



**ITALY VS SCOTLAND**  
**7 FEBRUARY 2026**



**MENU**

**PRE-MATCH LUNCH**



F.I.R. HOSPITALITY



I  AM  LA CUCINA ITALIANA  
PATRIMONIO DELL'UMANITÀ



MINISTERO DELL'AGRICOLTURA  
DELLA SOVRANITÀ ALIMENTARE  
E DELLE FORESTE



# LA FRUTTA IN GUSCIO PROTAGONISTA DELLA CUCINA ITALIANA, PATRIMONIO DELL'UMANITÀ



Noce



Nocciola



Pistacchio



Mandorla



Carruba



Castagna



MINISTERO DELL'AGRICOLTURA  
DELLA SOVRANITÀ ALIMENTARE  
E DELLE FORESTE



Ministro per lo Sport e i Giovani



## INDIVIDUAL CANAPES

PORCHETTA AND CHICORY SAMOSA  
*BY MICHELIN-STARRED CHEF MARCO MARTINI*

*ALLERGENS: NUTS, MILK AND DAIRY PRODUCTS, SESAME, SOY, GLUTEN, MUSTARD, EGGS*

FRIED POTATO GNOCCHI SKEWERS  
WITH GRANA PADANO PDO SAUCE

*ALLERGENS: GLUTEN, PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, EGGS*

TOMINI CHEESE WITH HONEY  
AND CARAMELIZED DRIED FRUIT

*ALLERGENS: MILK AND DAIRY PRODUCTS, NUTS, PEANUTS, AND DERIVATES*

TOASTED BREAD CRUST WITH STRACCIATELLA  
CHEESE, PUNTARELLA, AND ANCHOVY CREAM

*ALLERGENS: GLUTEN, NUTS, PEANUTS AND DERIVATIVES, MILK AND DAIRY PRODUCTS, FISH.*

SALT COD CROQUETTE ON CAPER CREAM

*ALLERGENS: GLUTEN, NUTS, PEANUTS AND DERIVATIVES, MILK AND DAIRY PRODUCTS, FISH, EGGS*

MINI BRUSCHETTA WITH BORETTANE ONIONS,  
BEEF CARPACCIO, AND ARTICHOKE CREAM

*ALLERGENS: GLUTEN, NUTS, PEANUTS AND DERIVATIVES, MILK AND DAIRY PRODUCTS, EGGS, SULPHITES*



## CURED MEATS

PROSCIUTTO FROM ANCIENT CASERTANA  
PIG BREED

FINOCCHIONA PGI

*ALLERGENS: SULFUR DIOXIDE AND SULPHITES*

PLAIN AND SPICY DRIED SAUSAGES

*ALLERGENS: SULFUR DIOXIDE AND SULFITES, MILK AND DAIRY PRODUCTS*

MORTADELLA BOLOGNA PGI

*ALLERGENS: SULFUR DIOXIDE AND SULFITES, NUTS*

## CHEESES

BUFFALO MOZZARELLA FROM THE AGRO  
PONTINO AREA PDO SERVED WITH A TRIO OF  
CHERRY TOMATOES, BASIL, AND EXTRA VIRGIN  
OLIVE OIL

