

*La Sosta del Gusto*



We share emotions





## The ideal place to celebrate your wedding

Just a short distance from Florence, La Sosta del Gusto is a restaurant created out of a medieval building that evokes the glorious history of the Pazzi family, owners in the past of the adjacent Castello del Trebbio.

Inside, the characteristic barrel vaulted ceilings enfold everything in an unparalleled atmosphere. The wonderful outdoor terrace overlooks the vineyards, the olive trees and the uncontaminated valley where nature is the master. The result is a pleasant, elegant and ideal setting where you can spend an unforgettable day with friends and relatives.







The menu at La Sosta del Gusto is prepared with products from our Estates: pasta made from spelt or ancient grains, saffron, jams, honey, vegetables and fruit.

Meats and cheeses are selected and chosen with special attention paid to the quality and proximity of our trusted suppliers.

And then the excellence of our wines: from the Chianti produced in Castello del Trebbio, to those from Maremma and Sardinia.



**START WITH OUR APPETIZERS**



# *La Sosta del Gusto*



## TUSCAN COLD CUTS:

Prosciutto from Scarpaccia, Salame from Grevigiano,  
Finocchiona from Monte San Savino

## PECORINO CHEESES DOP:

Fresh pecorino from Mugello, aged pecorino from  
Pienza, aged pecorino from grottos in Siena,  
all served with Trebbio mustards

Fried food served in yellow paper cones:  
courgettes, aubergines, sage

Traditional fried coccoli (fried pasta dough)

Tuscan Pinzimonio: raw carrots, celery, fennel and  
cucumber with Trebbio EVOO

Bruschettas with fresh tomato and basil

Tuscan liver paté crostini

## BUVETTE

Classic Method Sparkling Wine from  
Castello del Trebbio, fruit juice, mineral water



# THE TUSCAN APPETIZER



# *La Sosta del Gusto*



Pappa al Pomodoro

## OUR SELECTION OF TUSCAN COLD CUTS:

Prosciutto from Scarpaccia, Salame from Grevigiano,  
Finocchiona from Monte San Savino

## OUR SELECTION OF PECORINO CHEESES DOP:

Fresh pecorino from Mugello, aged pecorino from Pienza, aged pecorino  
from grottos in Siena, all served with Trebbio mustards

Fried food served in yellow paper cones: courgettes, aubergines, sage

Traditional fried coccoli (fried pasta dough)

Tuscan Pinzimonio: raw carrots, celery, fennel and cucumber with  
Trebbio's Ewoo

Bruschettas with fresh tomato and basil

Tuscan liver paté crostini

## BUVETTE

Spritz Fiorentino, Chianti Superiore from Castello del Trebbio, Classic  
method sparkling wine from Castello del Trebbio, fruit juice, water

*\* this appetizer requires a supplement of € 10 per person*







# OUR TRADITIONAL MENUS





# *La Sosta del Gusto*



## **FLORENTINE MENU**

(EXAMPLE MENU)

Crepes filled with fresh sheep ricotta cheese and spinach

Cetica potato gnocchi with Tuscan Chianina meat sauce

Grilled beef tagliata with a pesto of Tuscan aromatic herbs and a side dish of grilled vegetables

Wedding cake

*starting from € 96 per person*

*\*Prices are subject to change and depending on the number of persons*

## **TUSCAN ESSENCE**

(EXAMPLE MENU)

Risotto with julienne courgettes, chickpeas and flakes of Pecorino from Casentino

Fresh ribbed pasta with garlic, oil and roasted, organic San Marzano tomato fillet

Loin of Grigio pork with Saffron heart and seasonal pears with cinnamon

Wedding cake

*starting from € 96 per person*

*\*Prices are subject to change and depending on the number of persons*



# CUSTOM TAILORED MENU





*La Sosta del Gusto*



## PASTA

Ricotta and spinach crepes

Cetica potato gnocchi with Chianina meat ragù

Pici from Siena dressed with wild boar from our estates

Tortelli stuffed with truffles and ricotta with a fondue of local pecorino cheese

Ricotta ravioli with lemon zest, drops of acacia honey and flakes of Tuscan pecorino

Fresh ribbed penne pasta with wild boar meat sauce marinated in juniper berries with leccine olives and pecorino cheese

Homemade cannelloni stuffed with fresh ricotta, organic nettles and saffron from Trebbio



# *La Sosta del Gusto*



## RICE

Eggplant Risotto with mint

Risotto with Trebbio saffron

Risotto with red beetroot and green apple





*La Sosta del Gusto*



## SECOND COURSES

Grilled beef tagliata with a pesto of aromatic Tuscan herbs and side dish of grilled vegetables

