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## RENAISSANCE®

TUSCANY IL CIOCCO RESORT & SPA



RENAISSANCE®

Renaissance Tuscany Il Ciocco Resort & Spa

Via Giovanni Pascoli | Castelvecchio Pascoli, 55051, (Lucca)

MEETING & EVENTS  
MENU KIT  
2024

## BREAKFAST BUFFET

### V- Vegetarian

#### **American Breakfast € 30,00**

- (V) Natural and fruit yogurts
- (V) Cereal varieties and Hot Porridge (on request)
- (V) Muffins, croissants, dumplings and chocolate braids
- (V) Fresh fruit salad
- (V) Assortment of cheeses
- Assortment of cured meats
- Smoked salmon, swordfish trout
- (V) Varieties of bread
- (V) Scrambled and boiled eggs
- Sausages and bacon
- Grilled pachino tomatoes, potatoes and sautéed mushrooms
- (V) Waffle Pancakes (on request)
- (V) Assortment of jams and honeys with organic cultivation
- (V) Roasted/browned/grilled/baked potatoes
- (V) Sautéed mushrooms
- (V) Stewed red beans
- (V) Grilled tomatoes
- (V) Confit cherry tomatoes

#### **Cafeteria**

- Espresso, cappuccino, American coffee
- Selection of teas
- Milk
- Mineral and still water
- Orange juice, multivitamin, grapefruit, apple and berries

## COFFEE BREAK

### **Standard Coffee Break € 14,00**

- Espresso, cappuccino, American coffee, selection of teas
- Fruit juices: orange, pineapple, grapefruit
- Mineral and still water
- If in the morning: Pastries, small croissants, puff pastries
- If in the afternoon: Pastries, red pizzas and pretzels

### **Coffee Break Station € 20,00**

- Espresso, cappuccino, American coffee, selection of teas
- Fruit juices: orange, pineapple, grapefruit
- Mineral and still water

### **In the morning**

Pastries, small croissants, puff pastries, fresh fruit, yogurt

### **In the afternoon**

Pastries, red pizzas and pretzels, yogurt, dried fruit

## BRUNCH

### **Brunch € 55,00**

- Prosecco or mimosa
- Espresso, cappuccino, American coffee, tea
- Orange and grapefruit juice
- Fruit juices, mineral water
- Natural and fruit yogurts
- Caesar salad
- Cold roast beef
- (V) Scrambled eggs
- Bacon and grilled sausages
- (V) Selection of natural omelets and vegetables
- Selection of Tuscan cold cuts
- Chicken salad and zucchini marinated in balsamic vinegar
- (V) Pennette with vegetable sauce
- (V) Muffins, croissants, dumplings and chocolate braids
- (V) Fruit compote
- (V) Fruit tarts
- (V) Selection of fresh local cheeses
- (V) Caprese salad
- (V) Mosaic of grilled vegetables
- (V) Buffala mozzarella braid on arugula bed

### **V- Vegetarian**

# APERITIF

## **Welcome Aperitivo € 17,00**

- Prosecco, Mimosa, Rossini, Bellini
- Water, soda, fruit juices
- Renaissance chips & salsa

## **Delicious aperitif € 30,00**

### **Welcome Aperitivo +**

- White and red wine
- Italian and foreign beer
- Selection of bruschetta

## **Happy Hours € 50,00**

### **Delicious aperitif +**

- Basket of fried food
- Selection of international cocktails
- Vodka, Gin, Rum
- Scotch, Bourbon Whiskey

