

# BORGOPIGNANO

THE TUSCAN HAVEN

*A path to happiness in the heart of Tuscany*



## *Wedding Celebrations at Borgo Pignano*

*Borgo Pignano is a much sought-after location for weddings in Tuscany. We host ceremonies for guests from around the world.*

*The choice of wedding venues includes the villa's lawned terrace overlooking Volterra; the 18th Century Villa banqueting room; the wild flowers meadow; the patio in front of the ancient church.*

*We can work with you or your wedding planner to make your day truly unforgettable. Pignano is beautifully appointed for both intimate weddings and larger celebrations, which can be held within the grounds of the hamlet.*

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## ***Taste of the Land...***

*Our Welcome Wine Tasting takes place in the afternoon of the day of your arrival and offers an opportunity to taste the Organic Tuscan wines from the finest local producers. Guests will also enjoy a selection of our own home-grown products presented with bruschetta breads, organic olive oil, tomatoes accompanied by Tuscan ham cut.*

## ***Discovering routes of Tuscany wine...***

*The Tuscan Wine Road: San Gimignano, Castellina in Chianti, Panzano  
(three different producers)*

**€40 per person**

*The Etruscan Coast: Bolgheri, Suvereto, Castagneto Carducci  
(three different producers)*

**€50 per person**

*The Grand Master D.O.C.G. Toscana Montalcino and Montepulciano  
(three different producers)*

**€60 per person**



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## *Informal Dinner*

*A Rustic Chic Buffet offers a variety of organic salads harvested from our vegetable garden, as well as a selection of pizza prepared in a traditional wood-fired oven from a stone-ground homegrown organic flour.*

**€50 per person**

*An alternative to the pizza menu is our classical wood-fired Tuscan BBQ and Grill menu, cooked on the wood harvested from Pignano's forests. Enjoy organic salads and homegrown fresh vegetables alongside a delicious selection of meats from local producers. Savour free-range chicken from Livorno, Organic Pork from Cinta Senese, Local Lamb and the Typical Tuscan Chianina Beef.*

**€80 per person**

*For those who love fresh seafood, our 'Al Mare' Grill and BBQ offers the very best selection from the Tyrrhenian Sea including Sea Bass, Sea Bream, Calamari and Octopus (may vary depending on the catch of the day). All perfectly accompanied by our homegrown organic vegetables and salads.*

**€90 per person**

*All of the above options include homemade desserts created in our Pastry laboratory. Select from: classic Italian Tiramisu, Frangipane with almonds and wild berries, Panna Cotta with salted caramel and chocolate or home-baked Ricotta Tart with nuts.*



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## *The Water Corner* *(day of the ceremony)*

*During the preparations to your special day, our Water Corner will offer a selection of aromatic waters naturally infused with herbs and essences from our organic estate.*

*Refreshing waters include:*

*Elderflower, Orange and Mint, Organic Sage,  
Wild Mint and Lime, Lemon, Wild mint and Thyme*

***€5 per person***



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## *Reception with Drinks and Canapés*

### *Aperitif (day of the ceremony)*

*After your wedding ceremony, sip a delicious drink on our beautiful garden terrace overlooking an enchanting view on the Tuscan hills and the Medieval Hilltop Town of Volterra.*

*Our Aperitif proposal typically includes a delicious selection of Tuscan or Mediterranean canapés, Bellini or Rossini cocktails (Tuscan Spumante blended with peach or strawberry purée), organic Tuscan Spumante, fruit juices and a selection of organic Tuscan white and red wines.*

*If guests prefer to select a different wine from our wine list, this can be arranged on request at an additional cost.*

*Canapés can be chosen among Tuscan and Mediterranean selection.*

### *Selection of five Canapés*

**€40 per person**

### *Selection of seven Canapés*

**€45 per person**

### *A grand Selection of ten Canapés*

**€50 per person**

*In addition, you may choose our “Italian Classic Aperitif” featuring a wider choice of gastronomic proposals. It offers a selection of Pignano’s cured meats sliced with a vintage “Berkel” slicer, a “Pecorino” Cheeses Corner with Pignano’s honey and home-made chutney dressings, a selection of home-made whole grain breads and “Focaccia” accompanied by several toppings (tomatoes, chicken liver, garlic and Pignano’s olive oil), a “Pinzimonio” fresh vegetable corner, a fish and vegetable Tempura corner, a “Crudo corner” with molluscs and crustaceans. Price starting from 65 Euros per person.*

