

SINCE 1991



TORRE GUELFA



Culinary Club  
*Chef Claudio*



2009 The new restaurant

*Chef Claudio*

Feeling the atmosphere of our Country Inn Hotel at the view of the Tuscan countryside .

The success of Torre Guelfa derives from a long professional experience in the selection of typical and genuine foods, and the passion for harmonising flavours and ingredients. The banqueting hall staff and often Claudio himself, take great pride in greeting customers and creating a warm and friendly atmosphere. They will be most happy to help you with suggestions on the two “a la carte” menus, one for fish and the other for meat specialities. The sommelier will gladly propose the most suitable wine from the wine list, containing 1200 wines.

To end your meal in the style that is unique to Torre Guelfa, your next choice can be from one or both of the well combined cheese and dessert lists. Of course the sommelier will be at hand to



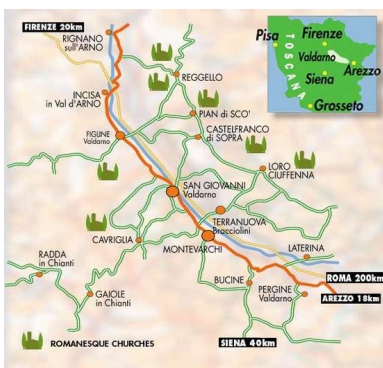


help you decide on the best the dessert wine or liqueur to make even the last part of your meal a perfect harmony of flavours

**The love for our Tuscan lands, and the Tuscan way of life are the basis on which Torre Guelfa Restaurant was created. To us this means the most refined surroundings but with the warmth and friendliness so typical of our people.**

Claudio “ ...la mia cucina deve esaltare i prodotti locali d’eccellenza della nostra terra pertanto gli ingredienti utilizzati

**1991** .....Here he stayed for five satisfying years, but by this time Claudio now had the desire to run a restaurant all of his own. This desire brought him back to Figline his beloved home town, where he opened the **Torre Guelfa Restaurant** which rapidly became a meeting point for lovers of good food, and even other gourmet cooks. Meeting many other professionals, Claudio's personal know how also increased enormously; thanks to this, he received and accepted many invitations to cook in the US. He soon found himself passing on his techniques and tricks of the trade to other people, and the next step could only be the launching of **cooking classes** for both beginners and professionals, many of which from other countries and cultures. Although enjoying his international experiences immensley, Claudio's love for his native land was ever present, and he nurtured desires and dreams which would lead him to the next step in his career: the realization of his own **farming estate**, where he could grow the fresh biological products so important for his recipes.



**How to contact us**  
**TEL +39055951112 FAX +390559507727**  
**office@torreguelfa.it**  
**www.torreguelfa.it**  
**Firenze-Tuscany-Italy**

## THE ACCOMMODATION OUR RELAIS



Our Cottage is substantially an hotel, with rooms elegantly furnished in Tuscan Tones all different from eachothers but that have all the comforts  
The unusual characteristic remains the one given by the emotion of being guests at home Abandonig The kind historical centre of figline Valdarno And rising a little on the hill near the” Palagio” of the famous star Sting, taking a small road is the private parking of the Relais where we will be to welcome you just for the pleasure of company you and let you recover from the trip, in attended of the set up of your baggage, with a glass of good wine, rigorously combined, to drink in the sitting room of the house

## THE CULINARY ACADEMY AND COOKING CLASSES



From 1991 Claudio's invited all guest from all the part of the world to join him the pleasure to cook

### Daily program

AVAILABLE EVERY DAY ON REQUEST  
the program include  
the lesson of 3 hours in English , the lunch or dinner and the accompany wine

during the class is possible to make fresh pasta and pizza

This lesson are private and is possible to make the cooking class in the morning starting at 9.30am or in the afternoon starting 3.30pm following dinner on request transfer from/to your hotel

For the lesson  
personalized menu and Fresh ingredients from our garden

<p><b>COURSE OF COOKING "UNIQUE LESSON" FOR GROUPS</b></p> <p><i>(Groups Superior Á. the 10 People)</i>  <b>AVAILABLE FRIDAY ,SATURADY AND SUNDAY</b></p> <p>THE DURATION OF THE COURSE IS' OF ABOUT 3 HOURS. AND IT IS DIVIDED IN 3 PHASESS:</p> <p><b>1. THEORICAL PHASE:</b></p> <p><b>2. Demonstrative phase: (it develops in kitchen equipped with 18 fires)</b></p> <p><b>3. PHASE: - LUNCH -TASTING</b></p>	<p>The program include</p> <p>Construction of a full menu "vertical" (from the starters to the dessert)</p> <p>Guide to the choice of the ingredients.</p> <p>Methods of preparation and cooking</p> <p>Combining wines</p> <p>Formality of service</p> <p>Demonstration of the preparation and cooking of the dishes of the built menu</p> <p>Practice for the participants of some phases of preparation.</p> <p>Presentation and service of the dishes</p> <p style="text-align: center;"><b>Lunch</b></p>
<p style="text-align: center;"><b>6days Culinary program</b></p> <p>6 nights double Accommodation included breakfast at the Claudio's Relais</p> <p>1 welcome dinner with the chef included wine</p> <p>4 Private cooking class 3 hours with the chef included supplier</p> <p>1 Wine Gala dinner included wine</p> <p>Private transfer from Florence train station or Airport</p>	<p style="text-align: center;"><b>Optional</b></p> <p><b>1- Rent a Car</b></p> <p><input type="checkbox"/> Hertz rental car 5 days and travel book pick up and drop off in hotel</p> <p><b>2- Guided excursion with driver/host or guide</b></p> <p><input type="checkbox"/> Private guided excursions on tailor</p> <p><input type="checkbox"/> Guided excursions like our calendar. You will be part of small group of no more than eight people, plus your own personal host driver.</p>

## OUR PRIVATE EXCURSIONS AND TRIP

### Who will assist you



Sabrina was born in Tuscany and has lived here all her life. Thanks to her love for her homeland, but also for travel, art, good food and wine she was able to join her brother in his fascinating world soon after finishing her academic education an 1991. She has an absolute passion for sharing the joys of this magnificent land with others so she soon found herself organizing trips to Tuscany, and of course being the warmest of hosts for clients from all over the world.

### TESTIMONIALS

.....Sabrina and her staff were magnificent!!! They would do anything to accommodate us and make our trip to Tuscany memorable.  
 I truly cannot express how the welcoming warmth extended to us by everyone we came into contact lifted our travels beyond anything we had expected or could have hoped for!  
 .....

Maryellen