

In collaboration with
In collaborazione con



Samuele Bovini
Consultant & personal chef



*Not the “usual dinner”,
but an unforgettable experience to live in villa*

**Non la “solita cena”,
ma un’indimenticabile esperienza da vivere in villa**

An offer different from the others, thanks to the combination of first-class raw materials and fine dining techniques, to live Umbria on the table in a unique way

Un’offerta diversa dalle altre, grazie alle materie prime di primissima qualità e alle tecniche di alto livello, per vivere l’Umbria a tavola in modo unico

You can enjoy our exclusive “Home Chef Services” (and not only!) with advanced booking)

Potrete godere di questi nostri servizi esclusivi di chef a domicilio (e non solo!) previa prenotazione col congruo anticipo



Dinner (or lunch) served by 4 courses, or pizza evening, or poolside buffet
Cena servita da 4 portate, oppure serata pizza o ancora buffet a bordo piscina

Winery or dairy farm visits (with shopping) or truffle hunting

Visite in cantina o al caseificio (con possibilità di acquistare) o ricerca di tartufi



Cooking classes about pasta, pizza, typical or revisited or gourmet kitchen
Lezioni di cucina su pasta, pizza, cucina tipica, rivisitata o gourmet



Kitchen and table setting, service and final cleaning session are always included

Apparecchiatura, servizio e riassetto della cucina sono sempre compresi



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Why it is a unique experience? - Perché è un'esperienza unica?

You are in a unique villa and deserve a unique experience.

Not a simple "meal at your home" that in other locations can prepare anyone.

Our cuisine is based on the raw materials offered by our incredible land: Umbria, and on the knowledge of the history of our kitchen, rebuilding matchings and textures.

Across the years, the chef and his staff have selected only the most authentic suppliers, with processing methods that remain intact, bringing history and quality.

We combine them with the techniques that the chef Samuele (with 30 years of experience in gourmet restaurants, even Michelin Stars) and his staff choose every time to enhance each dish.

Finally we like to complete "the magic" by telling you the story of every dish, and completing some preparations in front of you.

All this to give you an evening that should not be a simple meal, but an unforgettable experience for you.



Siete in una villa unica e vi meritate un'esperienza unica.

Non un semplice "pasto a casa vostra" che nelle altre location può preparare chiunque.

La nostra cucina si basa sulle materie prime offerte dalla nostra incredibile terra: l'Umbria, e sulla conoscenza della storia della nostra cucina, rielaborandone abbinamenti e consistenze.

Negli anni lo chef e il suo staff hanno selezionato solo i fornitori più autentici, con metodi di lavorazione rimasti intatti, che si portano dietro la storia e la qualità.

Li combiniamo con le sapienti tecniche che lo chef Samuele (con 30 anni di esperienza in ristoranti gourmet, anche stellati) e il suo staff scelgono ogni volta per valorizzare ogni piatto.

Infine ci piace completare la magia raccontandovi la storia di ogni piatto, e completando alcune lavorazioni di fronte a voi.

Tutto questo per regalarvi una serata che non deve essere un semplice pasto, ma un'esperienza per voi indimenticabile.

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Our services menu and pricelist - La nostra lista dei servizi e prezzi

Kind of event Tipo di evento	People number / Numero persone								
	2	3	4	5	6	7	8	9	10+
	€ per person / Prezzo a persona								
Served dinner 4 courses Cena servita 4 portate	160	150	135	120	110	100	90	85	80
Pizza party at the villa Serata degustazione pizza	At least 4 people		135	120	110	100	90	85	80
Lunch or dinner poolside buffet Cena o pranzo a buffet in piscina	At least 6 people				110	100	90	85	80
Cooking class + served dinner 3 courses Corso di cucina + cena servita 3 portate	200	185	170	155	140	130	120	110	100
Wines, water, coffee and spirits pairing Acqua, vini, caffè e distillati col pasto	35	30	25	25	25	25	25	25	20
Winery visit with driver and tasting Visita cantina + autista e degustazione	100	100	100	100	90	85	80	75	70
Truffle hunting and aperitif with driver Ricerca del tartufo e aperitivo + autista	100	100	100	100	90	85	80	75	70
Full day with truffle, winery and dinner Giornata tartufo + cantina + cena	320	310	300	285	260	245	230	215	200
Full day with cheese, winery and dinner Giornata formaggi + cantina + cena	320	310	300	285	260	245	230	215	200

Notes about the pricelist and about the menu

For those who book 2 to 4 events a 10% discount will be applied.

For those who book 5 or more events the discount will be 20%.

If you need a chef for all the duration of your stay, ask us for a quote.

