



VILLA SAN MICHELE

A BELMOND HOTEL
FLORENCE

Banqueting Menus

THE TASTE OF BELMOND



Timeless charm, Italian specialities and a team of expert event planners: this is what makes Villa San Michele the top place to celebrate your special occasions on the Florentine hills.

THE TASTE OF BELMOND

Enjoy sumptuous bespoke menus featuring international specialities and traditional flavours.

Peruse through these pages of our complete banquet kit and let us tailor the ideal menu for your dream day.

CUSTOMIZE YOUR EVENT

Contact our Event Manager, Ana Rosa Buldon.

E: anarosa.buldon@belmond.com

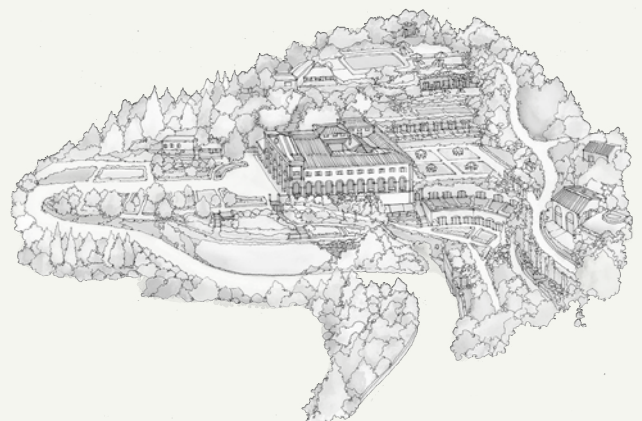
T.: +39 055 5678200

LOCATION

Fiesole, 30 minutes by car to Florence Airport and 75 minutes by car to Pisa Airport.

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VILLA SAN MICHELE, VIA DOCCIA 4, 50014 FIESOLE,
FIRENZE, ITALIA

BANQUETING MENUS

Aperitifs



APERITIFS

APERITIF

COLD CANAPES

Salty bigné, Apuane valley cream cheese, marinated Viareggio prawn

Salty sablè, Cantalupo melon, crispy Garfagnana ham

Senese, seasonal black truffle chips

Salty tarte, courgettes escabeche, mint

Tomato bread, sea salt, oregano

Tuscan pan brioche, butter, anchovies, orange

HOT CANAPES

Grilled bread, Senese sausage, pecorino cheese, lemon

“Chianina” beef mini burger with Mugello “fontina” cheese

Rice praline with tuscan ragù

Salty mini Panettone, caciocavallo cheese, black pepper, citrus

Potato Crocche’ with lemon and chamomile

“Focaccina”, Florentine cherry tomato, roasted olives, basil

Each aperitif proposal includes a selection of wine, cocktails and soft drinks. Starting from €75.00 per person, per hour (VAT included).



BANQUETING MENUS

Menu proposals

MENU PROPOSALS



GIOTTO

4 DISHES MENU - 195,00€ (VAT INCL.) PER PERSON

“Chianina” beef carpaccio, light mustard cream, hazelnut, seasonal black truffle

Risotto “Carnaroli”, pecorino cheese, Casentino piglet sausage, fennel seed

Maremma veal tenderloin, white celery, Valdarno spinach, green lemon

72% Chocolate brownie, caramelized banana, Madagascar vanilla ice cream

Coffee and friandises

MICHELANGELO

4 DISHES MENU - 215,00€ (VAT INCL.) PER PERSON

Roasted Apuana veal loin, Florentine tuna sauce, crispy capers, orange scent

“Ravioli” of braised meat, white pepper cheese fondue, thyme scented mushrooms

Grilled beef sirloin, sweet and sour vegetable caponata

Guava Cheese cake, strawberries and long pepper crumble

Coffee and friandises

DONATELLO

4 DISHES MENU - 230,00€ (VAT INCL.) PER PERSON

Red Tuna tiradito, Mediterranean letche de tigre, baby carrots, raspberry vinager

Fusilli pasta with seafood “arrabiata”, yellow cherry tomatoes, basil

Viareggina style sea bass, potato cream with cardamome scent

Strawberry ganache montè, white chocolate, crunchy Meringue

Coffee and friandises

LEONARDO

5 DISHES MENU - 250,00€ (VAT INCL.) PER PERSON

Mediterranean white fish carpaccio, Mugello yogurt sauce, Tuscan panzanella salad

