



arianna&friends

the most authentic tours in Tuscany



**DIMORA
SAN JACOPO**



IN-VILLA EXPERIENCES



Arianna & Friends – *The most authentic tours in Tuscany*

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Exclusive In-Villa Experiences for Your Tuscany Holiday Home -2026

Discover all the services available for you to enjoy during your stay in your Tuscan rental home. Experience our local culture and traditions by connecting with friendly locals, each sharing their unique professional expertise and personal stories, offering you a true taste of Tuscany

IN-HOME FOOD & WINE EXPERIENCES

Led by Arianna & Friends staff

- ✓ Hands-on cooking classes
- ✓ Wine tastings
- ✓ Olive oil tastings
- ✓ Private chef services
- ✓ Small weddings and receptions

WELLNESS & ENTERTAINMENT

Led by trusted external providers

- ✓ Professional massage services
- ✓ Yoga sessions with local instructors
- ✓ DJ sets & Karaoke by local DJ
- ✓ Family portraits with a professional photographer
- ✓ Cocktail service by professional bartender
- ✓ Creative Painting sessions

TUSCANY AT YOUR VILLA: EXPERIENCE, LEARN & CREATE MEMORIES



Dear Friends,

We would like to help you understand who we are, how we work, and most importantly, why you can trust us to take care of your in-villa experience. Let us introduce ourselves: **Arianna, Consuelo, Luca, Moira, Anna, Davide, Alessandro, Cristiano, Diletta and Yvonne.**

We consider our company different from typical service providers. When you book with us, you don't simply receive a service, you **connect with real people who personally care about your stay.**

Once you arrive in Tuscany and meet us, you become our Tuscan friends. Our "Friends" are indeed both our collaborators and our clients. The professionals we work with are carefully selected and share our values of quality, authenticity, and hospitality. Every service delivered inside your villa is designed to make you feel relaxed, welcomed, and truly at home, while experiencing the best of Tuscan lifestyle and culture.

We specialize in creating bespoke in-home experiences that allow you to enjoy Tuscany without leaving your villa. From hands-on cooking classes and wine or olive oil tastings to private chefs, cocktail evenings, and family celebrations, each activity is tailored to your preferences and pace. We proudly collaborate with wellness professionals and entertainers who bring passion and personality into every experience. Whether it is a cooking lesson in your kitchen, a guided tasting on your terrace, a yoga session in the garden, or party music for a special evening, our goal is to create meaningful and memorable moments. We also arrange wellness treatments, massages, private celebrations, small weddings and personalized events inside your villa.

All in-villa services are organized either directly by Arianna & Friends staff or by our trusted external partners. We select collaborators not only for their expertise, but for their ability to connect with guests and create a friendly, comfortable atmosphere.

We operate primarily in the Terre di Pisa area, but we are happy to reach your villa elsewhere in Tuscany if it is within a reasonable distance from our base.

Our aim is that **every experience in your villa feels personal, authentic, and enriching.** We want you to relax, enjoy, learn something new, and feel part of a circle of friends in Tuscany. Let us help you create moments and memories that will stay with you long after your stay.

As one of our guests said: "With Arianna & Friends, you arrive as a friend and leave as family!"

BECOME A NEW FRIEND OF OURS 😊

E 21. WINE TASTING AT YOUR VILLA

Fancy to **try several wines of Tuscany without moving from your holiday home?** This is absolutely easy to do! **Our specialized staff** will come to **your accommodation** with

6 different wines from our Tuscan area and will give you information about the **history and philosophy of each winery** and the features of each wine.

We are going to bring you our favorite wines from our favorite wineries, each with an interesting story to tell. Our expert guide will teach you proper wine tasting techniques and help you appreciate the subtle differences. **We will tailor the wine tasting experience** to your level of expertise, from beginner to connoisseur, from simple wine lovers, to wine experts.

6 local antipasti are served to accompany the wines with the basic formula. But you have also the possibility to **add a full meal** from the chef where each dish matches perfectly each wine. In both cases the cook will prepare all the food onsite and will need to access the kitchen 2-3 hours before the wine/food experience begins.

The selection of wines we make for you is as follows: **one white, one rosè, one basic red, two aged reds, 1 dessert wine**. In this way you will enjoy a large spectrum of what is available in the region and you will be able to taste the several flavors and aromas. We will open 1 bottle for each type of wine every 8 adults.

We will select wines made with both autochthonous grapes like **Sangiovese, Canaiolo, Colorino or Vermentino** and international grape varieties such as **Merlot, Cabernet, Viognier**. You will have a **variety of IGTs, DOCG Chianti of the Pisan hills and Supertuscan wines to enjoy**.