Loin of Grigio pork with saffron heart and seasonal pears with cinnamon

Roasted veal rolls with potatoes "alla ghiotta"

Cinta Senese pork fillet with norcina sauce and carrot flan

Organic Muscovy duck roast in potatoes and thyme

Valdarno organic chicken with rosemary, black olives and "Congiura" white wine sauce  
served with baked potato timbale

Baked saddle of milk veal with vegetable flan using produce from the Castle vegetable garden

Beef fillet with summer truffles on potatoes and capers

Sardinian pork fillet en croute and cinnamon apples

Tuscan beef sirloin and porcini mushrooms





# OUR GOURMET MENUS



# *La Sosta del Gusto*



## FALTIGNANO MENU: APPETIZERS

### CORNER OF TUSCAN COLD CUTS:

Prosciutto from Scarpaccia,  
Salame from Greve in Chianti,  
Finocchiona from Monte San Savino

### CORNER OF PECORINO DOP:

fresh pecorino from Mugello,  
aged pecorino from Pienza, aged  
pecorino from grottos in Siena,  
all served with Trebbio mustards

Fried food served in yellow paper cones:  
courgettes, aubergines, sage.  
Traditional fried coccoli

### PANZANELLA

PAPPA AL POMODORROOMATO

### TUSCAN PINZIMONIO:

carrots, celery, fennel and cucumber with  
Trebbio Evoo

Bruschettas with fresh tomato and basil  
Tuscan liver pate crostini

### BUVETTE

Spritz Fiorentino  
Chianti Superiore Castello del Trebbio  
Classic Method Sparkling Wine  
Castello del Trebbio  
fruit juice, water



# *La Sosta del Gusto*



## TYPICAL FLORENTINE DISHES

### PANZANELLA:

A typical Tuscan summer salad using wetted stale bread, tomatoes, cucumbers, onions and basil, all seasoned with our own olive oil and vinegar

### PAPPA AL POMODORO:

A Tuscan bread soup, prepared with fresh tomatoes, olive oil, garlic and basil

### SPRITZ FIORENTINO:

A fortified, unique, Tuscan style wine, dating back to the late 1800s, to be enjoyed as an aperitif like a Spritz





*La Sosta del Gusto*



## FALTIGNANO MENU

(EXAMPLE MENU)

Fresh ricotta crepe with a fondue of Pecorino from Pienza

Trebbio spelt with norcina, tarese from Valdarno, borlotti beans from Lucca and Chianti wine

Apennine beef sirloin with fresh herbs, potatoes "alla ghiotta" and spinach pie

Sgroppino with sorbet and Classic Method Sparkling Wine from Castello del Trebbio

Wedding cake

*starting from € 120 per person aperitif included*

*\*Prices are subject to change and depending on the number of persons*



# THE BIOINTEGRAL MENU

We offer you a totally organic menu, with raw materials produced in our estates or from suppliers who share our philosophy.





*La Sosta del Gusto*



## APPETIZER

Castello del Trebbio traditional method of sparkling wine production

Our Trebbio Delish Cocktail

Organic fruit juices

Still and sparkling water

Our fresh cold cuts cut

Selection of cheeses from Mugello and  
Selection of cheeses from Sardinia  
accompanied by our production  
jams and fresh fruit



# *La Sosta del Gusto*



## CORNER OF TUSCAN CURED MEATS

### FRESH CUT:

Scarpaccia ham, Greve salami in Chianti, finocchiona di Monte San Savino, Tarese Valdichiana.

## TUSCAN PECORINO CORNER

### FRESH CUT:

Fresh from Mugello, aged from Pienza in the cave of Siena, served with ours mustards, goat cheese from the Crete Senesi with aromatic herbs with peppercorns, grass onion.

## CORNER OF SOURDOUGH BREAD:

Tuscan bread baked in wood, Casentino flystone ground with our spelled flour handmade breadsticks, flatbread

## FINGER FOOD:

Tomato sauce with mozzarella and basil  
Pinzimonio of seasonal vegetables with castle olive oil  
Chianina tartare with our lemon, chilli and natural oils. Spelt salad

## WARM DELICACIES:

Mozzarella in carrozza. Rice arancini.  
Florentine Coccoli cuddles.  
Pappa al pomodoro. Fried vegetables prepared on sight.

## THE BUVETTE:

Castello del Trebbio classic method sparkling wine. Florentine spritz.  
Organic fruit juice. Mineral water.