Roasted lobster tail, mint scent eggplant, Florentine peach salad

Our signature pasta with potatoes from Mugello, smoked chesse, black mussels

Confit cod, creamy couliflour, almonds, parsley oil

Mango mousse, coconut, cocoa soft biscuit

Coffee and friandises



MENU PROPOSALS

SAN MICHELE

5 DISHES MENU - 270,00€ (VAT INCL.) PER PERSON

Red tuna and Chianina beef tartare, mustard, honey, Tradition Calvisus caviar

Florentine lemon risotto, creamy stracchino cheese, Veraci clams, dehydrated beetroot powder

Fusilli pasta cooked in Livornese cacciucco fish broth, Tyrrhenian seafood sauté, melissa

Baked lamb, seasonal vegetable “ciambotta”, baked rosemary potatoes

Strawberry ganache montè, white chocolate, crunchy Meringue

Coffee and friandises

VEGETARIAN MENU

4 DISHES MENU - 180,00€ (VAT INCL.) PER PERSON

Burrata cheese, leaves and flowers salad, candied tomatoes, pistachios

“Gnocchetti”, carrots cream and gorgonzola cheese

Zucchini filled with vegetable “caponata”, basil and mint

Milk chocolate mousse, apple and cinnamon jelly, almond biscuit

Coffee and friandises

VEGAN MENU

4 DISHES MENU - 180,00€ (VAT INCL.) PER PERSON

Charcoal Delica pupkin, raspberry gastrique sauce, champagne vinegar scented valerian

Orange scented “Orecchiette” with grilled eggplant pesto, almond, basil

Zucchini filled with vegetable “caponata”, basil and mint

Chocolate pie with peach sorbet and vermouth

Coffee and friandises

BANQUETING MENUS

*Other menu
proposals*

OTHER MENU PROPOSALS



MENU COFFEE BREAK

45,00€ (VAT INCL.) PER PERSON

“Pinzimonio” with yogurt and lemon sauce

Niçoise salad with spring beans, olive and tuna

Focaccia with finocchiona salami, stracchino cheese, valerian salad

Italian sandwiches

Hazelnut and chocolate brownie

Fresh fruit tart

MENU BRUNCH

150,00€ (VAT INCL.) PER PERSON

Seasonal salad with vinegar, yogurt sauce and balsamic reduction

Buffalo mozzarella, fior di latte and smoked mozzarella cheese with fresh garden tomatoes