More info:

<https://www.ariannandfriends.com/cooking-classes/wine-tasting-in-villa/>

Mon-Sat

WITH ANTIPASTI

€ 560 for min 4 people

Every extra person:

€ 50 adult

€ 35 teen (12-17 years)

€ 25 kid (4-11 years)

WITH FULL MEAL

€ 660 for min 4 people

Every extra person:

€ 70 adult

€ 50 teen (12-17 years)

€ 40 kid (4-11 years)



E 22. OLIVE OIL WORKSHOP AT YOUR VILLA

Do you want to get immersed in the traditions of Tuscany by simply sitting in the comfort of your Tuscan holiday home? Yes, this is possible!

Our expert and knowledgeable guide will come to your place and **share with you everything you need to know about one of the symbols of Tuscany: extra virgin olive oil.**

When we say extra virgin olive oil, we mean **local culture, traditions, history, heritage and lifestyle.** This is what it will be all about. We will organize a **comparative olive oil tasting session** in the dining room or on the terrace of your villa.

You will be able to recognize the **difference between a quality olive oil made with love and care and a commercial one**, put into the market as a mass product.

Some **delicious bruschettas** are included.

In case you choose the **full meal option** made of 3 typical dishes and a traditional dessert, a local chef will come to the villa to prepare **traditional dishes** where extra virgin olive oil is one of the most important ingredients, even in the dessert! Some local wine (1 every 4th people) is included to make the experience complete.

The staff needs to arrive 1 to 3 hours before the olive oil experience, to prepare food onsite.

You'll also learn **how to use the olive oil in the right way in the preparation of food.**

More info:

<https://www.ariannandfriends.com/cooking-classes/olive-oil-workshop-at-your-villa/>

Mon-Sat

WITH BRUSCHETTAS

€ 340 for 2 people

Every extra person:

€ 30 adult

€ 25 teen (12-17 years)

€ 25 kid (4-11 years)

WITH FULL MEAL

€ 500 for 2 people

Every extra person:

€ 50 adult

€ 40 teen (12-17 years)

€ 40 kid (4-11 years)



C. HANDS-ON COOKING CLASSES AT YOUR VILLA IN TUSCANY

This is the **best family activity** you can book with us. It will be **fun and educational**, for grown-ups and young children. Everyone will learn something new and have fun during the preparation of the meal. **Learn how to cook delicious Tuscan specialties with a local cook and an English-speaking guide in the kitchen of your villa.**

We will arrive at your villa bringing all the **fresh ingredients** and equipment with us and we will prepare with you, **from scratch**, an unforgettable meal. Then, we will set your table in the garden, veranda or dining room and we serve the food you have all prepared!

You'll be given a **kitchen apron and a booklet for taking notes**. Everything will be coordinated by our guide, who will be also your **story teller**. It will be great to learn not only the recipe, but also its **historical and cultural background**. You know that we **Italians live for (good) food and 90% of our conversations are about food!** Food is a huge part of our culture, and it has become part of our lifestyle. So, with this experience, you'll learn why.

We are ready to share with you the most interesting **secrets of Tuscan and Italian food, and some culinary tricks**, along with the best cooking tips from Grandma!

Wine will be served during the class for better results (!) and of course during the meal. The class lasts between 2 and 4 hours depending on the menu chosen and on your interaction.

The menu must be the same for all participants, so you will have to choose dishes that are suitable for everyone in your group. We can accommodate alternative dishes for any people with food restrictions (gluten free, dairy free etc). This will be at an extra charge. Please ask us for a quotation in advance.

Choose 2-3-4 traditional Tuscan dishes, or a class with a focus on pizza, or on pasta, or wild boar "cinghiale", or even on the truffle delicacy.

See the menu list [here](#) for the traditional menus.

The cooking class is informal, and we want to make you feel at home and part of our big Tuscan family.

Staff need to be in the villa at least 30 minutes before starting the class to set up, set the table, working stations, ingredients and tools.

