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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
2024-2025

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) Buffalo 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
- Biroldo 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

MEETING
& EVENTS MENU KIT
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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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