There is a 50% discount for children under the age of 14, if they eat adults menu or a dedicated menu (but they will NOT be counted in the number setting the price). The 0-3 children doesn't pay.

We don't have a standard menu. We will propose you one that is perfect for your needs.

Upon request, the number of courses (and their prices) can be changed (more or less).

Wine and drinks aren't included with the standard dinner, pizza and cooking classes experience, but we offer a complete "drink package" with water, one wine for each course, coffee and spirit tasting.

To find out the details of each experience we offer, continue reading on the next pages!

To avoid finding your date unavailable, reserve us as soon as possible

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Served dinner 4 courses - Cena 4 portate

- *Chefs will arrive approximately 1.5-2 hours before dinner start time*
Gli chef arriveranno pcirca 1,5-2 ore prima dell'orario di inizio cena
- *The menu (a starter, a first pasta course, a main course with side dish and a dessert) will be decided in the previous days based on your needs and curiosities*
Il menu (un antipasto, un primo piatto, un secondo piatto con contorno e un dessert) verrà deciso nei giorni precedenti in base alle vostre esigenze e curiosità
- *The chefs will serve and present every dish*
Gli chef serviranno e racconteranno i piatti
- *Enjoy the evening, we will clean the kitchen and dishes*
Godetevi la serata, puliremo noi la cucina e le stoviglie
- *We remind you that drinks are not included, but we have a drink package for have a complete experience (next page)*
Vi ricordiamo che le bevande non sono incluse, ma abbiamo un pacchetto drink per rendere completa l'esperienza



Pizza party - Serata degustazione pizza

- *The chefs will arrive with their oven (in the unprovided villas) and finish the dough*
Gli chef arriveranno con il loro forno (nelle ville sprovviste) e termineranno l'impasto
- *You will be able to see the masters at work and, if you want, try your hand at cooking pizza too*
Potrete vedere i maestri all'opera e, se volete, cimentarvi anche voi nella cottura della pizza
- *The pizza party menu is already predefined and is as follows:*
Il menu della serata pizza è già predefinito ed è il seguente:



- 1. Selection of high quality cured meats and cheeses with freshly baked white pizza*
Selezione di salumi e formaggi di alta qualità con pizza bianca appena sfornata
- 2. Variety of pizzas with different toppings (also chosen by you)*
Varietà di pizze con condimenti diversi (anche scelte da voi)
- 3. Pizza with Nutella and the original Tiramisu for dessert*
Pizza con Nutella e l'originale Tiramisù come dessert

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Cooking class - Corso di cucina

- *Chefs will arrive approximately 3 hours before dinner start time*

Gli chef arriveranno pcirca 3 ore prima dell'orario di inizio cena

- *The menu (usually 3 courses) will be decided in the previous days based on your needs and curiosities*

Il menu (3 portate) verrà deciso nei giorni precedenti in base alle vostre esigenze e curiosità

- *After the cooking class, you will sit and relax and the chefs will serve and present every dish*

Dopo il corso gli chef serviranno e racconteranno i piatti

- *Enjoy the evening, we will clean the kitchen and dishes*

Godetevi la serata, puliremo noi la cucina e le stoviglie

- *We remind you that drinks are not included, but we have a drink package for have a complete experience (explained here under)*

Vi ricordiamo che le bevande non sono incluse, ma abbiamo un pacchetto drink per rendere completa l'esperienza



Drink pairing - Abbinamento bevande

- *The drink package includes one different wine for each course of your meal, fresh water and a grand finale with the authentic experience of Italian Moka coffee and our selection of local spirits*

Il nostro pacchetto bevande comprende abbinamento di un diverso vino per ogni portata e un gran finale con l'autentica esperienza di caffè Moka italiano e la nostra selezione di distillati locali

- *For the pizza party you can change the wines with a craft beer tasting*

Per la serata pizza potete sostituire l'abbinamento dei vini con una selezione di birre artigianali

Poolside buffet - Buffet in piscina

- *Instead of the classic dinner served seated, you can have a fresh and comfortable poolside buffet, an excellent idea especially for lunches*

Al posto della classica cena servita seduti, potrete avere un fresco e comodo buffet a bordo piscina, ottima idea specialmente per i pranzi

- *We remind you that drinks are not included, but we have a drink package for have a complete experience (explained here upper)*

Vi ricordiamo che le bevande non sono incluse, ma c'è un pacchetto drink per un'esperienza completa

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Winery visit - Visita in cantina