Travel costs apply: see below the section about travel costs, terms and conditions

More info:

<https://www.ariannandfriends.com/cooking-classes/in-home-cooking-classes-tuscany/>



PRICES

C2. 2-course typical Tuscan menu: choose any 2 dishes from the menu list – not 2 fresh pastas

OR C6. Pizza lab: focaccia, several types of pizzas, sweet pizza

OR C15. Pastry class: 3 desserts of your choice, see special list below

€ 430 for 2 people

Additional person:

€ 60 adult

€ 50 teen (12-17 years)

€ 35 child (4-11 years)

C3. 3-course typical Tuscan menu: choose any 3 dishes from the menu list – not 2 fresh pastas

€ 480 for 2 people

Additional person:

€ 65 adult

€ 55 teen (12-17 years),

€ 40 child (4-11 years)

C4. 4-course typical Tuscan menu: choose any 4 dishes from the menu list – not 2 fresh pastas

OR C8. Pasta & Pizza : 1 pasta with sauce + focaccias + various pizzas + sweet pizza

OR C9. Pizza, Cecina & Tiramisu: several pizzas, traditional chickpea tart, typical tiramisu

OR C11. Cinghiale Night: fresh pasta with wild boar sauce, wild boar stew and polenta, biscotti

OR C13. Vegan Menu: 4-courses menu

OR C14. Lasagna with olive oil and wine tasting

€ 530 for 2 people

Additional person:

€ 70 adult

€ 60 teen (12-17 years)

€ 45 child (4-11 years)



C7. Pasta class: 2 types of fresh pasta+ 2 sauces

€ 470 for 2 people

Additional person:

€ 60 adult

€ 50 teen (12-17 years),

€ 40 child (4-11 years)

C10. Truffle menu: 3 truffle-based dishes from the menu list+ selection of cheese & honey

From 2nd January to 10th October, we will use fresh black or spring truffles

€ 560 for 2 people

Additional person:

€ 70 adult

€ 50 teen (12-17 years)

€ 40 child (4-11 years)

From 11th October to end of December we will use fresh winter white truffle too, with the following rates:

€ 640 for 2 people

Additional person:

€ 100 adult

€ 70 teen (12-17 years)

€ 55 child (4-11 years)

C12. Vegetarian & ancient grains: 3-courses menu, see special menu list below

€ 480 for 2 people

Additional person:

€ 60 adult

€ 50 teen (12-17 years)

€ 40 child (4-11 years)

CLASSICAL MENU LISTS

THIS [here](#) IS THE LINK TO THE MENU LIST For the options **C2 – C3 – C4**

the 2,3 or 4-courses cooking classes

menus of the other options are listed here below



SPECIAL MENU LISTS for other type of cooking classes

C12. Vegetarian & ancient grains

Choose any 3 courses from the following menu selection:

- *Pasta dell'orto*, Handmade fresh pasta with a vegetarian seasonal sauce of your choice
- *Insalata di farro*, Farro salad prepared with seasonal vegetables
- *Zuppa di farro alla garfagnina*, Tuscan-style thick farro soup
- *Minestra di ceci*, (con o senza riso), Thick chickpea soup (with or without rice)
- *Minestra di fagioli* (con o senza pastina), Thick cannellini bean soup (with or without pastina)
- *Minestra di grani*, Thin grain and vegetable soup
- *Zuppa lombarda*, Thin bean soup and crispy bread
- *Fagioli rifatti*, Cannellini bean stew in tomato sauce
- *Panzanella*, Bread salad with tomatoes, cucumber, onion, and basil
- *Pappa al pomodoro*, Thick bread soup with tomato, garlic, sage, and basil
- *Dolce all'olio*, Olive oil cake
- *Biscotti alle mandorle o cioccolato*, Cookies or biscuits with almonds or chocolate

C15. Pastry class

Choose any 3 from beloved classics such as

- "Tiramisu", either traditional with coffee & chocolate, or with strawberries and chocolate or with oranges and cinnamon
- Fruit tart with Tuscan custard "Crostata di frutta"
- Chocolate salami-shaped cake "Salamino"
- Chestnut flour pancakes with ricotta cheese "Frittelle di farina di castagne"
- Traditional chocolate and pear cake "Torta cioccolato e pere"
- Festive specialties like "Ricciarelli", almond-flour-based
- Typical almond & chocolate biscuits "Cantuccini"
- Type of pie filled with Tuscan custard and pine nuts "Torta della nonna"
- Traditional apple cake Tuscan art "Torta di mele"
- Carnival sweets: Rice fritters and fried flat dough "Frittelle di riso" and "Cenci"
- Tuscan trifle with custard, sponge biscuits and liquor "Zuppa inglese"
- Sweet bread oven baked, with grapes and sugar (only August-December) "Schiacciata con l'uva" Truffle menu



C10. Truffle menu

Antipasto: Typical fried egg with truffle on bread fried with truffle butter

Main courses: please choose 2 dishes from the list below:

- Risotto with truffle and burrata
- Fresh tagliolini pasta with truffle sauce
- Potato gnocchi with truffle sauce
- Chicken scaloppine with truffle sauce