## LUNCH

**V- Vegetarian**

### **Lunch Menu 1 € 45,00**

(V) Fresh sliced tomato and mozzarella, basil and extra virgin olive oil

**or**

(V) Typical Tuscan Panzanella salad

(V) Homemade tagliatelle, fresh pachino tomato, garlic and basil sauce

**or**

Homemade pappardelle with traditional Bolognese meat sauce

Berry parfait, creamy lemon mascarpone and raspberry coulis

**or**

Tiramisù

### **Lunch Menu 2 € 45,00**

Homemade maltagliati, white veal ragù

**or**

(V) Typical Tuscan tomato soup, burrata, basil oil and tomato gel

Pork rack with aromatic herbs and potato wedges

**or**

Chicken breast cacciatora style, potato pie

Chocolate ricotta flan with English custard

**or**

Chocolate cake with berry sauce

### **Lunch Menu 3 € 45,00**

Warm seafood salad and crispy vegetables seasoned with parsley and lime oil

**or**

(V) Risotto alla Milanese and asparagus

Baked sea bream fillet with sautéed zucchini and capers powder

**or**

Squid steak with salads and orange sauce

Basket of homemade ice cream and red fruit coulis

**or**

Fresh fruit salad

### **Lunch Menu 4 € 45,00**

(V) Homemade spinach and ricotta ravioli, butter and sage sauce

**or**

(V) Homemade trofie pasta with Genova basil pesto

Veal scaloppini with Marsala sauce, vegetable caponata

**or**

English roast beef with mushrooms and tomatoes

Crunchy pastry tart with vanilla foam and strawberries

**or**

Parfait with cantuccini di Prato and Moscato cream

**Light lunch (one dish + dessert) to choose between a course and dessert €38,00**

## BUFFET LUNCH

**V- Vegetarian**

### **Lunch Buffet 1 € 45,00**

- Thin sliced veal in tuna sauce
- Chicken salad with crispy fennel and crispy almond slices
- (V) Stuffed brioche sandwiches
- (V) Vegetables in crispy batter
- (V) Green beans salad, potatoes and eggs
- (V) Pear's salad, pine nuts and pecorino cheese with balsamic vinegar
- (V) Fresh vegetables from the garden
- Paccheri with zucchini pesto, crispy bacon and chopped hazelnuts
- (V) Stuffed crêpes with ricotta and spinach au gratin
- Strawberry meringue
- Fresh fruit salad
- Homemade ice cream

### **Lunch Buffet 2 € 45,00**

- (V) Potato and cheese flan
- Cold porchetta on mixed salad
- Potato gnocchi bolognese style
- Veal scaloppini sautéed in tomato, capers and olives
- Cesare salad with grilled chicken
- (V) Vegetables couscous salad
- (V) Puff pastry baskets with spelt and mushrooms
- (V) Garbanzo beans, tomato and primo sale cheese salad
- (V) Fusilli with pesto, piccadilly tomatoes and zucchini sauce
- (V) Vegetable Ratatouille
- Saint Honoré
- Shortbread cookies with custard and seasonal fruit



### **Lunch Buffet 3 € 45,00**

- Smoked tuna carpaccio with salads and citrus oils
- (V) Mozzarella braid on marinated cherry tomatoes
- Traditional lasagna
- Sea bream all'Isolana with roasted tomatoes and potatoes
- (V) Baked citrus ricotta
- (V) Spinach salad, orange-scented with parmesan cheese
- (V) Grilled vegetables scented with oregano
- (V) Assortment of garden salads
- (V) Rigatoni with vegetable ragù
- Millefeuille with Chantilly cream
- Chocolate Fedora
- Sliced fresh fruit

### **Lunch Buffet 4 € 45,00**

- Coppa and finocchiona with marinated vegetables
- Turkey strips with zucchini and balsamic vinegar
- Meat stuffed cannelloni aû gratin
- Veal bites with sweet and sour onions
- (V) Mozzarella braid on a bed of rocket
- (V) Warm quiches
- (V) Zucchini flowers in crispy batter
- (V) Selection of raw vegetables with extra virgin olive oil
- (V) Wheat shells with eggplant, cherry tomatoes and salted ricotta
- Grandma's cake
- Tiramisù
- Seasonal fruit cut