***Selection of Tuscan and Mediterranean Canapés***

***Choose the options on your taste***

*Selection of 0 km Tuscan cold cuts*

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*Selection of Tuscan cheeses*

∞∞∞∞

*Fennel infused salami mousse and almonds*

∞∞∞∞

*Bruschetta bread with tomatoes, olive pâté, aubergine pâté*

∞∞∞∞

*Crostini bread with ricotta cheese and sausage*

∞∞∞∞

*Potato croquette*

∞∞∞∞

*Toasted polenta with mushrooms*

∞∞∞∞

*Puff pastry stuffed with pecorino cheese*

∞∞∞∞

*Bignè with chicken liver*

∞∞∞∞

*Fried vegetables*

∞∞∞∞

*Mini Caprese salad*

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*Croutons with gorgonzola, pear and walnuts*

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*Focaccia bread with onions, tomatoes and olives*

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*Traditional Arancino Mozzarellina in carrozza (Risotto rolls)*

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*Breaded deep-fried mini mozzarella balls*

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*Aubergine Terrine with tomatoes and basil*

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*Homemade Bufala soft cheese, dry black olives and candied tomatoes*



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## *Wedding Dinner*

*An elegant celebration dinner served on the terrace of Borgo Pignano's splendid 18th Century Villa.*

*Your night will be filled with flavours of a delicious menu featuring fish, meat and vegetarian specialities by our Executive Chef Vincenzo Martella.*

*Compose your own menu from the following dishes and we will be pleased to prepare an individual quotation.*

## *Starters*

*Quail stuffed with porcini, spelt and vegetables under saffron sauce*

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*Beef tartare, black truffle, green sauce and aromatic mixed salad leaves*

○○○○

*Apple pie, traditional Tuscan chicken liver pate, San Gimignano's black*

*Truffle, Pan Brioche and vanilla oil*

○○○○

*Olive wood smoked beef carpaccio on a pillow of aromatic mixed salad leaves, parmesan,  
balsamic vinegar and almonds*

○○○○

*Burrata with smoked eggplant, roasted tomatoes and citrus fruits*

○○○○

*Seared red tuna marinated with ginger and lemon, fruits and vegetables*

○○○○

*Red prawn tartare, Cinta Senese lard, melon and mojito sorbet*



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## *First Courses*

*Paccheri pasta stuffed with creamed vegetables, fresh tomatoes and classic pesto*

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*Homemade ravioli stuffed with tomato, lobster, burrata cheese and lemon*

○○○○○

*Homemade pizzi ravioli filled with Tuscan ham, creamed pear, saffron and pine nuts*

○○○○○

*Fusilli pasta from Pisa, pistachio pesto, citrus oil, red prawn tartare and salmon caviar*

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*Homemade tortelloni pasta stuffed with thyme potatoes, cave-aged pecorino sauce and black truffles*

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*Homemade ravioli filled with sheep milk ricotta and spinach, roasted hazelnuts sauce, asparagus or zucchini carpaccio (depending on the season)*

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*Risotto with fresh wild seasonal mushrooms and blueberries*

○○○○○

*Saffron and parmesan risotto with a tawny port reduction*



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## *Main Courses*

*Fillet of Cinta Senese pork, creamed potato, Tuscan renaissance sweet and sour spiced shallot sauce*

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*“Pomaranace” lamb loin, celeriac and celery, sautéed spinach under aromatic herb sauce*

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*Duck breast in Civet sauce with hazelnuts, apples and braised red cabbage*

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*Chianina beef fillet, grape must sauce and seasonal vegetable bouillon*

∞∞∞∞

*Seared Chianina beef fillet, black truffles sauce, mashed potatoes, caramelized onions with balsamic vinegar*

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*Roasted veal loin, classic Chianti sauce and a bouquet of seasonal vegetables from our garden*

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*Red snapper steak with tomatoes, black olives and potatoes*

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*Fillet of wild Bass with clams, mashed potatoes and parsley sauce*



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## *Chef's Recommendations...*

### *Monte Voltraio*

*Burrata with smoked eggplant, roasted tomatoes and citrus fruits*

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*Paccheri stuffed with creamed vegetables, fresh tomatoes and classic pesto*

○○○○

*Fillet of cintasene, creamed potatoes, Tuscan renaissance sweet and sour spiced shallot sauce*

**€140 per person**

### *Castelvecchio*

*Burrata with smoked eggplant, roasted tomatoes and citrus fruits*

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*Homemade tortelloni pasta stuffed with thyme potatoes, cave-aged pecorino sauce and black truffle*