CACIOCAVALLO SILIANO PDO  
WITH CHESTNUT HONEY

GRANA PADANO PDO CUBES  
WITH ONION COMPOTE

*ALLERGENI: SOLFITI*

SWEET GORGONZOLA PDO WITH  
GRAPES AND WALNUTS

*ALLERGENI: FRUTTA IN GUSCIO*



# GOAT'S MILK STRACCHINO P.A.T WITH MIXED BERRY JAM

*ALL CHEESES CONTAIN ALLERGENS: MILK AND DAIRY PRODUCTS, SULFUR DIOXIDE, AND SULFITES*

## **SOUPS AND PURÉES**

### IGP UPPER VITERBO-STYLE PASTA AND POTATOES WITH SMOKED PROVOLA

*ALLERGENS: GLUTEN, NUTS, CELERY, MILK, AND DAIRY PRODUCTS*

### CHICKPEA SOUP WITH MUSSELS AND CLAMS

*ALLERGENS: GLUTEN, NUTS, CELERY, MILK AND DAIRY PRODUCTS, MOLLUSCS, FISH*

### TUSCAN KALE AND BEAN FARINATA

*ALLERGENS: NUTS, CELERY, MILK, AND DAIRY PRODUCTS*

## **PASTA**

### GUINEA FOWL "CACCIATORE" STUFFED PASTA WITH PARMESAN CREAM

*ALLERGENS: GLUTEN, NUTS, CELERY, MILK AND DAIRY PRODUCTS, EGGS*

### PICI PASTA WITH "AGLIONE" GARLIC SAUCE

*ALLERGENS: GLUTEN, NUTS*



## MAIN COURSES & SIDE DISHES

SALTIMBOCCA ALLA ROMANA FRENCH TOAST  
*BY MICHELIN-STARRED CHEF MARCO MARTINI*

*ALLERGENS: GLUTEN, NUTS, PEANUTS AND DERIVATIVES, MILK AND DAIRY PRODUCTS, EGGS, SULPHITES*

ORANGE-GLAZED PORK CARRÈ WITH SAUSAGE  
AND WALNUT STUFFINGI

*ALLERGENS: GLUTEN, NUTS, PEANUTS AND DERIVATIVES, MILK AND DAIRY PRODUCTS, EGGS, SULPHITES*

SAUTÉED ESCAROLE WITH CHILI, TAGGIASCA  
OLIVES PGI, AND ANCHOVIES

*ALLERGENS: SULPHITES, FISH*

ROMAN-STYLE ROMANESCO ARTICHOKE  
HEARTS PGI

ROMANESCO BROCCOLI FLAN PAT WITH GOAT'S  
CHEESE SAUCE

*ALLERGENS: PEANUTS AND DERIVATIVES, EGGS, SULPHITES, MILK AND DAIRY PRODUCTS*

BUTTER AND TYME-GLAZED POTATOES

*ALLERGENS: MILK AND DAIRY PRODUCTS*

MARINATED COURGETTES, AUBERGINES,  
PEPPERS, AND TROPEA RED ONIONS

*ALLERGENS: SULFUR DIOXIDE AND SULPHITES*



## SELECTION OF TRADITIONAL ITALIAN BREADS

OLIVE BREAD

GENZANO RUSTIC BREAD PGI

LARIANO BREAD

WHITE AND RED ROMAN

“SCROCCHIARELLA” FLATBREAD

FOCACCIA SQUARES

*ALLERGENS FOR ALL BREADS:*

*GLUTEN, MILK AND DAIRY PRODUCTS, SESAME, PEANUTS AND DERIVATIVES, NUTS*

## IL GELATO

VANILLA, BACIO

MIXED BERRIES, PISTACHIO

*ALLERGENS: GLUTEN, MILK AND DAIRY PRODUCTS, NUTS, PEANUTS AND DERIVATIVES, EGGS*



## DESSERTS

APPLE STRUDEL

LEMON DELIGHT

BABÀ WITH WHIPPED CREAM, ZABAGLIONE, AND

MIXED BERRIES

CHOCOLATE TRUFFLE

FRAPPE DUSTED WITH ICING SUGAR

CASTAGNOLE, PLAIN AND CUSTARD-FILLED

*ALLERGENS: GLUTEN, MILK AND DAIRY PRODUCTS, NUTS, PEANUTS AND DERIVATIVES, EGGS*

## FRUITS

SICILIAN BLOOD ORANGES PGI

CLEMENTINES PGI

TRENTINO APPLES IGP



## DRINKS

### HOT BEVERAGES

ESPRESSO AND DECAFFEINATED COFFEE, MILK

### SELECTION OF TEAS:

ENGLISH BREAKFAST, GREEN TEA,  
GINGER AND LEMON, HONEY AND VANILLA

### JUICES

ORANGE, PINEAPPLE AND GRAPEFRUIT JUICE

### WATER

ULIVETO AND ROCCHETTA MINERAL WATER



## LA CANTINA

TENER, SPUMANTE BRUT, BANFI

PRINCIPESSA GAVIA, GAVI DOCG BANFI 2024

LA PETTEGOLA, ROSÉ TOSCANA IGT, BANFI 2024

TRAVERSA DEI MONTI, CHIANTI  
COLLI SENESI DOCG, BANFI 2024

ROSSO DI MONTALCINO DOC, CASTELLO BANFI  
2024

ROSA REGALE, BRACHETTO D'ACQUI DOCG, BANFI

*ALLERGENI: SOLFITI*



WITH THE CONTRIBUTION OF:



REGIONE  
LAZIO

THANKS TO



FOOD SURPLUSES WILL BE RECOVERED AND DISTRIBUTED TO THOSE IN NEED,  
THANKS TO EQUOEVENTO ONLUS



SINCE THE 2022 EDITION OF THE SIX NATIONS CHAMPIONSHIP, ITALIAN MATCHES  
HAVE BEEN ISO 20121 CERTIFIED FOR SUSTAINABLE EVENTS. FOR THIS REASON,  
THE ITALIAN RUGBY FEDERATION (FIR) HAS CHOSEN CENTREPIECES THAT WILL NOT  
BECOME WASTE AT THE END OF THE EVENT.

WE INVITE YOU TO TAKE THIS PLANT HOME AND GIVE IT A NEW LIFE.

SUSTAINABILITY DEPENDS ON EVERYONE'S COOPERATION.

#SIXNATIONSUSTAINABLE SECTION

CERTIFIED  
ISO 20121





F.I.R. HOSPITALITY