Dolce/dessert: ricotta or pecorino cheese with truffle honey

C13. Vegan Menu

select any 4 dishes from the following options:

Antipasti:

- Panzanella: A symphony of flavors in a traditional bread and vegetable salad.
- Verdure Grigliate: Grilled vegetables with a parsley, garlic, and chili pepper topping, on rustic bread.
- Verdure Fritte: Crispy deep-fried vegetables that redefine indulgence.
- Crostini ai Funghi caldi e Freddi: Mushroom bruschetta, two delicious versions and types of mushrooms
- Bruschetta doppia al Pomodoro: Classic tomato bruschetta in two versions: with garlic and origano and also with onion and basil
- Crostone cavolo nero e fagioli: Rustic bread with Tuscan kale and cannellini beans (only in season)

Main Courses:

- Pappa al Pomodoro: Thick bread and tomato soup with basil
- Minestra di Ceci alla Pisana: Chickpea soup Pisan style
- Minestra di Fagioli: Traditional bean soup
- Risotto o Pasta ai Funghi: Mushroom risotto, or Dried pasta penne or spaghetti with mushroom sauce
- Risotto o Pasta Zucchini e Pinoli: Risotto or Dried pasta penne with zucchini & pine nut sauce
- Risotto o Pasta agli asparagi: Risotto or Dried pasta like penne or spaghetti with asparagus sauce
- Pasta al sugo povero: Dried pasta like penne or spaghetti with the farmer's sauce
- Fagioli Rifatti: Cannellini beans in a rich tomato sauce
- Fagiolini in Umido: Green beans cooked in a savory vegetable stew

Desserts:

- Dolce all'Olio o di mele: Olive oil cake or Apple cake
- Biscotti alle Noci: Nut biscuits

Frittelle di Farina di Castagne: Fried chestnut flour pancakes



E 23. COCKTAIL PARTY AT YOUR TUSCAN HOME

Fancy to have a **professional bartender at your villa** during your stay for a great cocktail party? We have the solution!

Our bartender Angelo is the boss of cocktails and he will come to your villa to prepare for you his creations:

Americano, **Spritz**, Green Spritz, Limoncello Spritz, Cuba Libre, **Gin & Tonic**, Vodka Lemon, **Caipirina**, Mohito, **Hugo**, **Frozen Margarita**, Pina Colada, London Mule, Moskow Mule, Mexican Mule, Japanese ice Tea, **Midori Sour**, Hamingway Papa Special...

Choose your favorite ones! These are served with little snacks (nuts, chips)

Here some suggestions of cocktail packages, but we are ready to personalize the offer:

LIGHT PARTY

To start: **1 bottle of prosecco** every 4 people

To enjoy: **3 cocktails per person**

FULL PARTY

To start: **1 bottle of prosecco** every 2 people

To enjoy: **5 cocktails per person**

According to the type of package you want to order, and to the cocktail selection you make, the bartender will bring to your home the right number of bottles, and also some little extra, for you to try further cocktails. Extra cocktails will be paid onsite € 15 each

More info:

<https://www.ariannandfriends.com/cooking-classes/cocktail-party-at-your-tuscan-home/>

▶▶▶ **Add a a DJ make it a fun and memorable night!**

Info here: <https://www.ariannandfriends.com/day-tours-activities/dj-at-your-villa/>

LIGHT PARTY

3 hours

Min 4 people € 480

Every extra person € 60

FULL PARTY

5 hours

Min 4 people € 660

Every extra person € 90

Additional travel costs apply:
€ 30

Travel fee is per party, not per person



MUSIC, PHOTOS, PAINTING

E.24 A LOCAL DJ AT YOUR VILLA

Are you celebrating a special event? Would you like to have fun with your family and friends at your villa in Tuscany? Our **DJ Zio Bruno (Arianna's uncle)** will come to your villa for the best party ever. You can provide us with your **song choices** or simply specify the type of music you prefer.

If you like singing you could combine the DJ service with a **karaoke experience**. Our DJ Zio Bruno is also passionate about photography, so he can take wonderful photos of you and your friends or even a **video**.

If you really want to organize the most special event, you can combine the DJ service with a [cocktail party!](#)

Dancing, singing, and drinking, what a night! Zio Bruno DJ is in the house!

The whole event can be customized.

Optional extras:

- Some pictures can be also printed on site; 10x15cm or 15x20cm
- On site printing of pictures with a logo or a slogan
- 3D gadgets can be printed in advance.

More info:

<https://www.ariannandfriends.com/day-tours-activities/family-portrait-at-your-tuscan-home/>

▶▶▶ Add a full party meal prepared by our friendly cooks to make it a fun-filled day!