- *Travel by car (up to 4 people) or van (from 5 people), always with driver*
Viaggio in auto (fino a 4 persone) o in Van (da 5 persone), sempre con autista
- *Tour of winery and vineyards with 4 wine tasting with fsalami, ham and cheese pairing*
Visita della cantina prescelta e dei vigneti con degustazione di 4 vini con tagliere di salumi
- *In some wineries you can have a Horse-drawn carriage tour with an extra charge of 30€/per person*
In alcune cantine c'è la possibilità di tour in calesse a 40€ a testa in più
- *Return to the villa*
Rientro in Villa



Truffle Hunting - Ricerca tartufo (From May to July)

- *Travel by car (up to 4 people) or van (from 5 people), always with driver*
Viaggio in auto (fino a 4 persone) o in Van (da 5 persone), sempre con autista
- *Truffle hunting with hunter and dog*
Ricerca del tartufo
- *Aperitif and snack after hunting at the field with homemade vegetables and sparkly wine*
Aperitivo in tartufaia con i prodotti agricoli offerti dal cavatore
- *Return to the villa*
Rientro in Villa



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Wine & truffle day - Vino e tartufo (From May to July)

- *A full day dedicated to the food and wines with 3 different activities: truffle hunting, winery visit and final dinner in your villa based on the harvested truffle*

Un giorno dedicato al cibo e ai vini con ricerca del tartufo, visita in cantina e cena finale nella vostra villa a base del tartufo raccolto

- *Travel by car (up to 4 people) or van (from 5 people), always with driver*

Viaggio in auto (fino a 4 persone) o in Van (da 5 persone), sempre con autista

- *Truffle hunting with hunter and dog*

Ricerca del tartufo

- *Tour of winery and vineyards with 4 wine tasting*

Visita della cantina e dei vigneti con degustazione di 4 vini

- *Two food tastings are included during the day: one at the truffle field and one at the winery*

Sono incluse due degustazioni di cibo: una alla tartufaia e una in cantina

- *Return to the villa and truffle-based dinner prepared from the chefs*

Rientro in Villa e cena finale nella vostra villa a base del tartufo raccolto



Cheese and wine day - Vino e formaggi (Other months)

- *A full day dedicated to the food and wines with 3 different activities: dairy farm visit and tasting, winery visit and final dinner in your villa based on the harvested truffle*

Un giorno dedicato al cibo e ai vini con visita al caseificio, visita in cantina e cena finale nella vostra villa a base del tartufo raccolto

- *Travel by car (up to 4 people) or van (from 5 people), always with driver*

Viaggio in auto (fino a 4 persone) o in Van (da 5 persone), sempre con autista



- *Dairy farm visit with tasting*

Visita del caseificio con degustazione

- *Tour of winery and vineyards with 4 wine tasting*

Visita della cantina e dei vigneti con degustazione di 4 vini

- *Two food tastings are included: one at the dairy farm and one at the winery*

Sono incluse due degustazioni di cibo: una al caseificio e una in cantina

- *Return to the villa and cheese-based dinner prepared from the chefs*

Rientro in Villa e cena finale nella vostra villa a base del formaggio assaggiato

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What people say about us - Dicono di noi



Chef Samuele to prepare our dinners for 3 nights. If you want to experience the taste of Umbria and the delights of Italy with wine pairings, Her place is perfect and Chef Samuele (and sous-chef Marco) is exceptional! We highly recommend this Villa and intend to visit again in the future.

Zabin

If you stay here, make sure to book the private chef Samuele and sous chef Marco, their food is to die for!

Mark

She helped us organise a chef to come in and cook for us one night which was fantastic.

Grae

One of the most amazing highlights (if there can be more) was having chef Samuele Bovini come and cook a delicious four-course meal of typical Umbrian food. If you are staying more than 3 nights, then book him! He arrives in his chef's whites with a big black box which he unpacks in the huge kitchen. Then, the most delicious smells emanate from the different stocks, herbs from his garden and wonderful cuts of meat – everything locally produced. He set the table, served us at a leisurely pace and totally cleared everything up. We ate every scrap up – even 7 year old Josh! I discussed the menu with him over WhatsApp beforehand and he also suggested great wines which we found from a tiny place on the main road in Bosco. Samuele trains chefs – so he really knows his stuff. Thank you Lavinia for recommending him to us – it was a real treat! The memories of the last 9 days will be treasured.

Amy

She arranged for Samuele, a local chef to come over and cook for us. Such a luxury!! Delicious!

Shelley

We also had Chef Samuele come to cook, and it was a delicious and enjoyable meal. Lovely trip!!

Matthew

Thanks also to Samuele & Marco, for such a great culinary experience. We won't forget you. You are all charming people. See you around!

Javier

And very more...



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