DINNER  
V- Vegetarian

**Dinner Menu 1 € 60,00**

Grilled calamari salad, celery, carrots and wild fennel oil  
**or**

Grilled octopus with mayonnaise and potato au gratin

Paccheri in cod sauce, stewed leeks and rosemary oil  
**or**

Calamarata with broccoli and anchovies pesto, chopped hazelnuts

Almond crust croaker filet, shellfish sauce, aromatic herbs potatoes  
**or**

Crispy salmon filet with fresh thyme and sautéed zucchini

Warm apple pie with homemade cinnamon ice cream  
**or**

Crunchy puff pastry with soft vanilla bean

**Dinner Menu 2 € 60,00**

Fassona Piemontese tartare, EVOO, lemon, mustard, shaved parmesan cheese, crostini

**or**

Marinated beef carpaccio, arugola, shaved parmesan cheese

Typical homemade lasagna

**or**

Homemade pappardelle with traditional Bolognese meat sauce

Pork fillet with apples and wine reduction with thyme browned potatoes

**or**

Leg of veal, aromatic herbs reduction, vegetable flan and new potatoes

Panna cotta with blueberry gel

**or**

Dark chocolate flan with raspberry sauce

**Dinner Menu 3 € 60,00**

(V) Eggplant millefeuille with scamorza cheese and basil pesto

**or**

(V) Fresh raw sliced artichokes salad, celery, shaved parmesan cheese, EVOO and lemon (available Sept thru April)

(V) Garfagnana pecorino cheese ravioli on pear puree and truffle-scented honey

**or**

(V) Purple potato gnocchi sautéed in fresh onion on local pecorino cheese fondue

(V) Ricotta and purple potato soufflé on fine local saffron sauce

**or**

(V) Eggplant parmesan on purple cabbage stew

Cheesecake with strawberry jam

**or**

Lucchese soup with balsamic vinegar strawberries

**Dinner Menu 4 € 60,00**

(V) Typical Tuscan Frantoiana soup

**or**

(V) Castelluccio di Norcia lentil soup and crunchy bread crouton

(V) Risotto with yellow datterini tomatoes, stracciatella and basil oil

**or**

(V) Butternut squash ravioli, brown butter sage

(V) Caramelized endive with potato cream and crispy pistachios

**or**

(V) Soy morsels in casserole with vegetables

Strawberry parfait on lemon sauce

**or**

Pineapple boat with acacia honey and pink pepper

**Dinner Menu 5 € 60,00**

Prosciutto di Parma and melon

**or**

(V) Ricotta, mozzarella, sundried tomato stuffed zucchini flowers (available April thru September)

Black cabbage and Tuscan pecorino cheese stuffed ravioli, Chianina ragù and Scorzone shaved truffle

**or**

Homemade maltagliati with duck ragù

Bread crusted veal round, slowly cooked, shallots fondue and potato flan

**or**

Florentine beef with rosemary potato wedges and caponata

Shortcrust pastry tart with lemon cream and red fruits

**or**

Bavarian chocolate, crispy wafer and raspberry

**3-courses dinner available at your choice € 53.00**

**Typical Tuscan Dinner 1 € 70,00**

Composition of cured meats of the Garfagnana

**or**

Marinated beef with porcini mushroom served with leek and potato flan

Pappardelle with wild game ragù

**or**

Risotto with black cabbage stew creamed with seasoned pecorino cheese and  
Scorzzone truffle flakes

Rotisserie stuffed porchetta with baked potatoes and spring onions

**or**

Seared guinea fowl scented with undergrowth flavors on potato pie

Mantovana cake with pine nuts, ricotta foam and fig compote

**or**

Vanilla parfait with crispy Buccellato cake

Coffee with "ugly but good" cookies

**Typical Tuscan Dinner 2 € 70,00**

Grilled octopus tentacles on purple potato froth,  
Taggiasca olive powder and confit tomatoes