*La Sosta del Gusto*



## OUR DISHES

With our own Spelt production. With Courgette flower and shepherd's goat cheese  
With duck and reduction of Armonia di Suvereto red wine. Our hand made pasta

Tagliatelle with Tuscan-style white ragù

Potato tortelli with Tuscan-style white ragù

Tagliatelle with our wild boar sauce

Potato tortelli with meat sauce of our wild boars

Organic Meats

The Tagliata of Apennine beef

Stewed wild boar in sweet spicy sauce

Valdarno organic chicken and white reduction of the conspiracy

Casentino's spit-roast suckling Pork Tenderloin

The predessert

Wedding cake

*from € 125 per person*





The price per person includes aperitifs and wine from our estates, up to the serving of the wedding cake



# OUR WINES SELECTION INCLUDED IN THE MENU







### VERMENTINO DI SARDINIA OLIANASS:

Vermentino. Intense notes of pink grapefruit and lemon with hints of spices and bread crusts. On the palate it is refreshing and quite round with a very enjoyable finish.



### ARMONIA TENUTA CASADEI:

Merlot & Sirah on the nose clearly offer intense aromas of red berries with hints of vanilla. The wine gently fills the mouth and is soft on the palate with a pleasing freshness. The final is quite long and slightly sweet.



### CHIANTI SUPERIORE CASTELLO DEL TREBBIO

Sangiovese, Cilegiolo, Canaiolo, Colorino  
The wine has clear and captivating notes of small red fruits. Floral notes with spicy hints. On the palate it is enveloping with well integrated but ever present tannins. It has a clear structure and pleasing freshness in the finish.



### INCANTO MEDITERRANEO TENUTA CASADEI

Sauvignon blanc & Semillion  
The nose has notes of exotic fruit, and yellow-fleshed fruit. It is full, round and justly flavoured on the palate. A pleasant freshness gives elegance and length to this wine which is strongly linked to the territory of origin.



Enrich your table with the wines from our Estates and with the Le Amfore selection by Elena Casadei



CASTELLO DEL TREBBIO



CASADEI





# THE WEDDING CAKES







## *La Sosta del Gusto*



### **MILLEFOGLIE:**

Puff pastry with fresh custard cream is the traditional dessert that we can decorate with wild berries, chocolate

### **PROFITEROLE:**

The Bongo Fiorentino with dark, milk or white chocolate.

We also have a large selection of wedding cakes produced by our selected pastry chefs (quotation on request)





## *La Sosta del Gusto*



### **NAKED TORTE:**

This is the latest cry among wedding cakes. It is a layered cake filled with cream (whipped cream, butter cream, chibouste, diplomatica, ganache) that can also be decorated on the sides using with a light handed spatula, as if it were a crumbcoating, leaving just a glimpse of the cake underneath: that "I see, I can't see" effect...almost naked, that is!



## *La Sosta del Gusto*



### **"TORTA A PIANI" OR LAYERED CAKE:**

This is undoubtedly the Queen of the wedding, that is of course, after the bride and her dress. The tiered cake is the "coup de théâtre" that the guests look forward to with great curiosity. There are several types: the floral cake, the marbled cake and many others.

### **"TORTA NON TORTA" OR CAKE NOT CAKE:**

Made with real cheese wheels. This could be the perfect alternative for a couple who don't like desserts. The fruit on top of the cake is a perfect pairing with post-dinner cheese.



# THE OPEN BAR



# *La Sosta del Gusto*



## OUR SOLUTIONS

WINE:  
White and red

Italian beer

Limoncello

Alcohol free drinks

Mineral water

*€ 24 per person  
€ 300 for the location*

WINE:  
White and red

COCKTAILS:  
Wodka lemon, Gin Tonic,  
Mojito, Negroni

BEER:  
our selection of craft beer

DRINKS:  
Soft drinks and mineral water

*€ 28 per person  
€ 300 for the location*





*La Sosta del Gusto*



## THE COMPLETE SOLUTION

### WINE:

Traditional Method Sparkling Wine  
Castello del Trebbio white and red wine

### COCKTAILS:

Wodka lemon, Gin Tonic, Mojito,  
Negroni

### BIRRA:

our selection of craft beer

### LIQUOR CORNER:

Italian Amari, Limoncello, Amaretto  
Soft drinks and mineral water

*€ 36 per person  
€ 300 for the location*







*La Sosta del Gusto*



Via di Santa Brigida 11,  
50065, Pontassieve (FI) Italia  
Phone: +39 055 830 0341  
[www.lasostadelgusto.it](http://www.lasostadelgusto.it)