Info here: <https://www.ariannandfriends.com/cooking-classes/private-chef-tuscany/>

Saturday and Sunday:

2 hour DJ service

For up to 50 people (1 staff member)
€ 300

3 hour DJ service + Karaoke

For up to 50 people (1 staff member)
€ 350

4 hour DJ service + Karaoke + Photoshooting

For up to 10 people (1 staff member)
€ 400
For up to 50 people (2 staff members)
€ 650

5 hour DJ service + Karaoke + Photoshooting + Minivideo

For up to 10 people (1 staff member)
€ 450
For up to 50 people (2 staff)
€ 750

From Monday to Friday:

add € 80 when only 1 staff member
add € 130 when 2 staff members

Extra hour: € 60 for each member of the staff

Possibile travel costs might be added to the total amount



L9. FAMILY PORTRAIT AT YOUR TUSCAN VILLA

Travelling with your family in Tuscany? **Would you like a professional photographer for a family shoot at your villa in Tuscany?**

Sebastian, our number-one photographer, will take several different types of photos, from group photos to couples and personal ones. **The best time for this activity is late afternoon, before sunset, to catch the beautiful light and lower temperatures (in the summer).**

Files will be delivered via online transfer through a private download page within 4 weeks from the shooting day. The number of photos received is around 75- 100. **Every picture will be professionally and individually edited in color and black and white**, one copy in full, original resolution for printing and one copy in lower reduced resolution for web sharing.

The photos will belong to you, and you can use them and print them as you prefer.

More info:

<https://www.ariannandfriends.com/day-tours-activities/family-portrait-at-your-tuscan-home/>



▶▶▶ Add a pizza party prepared by our friendly cooks to make it a fun-filled day!

Info here: <https://www.ariannandfriends.com/cooking-classes/private-chef-tuscany/>

Family portrait, 2 hours € 760 , 4 hours € 1200

Engagement, 2 hours € 680

Weddings, from € 1400, ask for a quotation

Potential travel costs will be added to the total amount.



L20. PAINTING & PALATE EXPERIENCE

Discover a truly inspiring creative escape in the comfort of your Tuscan villa. This painting experience invites you to slow down, sip excellent local wines, and let your creativity flow while surrounded by rolling hills and beautiful views.

The experience is designed for **pure enjoyment rather than formal instruction**. In fact, it's not a lesson. Tara and Branton will come directly to your villa, prepare the setting with all the colours, aprons, and canvases, and then let you relax, feel inspired, and start creating.

You can choose **from acrylic paints, pencils, framed canvases, paper, pre-drawn sketches, mandala colouring, or paint-by-numbers**. Whether you prefer to paint your own interpretation of the scenery or work on a pre-drawn canvas, everything takes place in a relaxed and welcoming atmosphere where creativity comes naturally.

No previous artistic experience is needed, just the desire to unwind and enjoy yourself.

As you paint, you will savour a selection of carefully chosen local wines accompanied by delicious Tuscan specialties, including cheeses, cured meats, fresh bread, and homegrown olive oil. It's a perfect balance of art, flavour, and good company. An authentic moment to share with friends, family, or fellow travellers.

More than a workshop, this is a special experience that combines creativity, taste, and the timeless beauty of the Tuscan countryside, creating memories that will stay with you long after your stay.

3 to 4 hours

€ 600 for the first 4 people

Every extra person:

€ 160 adult

€ 110 teen (12-17 years)

€ 85 kid (4-11 years)

Evening session: additional € 25 per person

Travel fee € 25 to be paid onsite



WELLNESS

MP2. MASSAGES

Even on holiday, your body and mind deserve care, balance, and positive energy. Our professional massage therapists can come directly to your Tuscan villa, bringing all the necessary equipment for a relaxing or energizing treatment.

They provide professional massage beds and follow all current safety regulations and legal requirements. Each service is fully insured.

Up to three massages can be performed at the same time. For larger groups, multiple sessions can be scheduled in rotation. Appointments are available any day of the week upon request.

Choose the massage style that best suits your needs:

De-stress massage, Swedish massage, Californian massage, Relaxing / Aromatherapy massage, Anti-cellulite massage, Thai massage.

Rates

30-minute massage — €60 per person

60-minute massage — €100 per person

90-minute massage — €140 per person

Travel Costs

€ 30 to be paid on site for each vehicle involved.

For up to two massage beds, one vehicle is used.

If three massage tables are required, two vehicles are needed and travel costs are calculated accordingly.

