

Fatevi Cucinare da Francesca

À la carte menù

Create your own ideal menu by choosing the dishes you prefer among those listed below.

It is very important to always communicate any form of allergy, intolerance or food pathology, even if present in a mild form. For organizational reasons and often confined spaces, it is recommended to choose the same menu for all diners. The exceptions are children under 10 and specific dietary needs.

Ours is a custom-made service for every customer: more information we have about the evening you're organizing, more the service will be personalized.

With the exception of several agreements, the service includes: the raw material, the setting up of the table, one or more waiters-help cooks, the service on the table, the final cleaning of dishes, dishes and kitchen.

Drinks are not included.

On request, our sommelier is on hand to recommend the wine that best suits the chosen menu.

To request a quote, book a service and ask for more information, please email info@fatevicucinare.com

TUSCAN

APPETIZERS

Anchovies "alla povera"

Anchovies and onions cooked in vinegar.

Gluten free.

Cold cuts

Gluten free.

Mixed Bruschette

Available also gluten-free, vegetarian and vegan.

Cheeses with honey and grains of pistachios

Gluten free. Vegetarian.

Fried Porcini Mushrooms

Seasonal dish subject to availability of the raw material.
Also available gluten-free. Vegan.

Porcini mushrooms salad

Raw Porcini mushrooms, flakes of grana cheese and balsamic vinegar.
Seasonal dish subject to availability of the raw material.
Gluten free. Also available vegan.

Tuscan Clam soup

Served with crispy garlic bread.
Also available gluten-free.

FIRST COURSES

"Pappa al pomodoro"

Typical soup made with bread, tomatoes and basil.
Vegan.

Mushroom Risotto

Gluten free. Vegetarian. Also available vegan.

"Tortelli" with ragu sauce

Egg Pasta stuffed with meat.

Spelt soup

Vegan.

Onion soup

Also available gluten-free and vegan. Vegetarian.

Paccheri with cicadas and gurnard fish

Also available gluten-free.

Rigatoni with game meat ragu

Also available gluten-free.

SECOND COURSES

Stewed wild boar with polenta

Gluten free.

Rabbit with tomato sauce and olives

Gluten free.

"Rovelline lucchesi"

Slices of breaded and fried veal, served with tomato sauce and capers.
Also available gluten-free.

Sausage and beans "all'uccelletta"

Cooked in tomatoes sauce.

Gluten free.

Beef Tagliata

Gluten free.

Pan of musky octopus

Gluten free.

SEAFOOD

APPETIZERS

Hot Sea Salad

Cuttlefish and shrimps. Julienne of carrots, celery and fennel. Cubes of tomatoes.

Gluten free.

Cruditè

Shellfish, tartare and carpacci.

Gluten free.

Pair of shrimps

Curry bread and fried. Lardeled and blanched in the frying pan.

Also available gluten-free.

Smoked salmon Carpaccio, tropea onion and kiwi

Gluten free.

Fried anchovies

Also available gluten-free.

Pepper Mussels Soup

Gluten free.

FIRST COURSES

Strozzapreti alla pirata

Pasta with cuttlefish, zucchini and curry.

Also available gluten-free.

Trofie with red snapper

With cherry tomatoes, toasted pine nuts and lemon peel.

Also available gluten-free.

Tagliatelle with spiny-lobster or lobsters

Also available gluten-free.

Spaghetti with Clams and Bottarga

Also available gluten-free.

Seafood Fregola

Typical Sardinian pasta similar to rice.

Gluten free.

Fusilli with shrimp, lemon-scented and rocket

Also available gluten-free.

Yellow ginger spaghetti

Spaghetti with mussels and clams in ginger and saffron sauce.

Also available gluten-free.

Seafood lasagne

Paella

With fish, meat and vegetables.

Gluten free.

SECOND COURSES

Fish baked in salt

Gluten free.

Prawns with cognac or Stewed.

Gluten free.

Salmon fillet with mustard sauce

Gluten-free.

Tuna steack

Gluten free.

Fillet of mackerel au gratin and kiwi

Also available gluten-free.

Toad-tail in bacon crust on vegetable cream

Gluten-free.

Catalan lobster and shellfish

Gluten free.

Swordfish steak with aromas

Gluten free.

Mediterranean Sea bass

Fillet of sea bass stuffed with fresh tomatoes, sundried tomatoes, olives, capers, anchovies and oregano.

Gluten free.

INLAND

APPETIZERS

Toast with black cabbage and lard of the Serchio valley

Winter dish.

Also available gluten-free.

Pumpkin cream and grain speck

Autumn Dish.

