



AGRITURISMO FUSINI



- **Azienda Agricola e Agrituristica Fusini** is surrounded by a unique natural area of the Tuscan Maremma. Located at the bottom of the Uccellina Hills inside the Maremma Regional Park, precisely in Collecchio behind the amazing Cala di Forno beach.
- The holiday farm has a restaurant with a comfortable dining room and a wide porch outside which allows the guests to taste the Traditional Maremman cuisine, cooked with products from our company at km 0.
- In the garden you can enjoy the wide green spaces thanks to gazebos, sun loungers, covered parking lot and children's playground.
- A perfect solution to enjoy naturalistic routes inside the Maremma Regional Park between the plain of Alberese, Talamone, the mouth of the Ombrone and the Uccellina Mountains.



THE FARMHOUSE



- The farmhouse boasts 46 ha. of winery, olive grove with 1500 ca. olive trees, cereals, forest, vegetables and fruit.
- The farm produces a very fragrant and aromatic Extra Virgin Olive Oil.
- It also produces, White Vermentino, Sangiovese e Merlot wines.
- Production of seasonal fruit and subsequent processing into jams of certain flavors.

RESTAURANT

- The Farmhouse Fusini offers the service of Agri Restaurant where you can enjoy the typical cuisine of Maremma cooked with care and passion, using their own products such as fruit, vegetables, olive oil, poultry, etc.. or km0 products of neighboring farms.



A collage of Italian food. On the left, a plate of meat sauce (ragù) with a green basil leaf. On the right, a plate with slices of salami, a slice of bread topped with meat sauce, a slice of bread with a green spread, and a slice of bread with tomato and basil.

Menu offers

Exclusive offers by booking at your hotel or calling +39 3517719272 - +39 3398496599.

email: info@civitatours.com

Menu Proposal n°1
Complete Traditional Maremman Menu

Starter

Bruschette with olive oil
Bruschette with tomato and fresh basil from the garden
Ham and melon

First course

Tortello Maremmano (filled with ricotta cheese and spinach wrapped in homemade pasta) with ragout maremmano

Second course

Roast suckling pig

Side dish

Baked potatoes

Fruit of the Season or Dessert

Coffee, liqueurs

Mineral water, Wine igt Toscana Red, Wine Doc
Maremma Toscana Vermentino

PRICE Adults €45 Children 4-10 €25

Menu Proposal n°2
Complete Traditional Maremman Menu

Starter

Bruschette with olive oil
Local cheeses with jams
Mixed Tuscan cold cuts

First course

Pappardelle with wild boar ragout (homemade pasta and hand-rolled) with wild boar ragout

Second course

Roast beef Chianina

Side dish

Grill vegetables from the garden

Fruit in season or dessert

Caffè, Liquors

Mineral water, Wine igt Toscana Rosso, Wine Doc
Maremma Toscana Vermentino

PRICE Adults €45 Children 4-10 years €25

Menu Proposal n°3
Traditional Maremman Menu

Starter

Bruschette with olive oil
Bruschette with fresh tomato and basil from the garden
Mixed cheeses with jams

Second course

Fried chicken from our henhouse

Side dishes

Fried zucchini from the garden
Fried potatoes with peel

Frutta di Stagione or Dessert
Caffè, Liquor

Mineral water, Wine igt Toscana Rosso, Wine Doc Maremma
Toscana Vermentino

PRICE Adults €40 Children 4-10 €25

Menu Proposal n°4
Complete Vegetarian Menu

Starter

Bruschette with olive oil
Bruschette with tomato and fresh basil from the garden
Zucchini carpaccio
Local cheeses with jams

First course

Tortello Maremmano (stuffed with ricotta cheese and spinach
wrapped in homemade pasta) with olive oil and sage garden

Second course

Omelette with zucchini and eggs from the chicken coop

Side dishes

Baked potatoes
Stir-fried field herbs

Fruit of the Season or Dessert
Coffee, liqueurs

Mineral water, Wine igt Toscana Rosso , Wine Doc Maremma

PRICE Adults €50 Children 4-10 €25