More info:

<https://www.ariannandfriends.com/packages/wellness-holidays-in-tuscany/>

▶▶▶ Add a traditional Tuscan meal prepared by our friendly cooks to make it a great day!

Info here: <https://www.ariannandfriends.com/cooking-classes/private-chef-tuscany/>



Y1. YOGA AT YOUR VILLA

Make your holiday in Tuscany even more special with a private yoga session at your villa.

Practicing yoga surrounded by the beautiful Tuscan countryside is a wonderful way to relax, breathe deeply, and enjoy the peaceful atmosphere of your stay. It is the perfect activity to start your day with energy or to unwind in the afternoon.

Our kind and patient instructor, with many years of experience, will come directly to your villa and guide a 1-hour session for you and your family. The class can be adapted to your level, whether you are beginners or already have experience.

She will bring yoga mats for everyone, so you do not need to prepare anything. The session can take place indoors or outdoors, depending on your space and preference.

Pricing

1-hour yoga session (1–2 people): €220

Additional person: €25

- No travel fee applies for Dimora San Jacopo

More info:

<https://www.ariannandfriends.com/packages/wellness-holidays-in-tuscany/>

▶▶▶ Add a vegan meal prepared by our friendly cooks to make it a full, healthy day!

Info here: <https://www.ariannandfriends.com/cooking-classes/private-vegan-meals/>



PRIVATE CHEF AT YOUR VILLA IN TUSCANY

Arianna & Friends offers a *private chef service* that brings authentic Tuscan cooking right to your villa or holiday accommodation in Tuscany. Instead of going out to eat, you can enjoy a homemade meal prepared on-site by a friendly local cook, chosen from a team of passionate Tuscan home cooks.

Your cook arrives at your location with fresh, seasonal ingredients and everything needed to prepare traditional dishes. The food is entirely prepared on-site and it's based on genuine Tuscan family recipes, just like what locals would make for their own families. You can relax and enjoy the meal while the cook prepares and serves it for you and your group.

You can choose from a wide variety of menu types, so the meal becomes part of your holiday experience:

- **Typical Menus:** You choose 2, 3, or 4 courses from the menu list, with starters, pasta dishes, main courses, and desserts prepared fresh for you.
- **Lasagna Night:** A classic lasagna dish served with a mixed salad and dessert.
- **Pizza Party:** Different kinds of pizzas, a green salad, and a sweet pizza dessert — perfect for a relaxed, social evening.
- **Pasta Time:** Fresh hand-made tagliatelle and stuffed ravioli, each served with a sauce of your choice.
- **Grill Party:** Assorted grilled meats (or oven-baked meats and vegetables if no grill is available), served with salad and dessert.
- **Antipasti Family Style:** A selection of six Italian antipasti (small starter dishes) from the menu list.
- **Cinghiale Night:** Special dinner with pasta in wild boar sauce and wild boar stew with polenta, with dessert.
- **Fish Menu:** Three fish dishes that you choose from the fish menu, followed by a dessert.
- **Full Party Menu:** A mix of antipasti with prosecco, two main dishes you choose, and dessert, for a complete and generous meal.
- **Bistecca Night:** An Italian T-bone steak ("Fiorentina"), with starters and dessert — ideal if you have a grill.
- **Truffle Menu:** Seasonal truffle-based dishes, with antipasto, main courses from the menu list, and dessert — special when truffles are in season.
- **Surprise Dinner:** A multi-course tasting menu designed by the chef, with wine pairings selection.
- **Vegan Meal:** A four-course vegan menu chosen from the menu list.
- **Adventurous Dining:** A special menu for the curious food lover, with bold and unusual Tuscan dishes chosen from the "brave menu" list.
- **Beer Pairing Dinner:** A Tuscan meal paired with craft beers, giving a different way to taste local food and drinks together.

The private chef service is relaxed and friendly, focused on authentic home-style cooking rather than luxury fine dining. Guests can enjoy real Tuscan flavours in the comfort of their villa, with local wines selected to match the dishes and a warm, inviting atmosphere around the table.



PRICES here: <https://www.ariannandfriends.com/cooking-classes/private-chef-tuscany/>

FRIENDLY WEDDINGS IN TUSCANY ♥♥

We offer a relaxed and personal way to celebrate your wedding in the beautiful Tuscan countryside. This service is ideal for couples who want a **warm, authentic, and casual wedding experience** rather than a very formal or traditional event.

The focus of the service is on *love, togetherness, and simplicity*.

Arianna & Friends will take care of **authentic Tuscan food and catering, prepared by local cooks** who make traditional dishes as they would for their own families. This means simple, seasonal, and tasty meals that reflect Tuscan traditions. We cater for a maximum of 40 guests to preserve the feeling of a personal and authentic dining experience, served by friendly local staff.

