



VILLA LAURA

CORTONA ITALIA

Relax and let us take care of you

Our menu is very seasonal and changes all the time, there will be more dishes our chef Francesco will propose to you during your stay depending on what is ready in our vegetable garden and what he finds locally. Our menu is just a guide and mostly for selecting your first night options.

All meals include an Aperitivo before you sit down to eat. This includes snacks and finger food to enjoy with one of our signature cocktails or a glass of wine.

Meals can be served plated or family style, they can be very simple and relaxed or more formal. For table decorations, cakes, entertainment and any other requests please contact Sophie at info@villa-laura.eu

Traditional Italian Pizza Party!

Using our old stone pizza oven on the farmhouse terrace, Francesco will prepare a range of traditional Italian breads served with local cured meats, cheeses, our homemade pickled vegetables and other traditional dishes.

A range of pizzas cooked in the traditional Italian way, thin crust with a variety of toppings and large family style salads from our vegetable garden are the main event. A starter and a desert chosen from the A La Carte menu is also included

€45 per person (15 people or more) €50 per person (14 people or less)

Florentine T-Bone Steaks

A traditional Tuscan meal starts with mixed crostini, bruschetta, Tuscan cheeses with homemade jams and cold cuts from the Cortona area

Francesco will then prepare large traditional Florentine steaks on the fire served with large mixed salads, vegetables and roast potatoes

A desert chosen from the A La Carte menu if you can manage it... otherwise we suggest Homemade Cantucci biscuits with a sweet local vin santo.

€55 per person (15 people or more) €65 per person (14 people or less)

“Sagra” Porchetta

Italy is famous for its “sagras” where the whole village get together and eat to celebrate a time of year or event. Typically a whole pig is cooked in the fire oven stuffed with fennel, onions and herbs. Slow cooked, sliced and served with good homemade bread and a range of side dishes. Using our old stone fire oven Francesco will prepare you a traditional “Porchetta” served with seasonal vegetables and salads, local wine and a desert of your choice.

€45 per person (15 people or more) €50 per person (14 people or less)

Cooking lessons

Improve your cooking skills with us, learn to make fresh pasta and other traditional dishes which you can then enjoy over a glass of wine during the meal following the class. Villa Laura aprons and recipe books are included. (Duration of lesson approximately 3 hours).

€95 per person (10 people or more) €110 per person (9 people or less)

Light lunch

A self service light lunch served buffet style around the swimming pool, on the farmhouse terrace or inside the main villa consisting of:

A range of seasonal salads from our vegetable garden, cured meats and local cheeses, Bruschetta, Crostini, homemade bread, a choice of two primi dishes and a dessert from our all carta menu.

€35 per person (15 people or more) €40 per person (14 people or less)

Menù

Antipasti

Traditional Tuscan starter – mixed bruschette, Crostini, local cheese and cold cuts

Buffalo Mozzarella with fried prosciutto ham and fresh tomato sauce

Artichoke souffle with marinated tomatoes and mimosa sauce

Roasted asparagus with fried egg and black truffle

Vitello Tonnato – a traditional dish of sliced veal with tuna and caper sauce

Fennel souffle with pecorino cheese fondu and black olives

Mixed garden vegetables with basil pesto and marinated tomatoes

Deep fried zucchini flowers stuffed with burrata and anchovy

Panzanella – Traditional Tuscan bread salad

Chicken liver pate with apple, vin santo and crispy Tuscan toast

Primi Piatti

Fresh spring pea, truffle and sausage risotto

Potato and spinach “Gnudi” with butter and sage

Traditional “Pappa al Pomodoro” – Tomato bread soup

Homemade tagliatelle pasta with meat sauce

Homemade ravioli with cannellini bean and crispy pancetta sauce

Chickpea soup

Homemade Tortelloni pasta with spinach, parmesan, hazelnut butter and herb sauce

Risotto cacio cheese and pepper (Cacio e Pepe)

Homemade pici carbonara with sausage

Homemade pici pasta with duck and a reduction of Syrah of Cortona sauce

Lasagna

Ribollita – Traditional Tuscan bread soup

Secondo Piatti

Slow cooked chicken stew with seasonal vegetables

Pork escallops with braised onions

Beef and pork meatballs

Roasted lamb loin with braised onions and baked potatoes

Thinly sliced Chianina veal filet

“Saltimbocca” – Sliced veal and prosciutto ham with sage and white wine sauce

Slow cooked Florentine beef stew

Ossobuco – slow cooked veal shank

Filet of seabass with roast potatoes and seasonal vegetables

Traditional “Melanzane Parmigiana”

Dolci

Tiramisu

Chocolate cake with gelato

Orange pannacotta with dark chocolate sauce

Crème Caramel with pistacchio

Cinnamon mouse with pears cooked in red wine

Gelato semifreddo with nougat and amaretto sauce

Selection of gelato and sorbets

Vanilla creamed rice tart with fruits of the forest

Sliced apricots and amaretti biscuits with cream gelato

Frozen lemon souffle

3 courses

€45 per person (16 people or more) €50 per person (15 people or less)

4 courses

€50 per person (16 people or more) €55 per person (15 people or less)

There is no charge for children under 5. Childrens menu is available.

Prices include bottled water, full service and final clean. All prices are exclusive VAT at 22%

We have an extensive wine cellar offering all Italian wines, we also offer wine pairing for any meal whether you are looking to try something local or something from another region, please do not hesitate to ask for options

Extra options available include Birthday cakes, Celebration cakes, Table decorations, Live music and Wine tasting and pairing over a meal.