

PRIVATE DINING AND EVENT | SOLIHULL, WEST MIDLANDS



FINE DINING and WEDDING 2026

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ABOUT PINCH OF TUSCANY

Luca was born in Tuscany, where his love of food started and his career as a chef began.

He moved to the UK almost fifteen years ago to develop his culinary career, spanning 5-star hotels and private members clubs. His experience includes cooking for many celebrities and VIPs and has worked with chefs with Michelin star backgrounds.

In 2020, Luca decided to bring all his knowledge and passion for cooking fresh produce right to your dining table, at this point Pinch of Tuscany began. He uses traditional British ingredients with a "Pinch" of Tuscan traditional recipes, offering catering for intimate weddings, private dinner parties, buffets, corporate events and special occasions, ranging from birthdays to anniversaries.

Luca can also create bespoke menus tailored to your personal preferences, budgets and requirements.



CANAPÉS

4 items £12.00 p/p

6 items £17.50 p/p

8 items £23.00 p/p

Fennel Cured Beef, Basil Pesto, Crispy Parmesan

Chicken Terrine, Tarragon Emulsion, Mustard

Celeriac Cracker, Salmon Mousse, Pickled Cucumber

Smoked Mackerel Rillettes, Blinis, Radish

Courgette, Basil and Smoked Cheese Tartlet

Goat's Cheese Mousse, Crispy Focaccia

Cherry Tomato Tart, Basil and Pine Nut Pesto

Cod Goujon, Tartare Sauce

Prawn Tempura, Spicy Tomato Dip

Roasted Tomato and Parmesan Arancini

Crispy Halloumi Cheese, Harissa Mayonnaise

Parmesan Cheese Straw, Rocket Pesto

Italian Meatballs, Spicy Tomato Chutney

Mini Yorkshire Pudding, Rare Beef, Horseradish



**Minimum order for 8 people*

(Allergy free alternatives can be provided and are included in the prices)

An additional 8% for logistics, loading of food, travel to and from the venue and cleaning of the kitchen will be added to the bill. All prices include VAT

FINE DINING MENU

TO START

3 courses £65.00 p/p

2 courses £50.00 p/p



ORANGE AND BEETROOT SALMON GRAVLAX

Compressed Cucumber and Fennel Salad, Herb Butter
Crispy Baguette



FENNEL AND LIME CURED CORNISH MACKEREL

Mackerel Rilette, Lime Crème Fraîche, Dill, Crispy Ciabatta

*** LOBSTER "GRATINATA AL FORNO"**

Crispy Parmesan, Lemon, Garlic Focaccia

CORNISH WHITE CRAB AND PRAWNS LINGUINE

Baby Spinach, Red Chili, White Wine Sauce



CRISPY SLOW COOKED PORK

Roasted Pepper, Pickled Pink Lady, Celeriac Crisps
Rosemary Oil

PRESSED HAM HOCK TERRINE

Soft Quail Egg, Piccalilli, Pea Purée, Toasted Brioche

**Minimum order for 8 people*

You can choose to up to two starters, main courses and desserts (Allergy free alternatives can be provided and are included in the prices)

**Minimum order for 5 people with a supplement of £3.50 per person*

An additional 8% for logistics, loading of food, travel to and from the venue and cleaning of the kitchen will be added to the bill. All prices include VAT

FINE DINING MENU

TO START

BUFFALO MOZZARELLA SALAD

Mediterranean Couscous, Roasted Beets, Basil

CHARRED ENGLISH ASPARAGUS

Soft Quail Eggs, Eapeseed Emulsion, Parmesan Shortbread
White Truffle Honey

CARAMELISED ONION, TOMATO AND GOAT'S CHEESE TARTINE

Rocket, Balsamic and Olive Oil Dressing

SALT BAKED BEETROOT CARPACCIO

Pickled Heritage Carrots, Soft Goat's Cheese
Toasted Hazelnuts, Herb Oil

ROASTED TOMATO AND SWEET PEPPER SOUP

Roasted Onion and Cheese Toastie, Basil

SPICED PARSNIP AND BRAMLEY APPLE SOUP

Parsnip Crisps, Coriander



FINE DINING MENU

TO FOLLOW



SCOTTISH ANGUS BEEF FILLET

Creamy Mash Potato, Honey Glazed Carrot, Red Wine Jus

SUCCULENT ROASTED FREE RANGE CHICKEN

Potato Gratin, Charred Corn, Chicken Jus, Tarragon Oil

WELSH LAMB TWO WAYS

Roasted Lamb Cutlet, Slow Cooked Lamb Shoulder
Croquette, Potato Terrine, Braised Gem Lettuce, Lamb Jus

SCOTTISH ROASTED LOIN OF VENISON

Campfire Potatoes, Wilted Kale, Celeriac Purée, Juniper Jus

SLOW COOKED CHEEK OF BEEF

Soft Parmesan Polenta, Italian Gremolata, Montepulciano
Wine Jus

CONFIT DUCK LEG

Potato and Celeriac Galette, Braised Red Cabbage,
Carrot and Ginger Purée, Red Cherry Jus