Your wedding (real or symbolic) will take place at your private villa, which must offer both outdoor and indoor space as a plan B, ensuring that there is always enough room for your family and closest friends to gather and celebrate the day in a joyful atmosphere.

Whether guests are dressed up or barefoot in the garden, the **celebration is meant to feel natural and heartfelt**. You have complete freedom to shape your day exactly as you imagine it. You can personally take care of the flowers, the music, and many other details, or alternatively, we can **assist you and work with trusted florists and musicians to create the atmosphere you envision**.

The service can include **experiences for your guests before and after the wedding**. You can add activities like wine tastings, olive oil tastings, e-bike rides, cooking classes, cheese-making experiences, pizza dinner, grill party, and more.

A driver can be arranged for transfers or excursions, and many experiences can be brought directly to your villa if you prefer to stay close to home.

The philosophy behind *Friendly Weddings* is simple: create meaningful moments surrounded by the people you love, slow down, enjoy Tuscany's beauty and traditions, and celebrate in a way that feels like *you*.

Arianna & Friends support you every step of the way, whether you want a symbolic ceremony, help with legal paperwork, or ideas for personal touches that make your wedding truly yours.

More info here: <https://www.ariannandfriends.com/services/friendly-weddings-in-tuscany/>



BOOKING FORM

DETAILS OF CUSTOMER					
FIRST NAME		LAST NAME			
E-mail address		Billing address	Please, provide a billing address for our receipt of payment. It's mandatory. It is only for billing issues and nothing will be mailed.		
<i>Telephone number while in Italy</i>					
<i>Name of your accommodation</i>	DIMORA SAN JACOPO	N. of adults in your party		N. of teens 12-17 years old	
				N. of children 4-11 years old	
Food restrictions					
Last minute changes are not possible					
DETAILS OF SERVICES					
DATE & TIME OF SERVICE <i>You can list more than one date if you are booking multiple services</i>	CODE <i>As per catalogue. E.g.:E3</i>	NAME OF SERVICE			TOTAL RATE
					€ _____ .00
					€ _____ .00
					€ _____ .00
					€ _____ .00
Please be aware of our cancellation policy below. Last minute cancellations for any reason are non-refundable.				TOTAL AMOUNT	€ _____ .00

PAYMENT PROCEDURES

HOW TO BOOK BY CREDIT CARD Booking by credit card occurs through the advanced payment of the total amount as per the form above.

AUTHORIZATION OF CHARGE TO CREDIT CARD	
The credit card holder _____	
Name(s)	Surname
authorizes the withdrawal of the above mentioned total amount from the following credit card:	
VISA <input type="radio"/>	MASTERCARD <input type="radio"/>
Card Number _____	
Expiry date _____	Holder's signature _____
M M Y Y Y Y	
This is a personal card <input type="checkbox"/> OR this is a business card <input type="checkbox"/>	
NOTES ON BOOKINGS VIA CREDIT CARD	
In case of payments through a EU and non-EU business card the charge will be in Euro.	
In case of payments through a EU personal card the charge will be in Euro.	
In case of payments through a non-EU personal card, the charge will be in the currency of card's account. This means that the amount of the charge will be reckoned on the conversion rate of the day of the transaction.	
Markups or commissions applied by the tour operator's bank and the credit card holder's bank may apply.	

HOW TO BOOK BY BANK TRANSFER

Booking through bank transfer occurs through the advanced payment of the total amount as per the form above. Please, **make sure that all bank fees are charged to your bank account** and that the payment is made in Euro (EUR - €).

Beneficiary: Arianna & Friends srl Beneficiary address: Via Salaiola 50/11, 56030, La Rosa - Terricciola (PI).

Bank: BANCA POPOLARE DI LAJATICO S.C.p.A Bank Address: Via Mezzopiano, 2 , Capannoli 56033, Italy

IBAN: IT66 F052 3270 9200 0000 0030 023 **SWIFT/BIC:** BLJAIT3LXXX

Please, make sure with your bank that the payment is made in Euro. Please be informed that any of such fees are to be on your side. Please, send us a copy of the issued transaction via email or WhatsApp..

CANCELLATION POLICY

In case of cancellation by customers, they are requested to contact Arianna & Friends immediately. In the table on the right, they can find the percentage of the entire amount for the booking that will be retained as a cancellation fee depending on the number of days preceding their activity date.