Gluten-free. Also available vegan.

The beef tartare and its toppings

Gluten-free.

Crostini with lard, chestnuts and dark chocolate

Also available gluten-free.

Beef "Carpaccio" with rocket, parmesan flakes and balsamic vinegar

Gluten-free.

Ham and melon

Gluten-free.

FIRST COURSES

"Penne" with bacon and saffron in foil

Also available gluten-free.

"Carbonara" risotto

Gluten-free.

Risotto Speck and apples with the scent of thyme

Gluten-free.

"Lasagne" with ragù

"Orecchiette" broccoli and bacon

Winter Dish.

Paella

With meat, fish and vegetables.
Gluten-free.

"Carbonara" Spaghetti

Also available gluten-free.

SECOND COURSES

Glass of polenta stuffed with tarragon chicken pie

Winter dish.

Also available gluten-free.

Strips of sweet and sour pork

With peppers and pineapple.

Gluten-free.

Beef fillet with balsamic vinegar

Gluten-free.

Rooster in the Garden

Baked rooster with a side dish of mixed vegetables.

Gluten-free.

Roast Rabbit

Gluten-free.

Bites of duck to spices

Gluten-free.

TRUFFLE

APPETIZERS

Eggs in cocotte with truffle

Gluten free. Vegetarian.

Truffle beef tartare

Gluten free.

FIRST COURSES

Spaghetti with truffle

Also available gluten-free and vegan. Vegetarian.

Sausage, rum and truffle risotto

Gluten free.

SECOND COURSES

Beef tagliata with truffles

Gluten free.

Truffle scrambled eggs alla "Fratina"

Scrambled eggs with mushrooms, tomatoes and truffles.

Gluten free. Vegetarian.

VEGETARIAN

APPETIZERS

Mixed "Bruschette"

Slices of toasted bread with: Caprino cheese and grilled peppers - avocado, stracciatella cheese and chili - cherry tomatoes, basil and onion - garlic, oil, salt and pepper.

Also available gluten-free and vegan.

Pea and ricotta cheese "cappuccino"

Gluten free. Also available vegan.

Cream of chestnuts and scamorza cheese

Gluten free. Also available vegan.

Carrot and Ginger Cream

Served with croutons of bread.

Also available gluten-free. Vegan.

Pecorino cheese flan with peppers puree

Also available gluten-free.

"Caprese"

Slices of tomatoes, mozzarella cheese and basil.

Gluten free.

FIRST COURSES

Creamy leeks and potatoes

Gluten free. Also available vegan.

Gazpacho

Served with boiled eggs and cucumber sticks.

Also available gluten-free. Vegan.

Pumpkin risotto

Gluten free. Also available vegan.

Quinoa salad

Gluten free. Vegan.

Pear and taleggio cheese risotto

Gluten free.

Ricotta cheese and spinach ravioli with butter and sage sauce

Penne with cherry tomatoes, zucchini and chilli peppers

Also available gluten-free. Vegan.

SECOND COURSES

Vegetables au gratin

Also available gluten-free. Vegan.

Mediterranean courgette

Stuffed with tomatoes, capers, green olives, dry tomatoes and oregano.

Gluten free. Vegan.

Leeks ' sformed with gorgonzola sauce

Also available gluten-free.

Vegetable and smoked scamorza skewers

Gluten free. Also available vegan.

Millefeuille of Parmigiana

Gluten free.

Vegetable Baskets

CHILDREN

APPETIZERS

Chupa Chups of Sandwiches

White bread stuffed with tuna sauce and ham .

Like a Pizza

Also available gluten-free.

Shrimps Cocktail

Boiled shrimps with in pink sauce (ketchup and mayonnaise).

Gluten free.

Bruschetta Sausage and Stracchino cheese

Also available gluten-free.

Stuffed eggs

Hard-boiled eggs stuffed with a sauce made with mayonnaise, capers and anchovies.
Gluten free. Also available vegetarian.

Baked Ham, Philadelphia cheese and pistachios rolls

Gluten free.

FIRST COURSES

Baked pasta

with ragu sauce, b chamel and parmigiano cheese.
Also available gluten-free.

Pasta al ragu

Also available gluten-free.

Spaghetti with clams

Also available gluten-free.

Parmesan cheese risotto

Gluten free. Vegetarian.

Pasta with tomatoes sauce

Also available gluten-free. Vegan.

SECOND COURSES

Meatballs in tomatoes sauce

Also available gluten-free.

Fried egg in tomatoes sauce

Gluten free. Vegetarian.

Chicken nuggets, ketchup and mayonnaise

Also available gluten-free.