**or**

Sliced squid on a bed of wild ruchetta and citrus fruits with lime oil

Shrimp and pistachio ravioli with zucchini pesto and datterino tomato emulsion

**or**

Risotto with catch of the day and seasonal seafood

Seared croaker bites on soft lime potato, caper tomato and Taggiasca olive powder

**or**

Branzino fillet, potato pie with extra virgin olive oil

Puff pastry with Chantilly cream with forest berries

**or**

Strawberry parfait on lemon sauce

Coffee with typical "Cantuccini" served with Vin Santo



**Typical Tuscan Dinner 3 € 70,00**

(V) Black garbanzo bean Farinata

**or**

(V) Typical Tuscan tomato soup, burrata, basil oil and tomato gel

(V) Risotto with porcini mushrooms scented with baby mint

**or**

(V) Ravioli stuffed with asparagus and mascarpone in a vegetable sauce

(V) Eggplant parmigiana on basil pesto

**or**

(V) Puff pastry basket with seasonal vegetables on cinnamon red onion soup

Vegetable cake with typical Lucchese beaks

**or**

Homemade ice cream cup

Coffee with Tuscan cantuccini

**Gala Dinner 1 € 90,00**

Prosecco aperitif with a selection of bruschetta

Jumbo Prawns wrapped in Kataifi pastry on pepper cream

**or**

Purple pumpkin soup, Colonnata lard wrapped scallops, black truffle shaving

Burrata and mint stuffed ravioli, on parsley sauce and scampi tartare

**or**

Seafood ragù and burrata lasagnetta on shellfish reduction

Risotto, shrimp tartare, pistachio, lemon zest, caper powder

**or**

Lobster risotto scented with citrus, creamed with wild arugola

Turbot fillet with crispy julienne and saffron flavored oil

**or**

Mediterranean Sea bass, escarole stewed with olives and capers, anchovy sauce and mint

Hazelnut parfait on salted caramel sauce

**or**

Pavlova, Chantilly cream and berries

Coffee with Tuscan cantuccini

## **Gala Dinner 2 € 90,00**

Prosecco aperitif with a selection of bruschetta

Culatello di Zibello, fresh spinach salad and burrata stracciatella

**or**

Stuffed goose breast, green salad, toasted brioche bread and raspberry

Pappardelle with wild boar ragù

**or**

Tuscan tortelli with meat sauce and porcini mushroom in Barga style

Risotto with fermented black garlic cream, beets and foie gras escalope

**or**

Risotto with local saffron, goat cheese from our hills, asparagus cream

Veal shank ossobuco, saffron risotto

**or**

Bone-in veal Milanese, arugola salad, vegetables

Caramel parfait on cocoa and hazelnut meringue

**or**

Hot apple puff pastry with homemade cinnamon-scented ice cream

Coffee with Tuscan cantuccini

## Gala Dinner 3 € 90,00

Prosecco aperitif with a selection of bruschetta

(V) Asparagus on potato and leeks cream, fresh truffle shaving

**or**

(V) Crunchy soy bites on garbanzo bean puree scented with rosemary and tempura leeks

(V) Stracchino and truffle stuffed agnolotti on light polenta

**or**

(V) Purple potato ravioli, 36-month Parmesan fondue and porcini mushroom powder

(V) Risotto with beets, creamed with wine infused pecorino cheese,  
fermented black garlic cream

**or**

(V) Risotto with crunchy seasonal vegetables and tomato powder

(V) Eggplant flan with "phyllo" paste on brie fondue

**or**

(V) Couscous with vegetables and saffron with potatoes fondue and spinach, pine nuts and raisins

Chestnut tartlet and mascarpone mousse

**or**

Profitterol in the classic recipe with pistachio ice cream

Coffee with Tuscan cantuccini

## BARBECUE DINNER MENU € 60,00

### **Fried basket:**

- Zucchini
- Onions
- Mozzarella
- Arancini

### **Mixed Grill**

- Beef steak
- Pork chops
- Chicken
- Local sausages
- Baked potatoes with typical toppings

