mixed appetizer: croccchè, frittatina, zeppolina, bruschettina + some vegetables. Main course: rounds of different pizzas. Dessert: Neapolitan babà.
SORRENTO	7	DINNER	CESARE AUGUSTO	HOTEL DINNER WITH MEAT AND GRILLED VEGETABLES. Service at the table
SORRENTO	8	LUNCH OT	SORRENTINO VINI	Tasting of 3 organic wines Appetizer: bruchetta with cherry tomatoes, salami, capocollo, savory muffin, cheese, provolone DOP, Pasta with fresh tomato sauce Dessert: house choice After lunch tour of the vineyard
FRASCATI	9	LUNCH	TENUTA PIETRA PORZIA	Bruschetta with oil Rustic farm cake: 2 vegetable cakes and 1 salami cake Local cheeses and meats (salami other than those in the rustic cake) Wine donuts
MONTECATINI	9	DINNER	ERCOLINI E SAVI	Pasta "Penne" with Meat Sauce Tuna Fish Salad Niçoise Style (with Boiled Eggs, French Beans, Tomatoes, Potatoes and Olives) Truffled cake (with brandy cherry)
MONTECATINI	10	DINNER	IMPERIALE	Appetizer choice between:Seasonal vegetables on sweet cheese and toast fondue (vegetarian.) Main course: Vegetarian lasagna. Dessert: tiramisu
SIENA	11	LUNCH OT	LA FINESTRA	Salad Gnocchi with Spinach and mascarpone cheese Pannacotta with wild berries
MONTECATINI	11	APERIDINNER	CENTRALE	FAMILY STYLE slices of different types of pizza charcuterie board housemade pasta Dessert: house choice
FLORENCE	12	LUNCH	OSTERIA DEI BARONCELLI	Menu 1 (meat): Classic Tuscan appetizer with warm mixed crostini and typical salami Tuscan-style pork loin roast Menu 2 (Vegetarian): Caprese salad with tomato mozzarella and basil Fusilli in Chianti olive sauce
PISA	13	LUNCH OT	I SANTI	Appetizer: Tuscan cold cuts (salami and ham), olive oil and tomato bruschetta Main: mushroom risotto and grilled roast beef [sliced] with chard Dessert: Torta della Nonna
MONTECATINI	13	DINNER	CORSARO VERDE	Appetizer: Grilled vegetable - classic Tuscan bruschetta Main Course - Choice between :Vegetable soup OR Penne Tomato and basil OR Chicken breast with chips OR mixed salad Dessert: Sorbet
CHIANTI	14	LUNCH	FRANTOIO	Tuscan appetizer: cold cuts, cheeses, crostini and oil tasting Homemade Ragu Maccheroni and lettuce
LUCCA	15	LUNCH	LE MORINE SNC	Crostone of bread with beans or tomatoes and extra virgin oil Orecchiette with vegetable ragout Eggs in purgatory Mascarpone cream with fruit
MONTECATINI	15	APERIDINNER	LA CASCINA	BUFFET OR FAMILY STYLE - rustic cake with potatoes and pumpkin flowers and bacon - cups with pappa [tomato mush] - slices of pizza - tuscan bruschetta (liver, tomato and basil, stracchino and sausage)