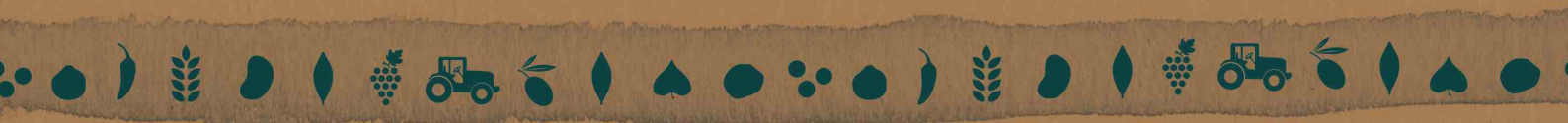


AGRICOLA  
BITTARELLI  
*Experience*

B



NATURE, FLAVORS AND RELAX

AMONG THE ROLLING HILLS OF TRASIMENO

# AGRICOLA BITTARELLI *Experience*

## 👑 EXPERIENCE N.1

### DISCOVERING THE FARM: FROM THE LAND TO THE PRODUCT

Upon the arrival of the guest the company will be presented with a guided tour in the Bittarelli farm. Will follow a tasting of the organic products of the Bittarelli farm.



## *Menu*

Tris of bruschette: bruschetta with Trasimeno beans, extra virgin olive oil, pesto of the farm

- La Cecina (chickpea flatbread)
- Tasting of soup
- Gigli of ancient flour Cappelli (pasta) with cicerchie (grass peas)
- Cheese accompanied with jam
- 1 glass of wine of the house "Rosso di Piero" (Sangiovese, Merlot e Ciliegiolo)



## *booking*

Days: wednesday from 10:00 to 12:00  
Numbers of guests: max to be agreed  
Booking: minimum 2 days in advance  
info: Patrizia +39 335 5455622



# AGRICOLA BITTARELLI *Experience*

## 👑 EXPERIENCE N.2 COOKING SCHOOL

We'll prepare together Tagliatelle or Gnocchi, with organic flours made with ancient grains stone ground and matching sauce. Explanation of the appetizers based with Trasimeno beans and second course of meat. Preparation of the pie, tart with spelled flour and jams of the farm.



### *Menu*

- Appetizers
- First course (tagliatelle or gnocchi)
- Second course of meat
- Seasonal side dish
- Pie
- Water and wine (1 bottle every 4 people)
- Coffee



### *booking*

Days: thursday from 10:00 to 14:00  
Numbers of guests: max 15 people  
booking: minimum 2 days in advance  
info: Patrizia +39 335 5455622



# AGRICOLA BITTARELLI *Experience*

## 👑 EXPERIENCE N.3

### TASTING RELAX AT THE SUNSET

In the welcoming dell'Agri ristorante room or in the panoramic garden of the company will be served a tasting board wich contains the flavors of the territory.



### *Board*

- Tris of bruschette: with extra virgin olive oil, with Trasimeno beans, with pesto of Valdichiana's Aglione (typical garlic)
- Pecorino cheese with jam
- Tasting of legumes (salad or season's soup)
- Delicacies of the Bittarelli farm
- 1 glass of the wine of the house



### *booking*

Days: wednesday afternoon  
from 6.30pm pm in spring or summer time  
from 5.30pm in fall or winter time  
Booking: minimum 2 days in advance  
info: Patrizia +39 335 5455622



# AGRICOLA BITTARELLI *Experience*

## 👑 EXPERIENCE N.4 PIC-NIC

At the arrival you'll find a basket with everything you need to have a picnic to eat in the panoramic garden of the Bittarelli farm.

News! For who likes to walk there is the possibility to choose between 2 country routes: the blue or the green and eat all the delicacies of your basket in the indicated rest areas.

### *Pic-nic basket*

- Spelled salad
- Typical stuffed focaccia
- Fresh vegetables of the garden with dip
- House desserts
- Seasonal fruits
- Water (1/2 litre)

### *booking*

Period: From April to October (weather permitting)

Days: to tuesday from friday

Booking: minimum 2 days in advance

info: Patrizia +39 335 5455622



# AGRICOLA BITTARELLI *Experience*

## 👑 EXPERIENCE N.5

ONLY FOR GROUPS OF MORE THAN 10 PEOPLE  
**SHOW COOKING**

We propose 2 options:

- Visit at the farm
- Show cooking
- Tasting products: tris of bruschette, tasting of soup, fusilli with cicerchie (pasta with grass peas), cheese with jams, a glass of wine

1

Duration of the experience: about 3 hours and 30 min.

- Visit at the farm
- Show cooking

2

Duration of the experience: about 2 hours and 30 min.

## *booking*

The maximum number we can receive for show cooking is 50 people.

If the number of people exceeds 50 it will be necessary to form two groups and times may vary.



info: Patrizia +39 335 5455622





AGRICOLA  
**BITTARELLI**  
*Services*

## *Agri Ristorante*

**OPEN ALL THE YEAR**

at friday "baker's evening" with focaccia and pizza  
saturday: lunch and dinner  
sunday: lunch

A special place where you can rediscover the authentic taste of seasonal ingredients  
and the Umbrian and Tuscan cuisine of Patrizia.

Between tradition, family recipe and new combinations of flavors



## *Agri Shop*

**OPEN ALL DAYS**

MORNING: 9am-12pm / AFTERNOON: 3-7pm

with all the organic products, vegan and 100% natural of our farm





AGRICOLA  
**BITTARELLI**  
*Experience*

[www.agricolabittarelli.it](http://www.agricolabittarelli.it)



**SOCIETÀ AGRICOLA BITTARELLI PATRIZIO E FIGLI s.s.**  
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