FROM	TO	Cancellation fee
Reservation day	50 days before the date of the booked service	30%
49 days before the date of the booked service	30 days before the date of the booked service	50%
29 days before the date of the booked service	15 days before the date of the booked service	70%
14 days before the date of the booked service	0 days before the date of the booked service	100%

HOW TO RETURN THIS BOOKING FROM

The present form is valid as a booking contract for the services agreed on and listed here above. Print these pages, fill in and scan them or take a picture of them with your smartphone and make a JPG file. Alternatively, use a pdf printing program. Send the completed booking form to our main e-mail address info@ariannandfriends.com or via whatsapp to +39 348 3352039.

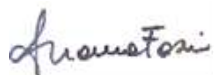
DATA PRIVACY POLICY

The tour operator and travel agency Arianna & Friends Srl (here defined as the T.O.) through the website ariannandfriends.com and through this catalogue complies with the General Data Protection Regulation (Regolamento Europeo n.2016/679). The T.O. understands the importance of maintaining the confidentiality of the information stored about the traveler while providing services. Contacts and other personal data the customer supplies are stored by the T.O. and will be used to provide the customer with the information they have requested. The collected information may be used by the T.O.'s staff to keep the customer updated about its newest activities and events. The T.O. will never willfully disclose identifiable information about any customer to any party without first receiving permission from that person. Yet, the T.O. is obliged to pass such information on to the relevant suppliers of accommodation (except credit card details), and, if required by them or by law, to security or credit checking companies and public authorities such as customs/immigration offices. The customer can remove any of the information that the T.O. stores about them, at any time, by sending an email to info@ariannandfriends.com or through a request of deletion from the T.O.'s mailing list.

This booking form, including the following page, is understood, accepted and agreed by

The Tour Operator & Travel Agency Arianna & Friends

The Customer



For food/wine services, the customers agrees with all terms and conditions written below (2 pages)

➔ TERMS AND CONDITIONS FOR FOOD EXPERIENCES IN VILLA

WHAT TO EXPECT FROM US

At Arianna & Friends, our cooks are not just culinary experts; they are friendly local individuals who **bring the warmth of family cooking to your table**. Rather than serving elaborate dishes, they craft meals using cherished **traditional recipes**, creating an experience reminiscent of home.

Our cooks arrive equipped with fresh ingredients, prepare the meal on-site, serve, and conduct a thorough cleanup, leaving your kitchen and dining space as they found it. **Bread** is always included, as well as a salad along with the second main courses when they don't include vegetables already.

We provide in-home chef/cooking services and bring our own utensils and tools. However, we utilize the villa's resources to set the table and serve the food.

Tables, chairs, cutlery, glasses, or plates are not included. Additional arrangements can be made at an extra cost with an external provider.

WHAT WE ASK OF YOU

- **Access and Timing:** Please, **ensure permission for our cooks to access the villa and kitchen**. Please, **ask the villa manager/owner** BEFORE booking the service. Confirm that the villa is accessible at the agreed-upon time to avoid additional fees for waiting time. You find this information in the confirmation voucher.
- **Preparation:** Please, **Leave the kitchen clean and free from personal items** for prompt service. Additional cleaning time will incur an extra fee.
- **Table Settings:** Provide the correct number of table settings for your party size (chairs, cutlery, glasses, tableware). We will utilize only what is available.
- **Punctuality:** Please, **be at the table on time**; delays will result in extra charges.
- **Service Gaps:** if you book a full formula service, where the staff serves the food at the table, we plan for a 10–15-minute gap between the serving of one course and the serving of the next one. Delays from your side will be charged extra.
- **Extended Services:** Please, inform us in advance if you plan to have a long dinner with additional activities such as **speeches, singing and dancing**. We'll provide a personalized quotation for extended service hours.
- **Children's Meals:** If serving children first, expect an extra hour of service, charged accordingly.
- **Menu choice:** You are asked to choose a single menu for the entire group. **Each course counts as one dish**. For example, a three-course meal means choosing three dishes.
- **Different menu choice:** If you'd like to have different menus for different guests, this is possible at an additional cost. Please note that all food is prepared on-site, and a rental villa kitchen is not a restaurant kitchen, so additional preparation time will be required.
- **Allergies and Restrictions:** Communicate any food restrictions or allergies at the time of booking. Last-minute changes are not possible.

Extra Charges:

Delays result in a €15/half-hour (€30/hour) charge per staff member

STAFF COMPOSITION: If your party consists of 1 to 4 people, there will be 1 or 2 staff members, depending on the chosen menu. For parties of 5 to 15 people, 2 to 3 staff members will assist you. For groups of 16 to 30 people, the team will include 3 to 5 staff members.