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*Chianina beef fillet, grape must sauce and seasonal vegetable bouillon*

**€160 per person**

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## *Le Balze*

*Red prawn tartare, Cintasene lard, melon and mojito sorbet*

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*Homemade ravioli stuffed with tomato, lobster, burrata and lemon*

○○○○

*Fillet of wild Bass with clams, mashed potatoes and parsley sauce*

**€180 per person**

## *Etruria*

*Olive wood smoked beef carpaccio on a pillow of aromatic mixed salad leaves, parmesan,  
balsamic vinegar and almonds*

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*Homemade tortelloni pasta stuffed with thyme potatoes, cave-aged pecorino sauce and black  
truffle*

○○○○

*Risotto with fresh wild seasonal mushrooms and blueberries*

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*“Pomaranche” lamb loin, celeriac and celery, sautéed spinach under aromatic herb sauce*

**€190 per person**

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## *Wedding Cake*

*Our Executive Chef Vincenzo Martella, above all, is a master Baker and a Pastry Chef, who creates the most beautifully presented and delicious Wedding Cakes*

**€50 per Kg**

*(we recommend serving around 100-150 gr per person)*

## *Dessert Buffet*

*We recommend a buffet of traditional Italian cakes and homemade desserts to complete the evening celebrations.*

*Seven different types of Desserts*

**€20 per person**

*Ten different Types of Desserts*

**€25 per person**





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## ***Open Bar***

*At the beginning of evening celebrations, we will provide your guests with an open bar disposed on the courtyard of the 18th Century Villa. Here you will be welcomed by our enthusiastic barman who skilfully prepare a cocktail on your taste or serve liquor from the finest collection of local and international producers.*

### ***Selection of drinks – Open Bar***

*Liqueurs and Digestives*

*Whiskey, Vodka, Rum*

*Gin Tonic, Gin Lemon*

*Vodka Tonic, Vodka Orange, Vodka Lemon*

*Aperol Spritz*

*Cocktails such as Mojito, Caipirinha & Negroni*

*House White and Red Wine Selection*

*Soft Drinks*

*Water*

***€50 per person***

*2 hours (minimum time)*

***€25 per person***

*1 additional hour*

## ***Premium Open Bar***

***“Premium Spirits Brands”***

***€65 per person***

*2 hours (minimum time)*

***€30 per person***

*1 additional hour*

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## *Midnight Snack*

*Selection of Homemade Pizza & Focaccia baked in our wood-burning oven*

**€ 20 per person**

*Tuscan Organic Grilled Sausages and Vegetables served with our home-baked bread*

**€ 22 per person**

*Selection of Pignano's pasta with cherry tomatoes sauce, basil pesto sauce or garlic olive oil and chili pepper*

**€ 25 per person**

*Selection of Tuscan organic cold cuts and cheeses served with our homemade bread*

**€ 30 per person**



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## ***Farewell Brunch***

*After the main celebration, enjoy an opportunity to share emotions with your friends and family over an informal brunch in the garden with the Volterra views.*

*Our buffet brunch includes juices, coffee, tea and a selection of both sweet and savoury delicacies from Pignano's estate.*

### ***Selections of Borgo Pignano Brunch...***

*Homemade Granola and Muesli*

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*White Organic Yogurt*

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*Homemade organic jam and marmalade*

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*Organic honey from our beekeeper*

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*Selection of cakes and cookies*

○○○○○

*Seasonal fruits*

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*Selection of Tuscan Salami and cold cuts*

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*Organic Tuscan Cheeses*

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*Scrambled eggs*

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*Sausages and Crispy Bacon from Pignano*

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*Traditional “Pappa al Pomodoro”*

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*Spelt Salad with Pignano vegetables*

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*Traditional Lasagnetta*

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*Roast beef with rocket salad, Parmesan cheese and Balsamic vinegar*

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*Vegetable quiche*

○○○○○

*Homemade marinated salmon*

○○○○○

*Selection of white and brown homemade sourdough bread, baked from Pignano’s stoneground flour*

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*Vegetables from our garden*

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*Beverages, Soft Drinks, Organic Juices, Water, Selection of organic Tea, American Coffee*

**€60 per person**





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*We hope you have enjoyed our menu suggestions for your upcoming event at Borgo Pignano.*

*We would be extremely honoured to be able to welcome you and your future spouse in our premises.*

*If you have any question or query, please don't hesitate to contact us.*

***The Team of Borgo Pignano***