Tuscan sheep cheese selection with honey and dried fruit

Our bakery selection of bread and focaccia

Tuscan cured ham and salami with local melon

Lightly smoked salmon with dill oil

Salty tarte with greens and lemon ricotta cheese

Black truffle omelette

Traditional tomato soup

Beef meat balls with “Panzanella” salad and basil

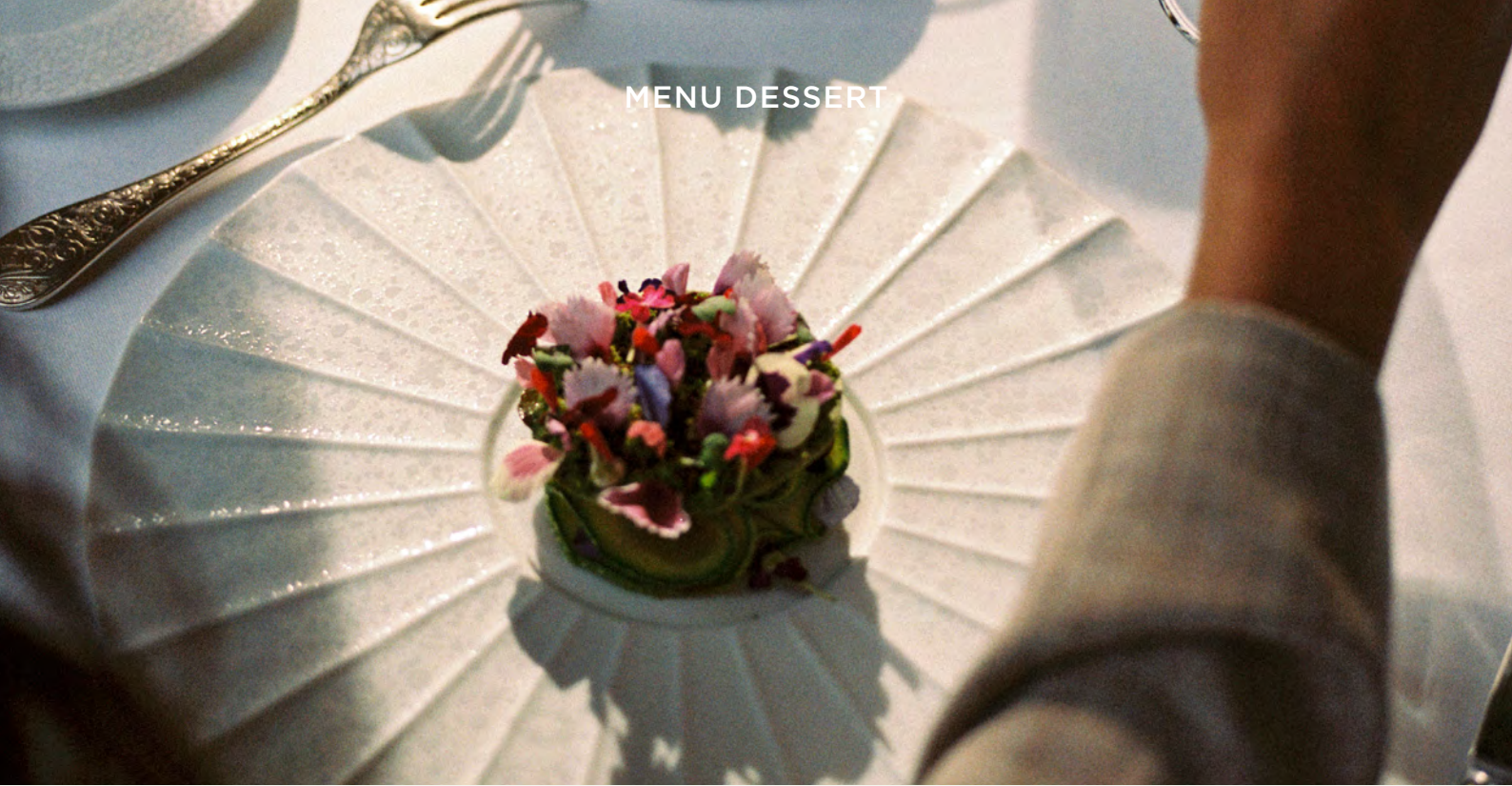
Grilled zucchini, eggplants, peppers and red chicory

Baked potato with butter and sage



BANQUETING MENUS

Menu dessert



MENU DESSERT

DESSERT BUFFET

40,00€ (VAT INCL.) PER PERSON

Short pastry with limoncello cream and wild berries

Cheesecake with peach, almond crumble and basil

Our classic tiramisù with mascarpone cream

Babà with rum

Profiteroles filled with variations of chocolate creams

Caprese chocolate cake

Carrots and hazelnut cake

Coconut bavarese vermouth pineapple, white chocolate

MEET THE CULINARY TEAM



ALESSANDRO COZZOLINO EXECUTIVE CHEF

Originally from Caserta in southern Italy, Alessandro Cozzolino trained internationally with Michelin-starred chefs. Drawing from his experiences in Europe and Hong Kong, the Chef has relied on two qualities — passion and dedication.

Combining his intuition with personal taste and well-honed skills, his menus blend a curation of dishes, where taste and aesthetics move hand in hand. In 2019, he returned to Italy to take on the role of Executive Chef at Villa San Michele. Since his arrival he directs the hotel's gastronomic offering, with a special focus on the property's fine-dining restaurant.



SPECIAL CREDITS

We work with the finest vendors in Florence. From planning and decoration, to photography and flowers. Vendors can be contracted through the hotel or directly by the client prior consultation of the Groups, Events and Banqueting Department.

FINER DETAILS

Prices are listed in Euro and are subject to 10% VAT.

Some of our ingredients may contain allergens. Please contact us for more information and let us know if you have any allergies or special requirements. Some ingredients may vary according to seasonal availability.

The menus featured in the banqueting kit are purely indicative and our chefs will be happy to customise them based on customer preferences and seasonality.