Turkey rolls with Mortadella and mustard

Gluten free.

Sole-filled with ricotta cheese, mustard and parsley

Gluten free.

Tower of potato, ham and stringing cheese

Gluten free. Also available vegetarian.

SIDE DISH

Curry braze carrots

Baked daikon and carrots

Subject to the availability of the raw material.

Green bean salad, fresh tomatoes and lemon juice

Fennel salad, oranges and raisins

Green salad

Tasty lentils with aromas

Winter dish.

Garlic spinach

Grilled vegetables

Zucchini with mint

Baked vegetables with carvery

Baked potatoes

Patate prezzemolate

Slices of boiled potatoes with parsley and garlic.

Stewed peppers

Seasonal raw vegetables

Stewed peas

Fresh spinach salad

Raw spinach, walnuts and parmesan flakes.

DESSERT

Fruit cheesecake

Also available gluten-free.

Chocolate flan with fondant heart

Also available gluten free.

Ice cream

Gluten free. Also available vegan.

Chocolate mousse

Also available gluten free.

Seasonal fruits

Gluten free. Vegan.

Tiramisù

Classic with coffee or with strawberries.

Also available gluten free.

Grandma's apple pie

Also available gluten free.

Ricotta cake

Also available gluten free.

Parfait with berries

Also available gluten free.

Cakes decorated with sugar paste

Works of art to admire and eat.

Sgroppino

Lemon sorbet shaken with vodka and prosecco.

Gluten free. Vegan.

Three-chocolated bavarian

Also available gluten free.

Sponge cake

With double chocolate filling, covered with chocolate. Or with cream and strawberries filling, covered with cream and strawberries.

Piatto forte

Typical recipe from Lucca based on Buccellato (sweet bread with raisins and aniseed) , custard and vin santo (sweet wine).

Cantucci col vin santo

Almond biscuits served with sweet wine.

Smoothie cheesecake

Cheesecake to drink with fruit coulis.

Gluten free.

BRUNCH

BEVERAGES

Caffè espresso

American coffee

Fruit juices

Tea

Hot and cold milk

Spirits: white wine - prosecco - rosé wine - rosé prosecco - aperol spritz

Fruit and vegetable centrifugation

SWEET

Grandma's apple pie

Also available gluten-free. Vegetarian.

Bread and jam

Also available gluten-free. Vegan.

Pancakes

Also available gluten-free. Vegetarian.

Chocolate muffin

Also available gluten-free. Vegetarian.

Fresh fruits

French toast with apples and cinnamon

Vegetarian.

Baked banana

Stuffed with berries jam and dark chocolate.

Gluten free. Also available vegan.

Baked pineapple with almond flakes and cane sugar

Gluten free. Vegan.

SALT

Cold cuts and cheese

Gluten-free.

Scrambled eggs and bacon**Boiled and/or soft-boiled eggs****French toast with cheese and ham**

Also available vegetarian.

Omelette with herbs

Gluten free. Vegetarian.

Cream of peas and ricotta cheese

Gluten free. Vegetarian. Also available vegan.

White bread, salted butter, smoked salmon, dill**Pasta with tomatoes, zucchini and chili peppers**

Also available gluten-free and vegan. Vegetarian.

Valdostana

Puff pastry stuffed with tomato sauce, ham and mozzarella.

Also available vegetarian.

Eggs in cocotte with salmon and/or with ham

Gluten free.

Caprese

Tomato, mozzarella and basil.

Gluten free. Vegetarian.

Carrots with curry

Gluten free. Vegan.

Shrimp Cocktail

Shrimp with ketchup and mayonnaise sauce.

Gluten free.

Cous cous salad

Cold couscous with vegetables.

Gluten free. Vegan.

Spicy crostini with avocado and stracciatella cheese

Also available gluten-free.

Roasted chicken, celery and pine nuts salad

Gluten free.

Raw vegetables

Toasted bread and butter

Always served

Also available gluten-free.

BREAKFAST

BEVERAGES

Caffè espresso

American Coffee

Fruit Juices

Tea

Hot and cold milk

SWEET

Grandma's apple Pie

Also available gluten-free.

Bread and Jam

Also available gluten-free. Vegan.

Pancakes

Also available gluten-free.

Chocolate Muffin

Also available gluten-free.

Fruits

Cereals

Also available gluten-free.

SALT

Cold cuts and cheese

Gluten-free.

Scrambled eggs and bacon

Boiled and/or soft-boiled eggs

French Toast Cheese and ham

Also available vegetarian.

Herb Omelette

Gluten-free. Vegetarian.

Toast and butter

Always served

Also available gluten-free.