### **Dessert**

- Tiramisu

## BANCHERELLE OF GARFAGNANA € 110,00

### **V- Vegetarian**

#### **Stall of Norcino**

- Tuscan ham cut with a knife
- Juniper salami
- Bioldo dope
- Soppressata
- Ham salami

#### **Cheese stall**

- (V) Pecorino Toscano D.O.P.
- (V) Pecorino cheese, aged under ashes
- (V) Pecorino cheese, raw milk
- (V) Ricotta salata
- (V) Toma nostrana
- (V) Caciotta

#### **Salad Stall**

- (V) Seasonal salads
- (V) Typical spelt salad
- (V) Panzanella alla toscana

#### **Stall Sfiziosa and Frittini**

- Bruschetta with colonnata lard
- (V) Bruschetta with tomato and oregano
- (V) Bites of polenta and stringy pecorino cheese
- (V) Toasted croutons with tomato sauce and bay leaf
- Typical Tuscan crouton with chicken livers
- (V) Small rustic savory pies
- (V) Chunks of fried bread dough
- Cod balls in cones
- (V) Sage in crispy batter

### **Typical Bread Stall**

- (V) Bread with olives, walnuts and chestnut flour
- (V) Focaccia with onions, tomatoes and rosemary
- (V) Extra virgin and sesame breadsticks

### **Pasta and Soup stall**

- Tordelli lucchesi with meat sauce
- (V) Pappa al pomodoro
- (V) Spelt soup
- (V) Farinata alla toscana

### **Second Courses Stall**

- Polenta with beef peposo alla fornacina
- Veal leg cut in plain sight
- Porchetta in bellavista with caramelized potatoes

### **Pastry Chef's Stall**

- (V) Almond and kermes cakes
- (V) Chestnuts cake with local ricotta cheese
- (V) Tart with house jams
- (V) Exquisite of Castelnuovo
- (V) Sweet rice cake

## WINE TASTINGS

**V - Vegetarian**

### **Wine Tasting Basic € 35,00**

Tasting of 2 types of local Tuscan wines (white and red or 2 white or 2 red) led by our sommelier who will illustrate the properites organoleptic and gustatory of each wine.

### **Wine Tasting Full €55,00**

Tasting of 4 types of local Tuscan wines (white and red) guided by our sommelier which will illustrate the organoleptic properties and taste of every single wine

### **Wine Tasting Premium €65,00**

Start tasting with prosecco followed by 4 more prestigious types of local Tuscan wines (white and red) led by our sommelier which will illustrate the organoleptic properties and taste of every single wine

### **Snacks:**

- (V) Tuscan bruschetta selection
- Tuscan salami with hot focaccia
- (V) Pecorino cheese with honey and jams
- Bites of bacon and rosemary
- (V) Sage leaves and fried dough
- Stuffed olives
- (V) Rice arancini

### **Snacks:**

#### **Basic wine tasting+**

- Skewers of mozzarella & cherry tomatoes
- Cold porchetta on mixed salad
- Ravioli stuffed with game on polenta sauce
- Chicken cacciatore
- Stuffed olives
- Ricotta and chocolate cake

### **Snacks:**

#### **Full wine tasting+**

- Shrimp skewers
- Pinenuts Mantovana with ricotta and fig compote



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Terms & conditions

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Rates are per person, include 10% VAT and Service  
The hotel reserves the right to amend rates in case of  
VAT increases or other local charges that may  
eventually be introduced.

Supplements may apply depending on location,  
number of participants and timing of the event.

A minimum or a maximum of participants is required.  
Vegetarian , vegan , gluten free , lactose free options  
or any allergies or food intolerances need to be  
previously agreed.

All menus include recommended wines from our cellar, mineral  
water, and espresso coffee

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