FINE DINING MENU

TO FOLLOW

ROASTED BUTTERNUT SQUASH RISOTTO

Feta Cheese, Toasted Pumpkin Seeds, Crispy Sage

HOMEMADE PAPPARDELLE PASTA

Creamy Wild Mushroom, Kale, Chestnut

HEIRLOOM TOMATO AND COURGETTE "MILLEFOGLIE"

Soft Goat's Cheese, Rocket, Red Pepper Sauce

CRISPY SALMON FILLET

"Agrodolce" Aubergine Caponata, Black Olives, Baby Spinach
Tomato and Spring Onion Salsa

OVEN BAKED ATLANTIC HALIBUT

Parsnip Purée, Warm Baby Potato and Asparagus Salad
Fish Velouté, Dill

SALT BAKED COD LOIN

Sauteed Jersey Royal Potatoes, Courgette Ribbons, Shellfish Sauce



SIDE DISHES

£4.50 each p/p

Cauliflower Cheese

Sweet Chili Roasted Carrots

Steamed Greens

Aubergine Parmigiana

FINE DINING MENU

TO FINISH

TRADITIONAL TIRAMISU

Amaretti and Cinnamon Biscuit

APPLE AND BLUEBERRY CRUMBLE

Warm Custard

VANILLA CRÈME BRÛLÉE

Caramel, Almond and Orange Cantucci

CHOCOLATE TART

Crushed Hazelnuts, Raspberry Sauce, Whipped Cream

DECONSTRUCTED STRAWBERRY CHEESECAKE

Short Crumb, Meringue, Strawberry Ice Cream

LIMONCELLO BABBA'

Limoncello Mousse, Lemon Biscuit

STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream

LEMON POSSET

Berry Compote, Short Crumb, Crushed Meringue

FIG AND ALMOND BAKEWELL TART

Gorgonzola Cheese, Honey Cream

***PANETTONE BREAD AND BUTTER PUDDING**

Mascarpone and Grand Marnier Cream

CHEESE BOARD

£7.50 p/p

A selection of British and Italian cheeses to share
served with fresh fruit, biscuits and homemade tomato chutney



**Available only during Christmas season*

SOMETHING MORE INFORMAL

OUR BRITISH SUNDAY ROASTS

ROASTED CHICKEN OR ROASTED PORK

Served with Roasted Potatoes, Root Vegetables, Steamed Greens, Yorkshire Pudding and Gravy
£38.00 p/p

ROASTED BEEF OR ROASTED LAMB

Served with Roasted Potatoes, Root Vegetables, Steamed Greens, Yorkshire Pudding and Gravy
£42.00 p/p

VEGETARIAN WELLINGTON

Served with Roasted Potatoes, Root Vegetables, Steamed Greens, Yorkshire Pudding and Gravy
£32.00 p/p

OUR TRADITIONAL ITALIAN DISHES

ITALIAN BEEF LASAGNA

Served with Steamed Vegetables, Garlic Bread and a Salad of your choice
£36.00 p/p

SPINACH AND RICOTTA CANNELLONI

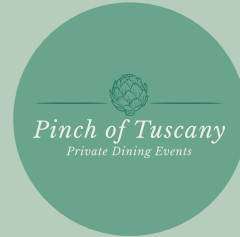
Served with Steamed Vegetables, Garlic Bread and a Salad of your choice
£32.00 p/p

You can add any desserts from the fine dining menu at £10.50 p/p

An additional 8% for logistics, loading of food, travel to and from the venue and cleaning of the kitchen will be added to the bill. All prices include VAT



CONTACT US



www.pinchoftuscany.co.uk



07948 601757



pinchoftuscany@outlook.com

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TESTIMONIALS

"Luca provided an excellent service. From first contact, he was helpful and flexible and the meal was just what we were looking for: friendly, delicious, suitable for 3 generations and effectively celebratory. Everyone there enjoyed meeting Luca, hearing about the food - and his chutney was terrific - would have valued a jar or take home! We salvaged what we could. Thank you, Luca, for making this birthday so memorable."

~ Debby

"Luca is a fantastic chef, I booked Luca to cook a dinner party for myself and close friends. The food was excellent, the best private dining we have all had. Everything we tried was fantastic, so tasty and fresh. Also big thank you for accommodating for my friend who is celiac. Highly recommend, will be using Luca again for future events."

~ Emma

"Luca prepare a superb 3 course meal for 8 of us last evening. He does not disappoint! The quality of food and its delivery was faultless. He works fastidiously and left the kitchen immaculate. Enjoyed the whole experience so much 16 of us very much look forward to Luca cooking again for us on NY Eve."

~ Bev

"Simply amazing. Luca took all the stress out of our early Christmas family lunch. At every stage Luca was very relaxed and easy to work with. The ordering process was very straight forward and on the day, he was a delight to have in the kitchen. The food was gorgeous and there was plenty of it. And finally, our kitchen was left spotless. We will definitely be using Luca again."

~ Victoria