



ITALY VS ENGLAND

7 MARCH 2026



MENU

BUFFET PRE-MATCH



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



THE SINGLE PORTIONS

SPRING ROLL ALLA VACCINARA (OXTAIL STEW)
BY MICHELIN-STARRED CHEF MARCO MARTINI

ALLERGENS: GLUTEN, TREE NUTS, PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, EGGS, SULPHITES, CELERY, SOY

SAVORY TARTLETS WITH ASIAGO CHEESE, HONEY
AND WALNUTS

ALLERGENS: GLUTEN, TREE NUTS, PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, EGGS, SULPHITES

TARTLETS WITH PRAWN TARTARE AND
STRAWBERRY APPLE

ALLERGENS: GLUTEN, TREE NUTS, PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, EGGS, SULPHITES, CRUSTACEANS

CORN TACOS WITH SPINACH CREAM, SPROUTS
AND POPPY SEEDS

ALLERGENS: TREE NUTS, PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, EGGS, SULPHITES, SOY.

VEAL WAFERS SERVED WITH A TUNA SAUCE

ALLERGENS: PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, EGGS, SULPHITES, FISH

AUBERGINE FLAN WITH FIORDILATTE
CHEESE AND BASIL

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

CHICKEN SUPREME WITH PEPPERS AND GENZANO
BREAD CROSTINO WITH EXTRA VIRGIN OLIVE OIL

ALLERGENS: GLUTEN, TREE NUTS, PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, EGGS, SULPHITES



CURED MEATS

PROSCIUTTO FROM ANCIENT CASERTANA
BREED

ALLERGENS: SULPHUR DIOXIDE AND SULPHITES

MORTADELLA DI BOLOGNA IGP

ALLERGENS: SULPHUR DIOXIDE AND SULPHITES, TREE NUTS

TRIO OF TUSCAN SAUSAGES: MILD, SPICY, LIVER

ALLERGENS: SULPHUR DIOXIDE AND SULPHITES, MILK AND DERIVATIVES

LONZINO BLACK PORK LOIN FROM LEPINI
MOUNTAINS PAT

CHEESES

CAMOSCIO D'ORO WITH RED ONION JAM AND
BREAD CROUTONS

ALLERGENS: MILK AND DERIVATIVES, TREE NUTS, GLUTEN, SULPHITES

BUFFALO MOZZARELLA BITES
FROM AGRO PONTINO DOP WITH CHERRY
TOMATOES, EXTRA VIRGIN OLIVE OIL, AND BASIL

ALLERGENS: MILK AND DERIVATIVES



PECORINO TOSCANO DOP
WITH WILDFLOWER HONEY

ALLERGENS: MILK AND DERIVATIVES

RICOTTA ROMANA DOP
WITH HONEY AND WALNUTS

ALLERGENS: MILK AND DERIVATIVES, TREE NUTS

SHAVINGS OF PARMIGIANO REGGIANO DOP
WITH FRESH STRAWBERRIES

ALLERGENS: MILK AND DERIVATIVES

THE SOUPS

MALTAGLIATI FRESH PASTA WITH CHICKPEAS,
RED POTATOES AND CLAMS

ALLERGENS: GLUTEN, TREE NUTS, CELERY, MILK AND DERIVATIVES, MOLLUSCS

CHARD, LENTIL AND SAN MARZANO
TOMATO SOUP

ALLERGENS: CELERY

PEA AND ZUCCHINI VELOUTÉ
WITH SARDINIAN PECORINO

ALLERGENS: CELERY, MILK AND DERIVATIVES



LA PASTA

BROCCOLI AND SAUSAGE RAVIOLI WITH PECORINO
CHEESE AND BURNT ONION

BY MICHELIN-STARRED CHEF MARCO MARTINI

ALLERGENS: GLUTEN, MILK AND DERIVATIVES, EGGS AND DERIVATIVES, CELERY, SOY

MEZZI PACCHERI WITH SWORDFISH, PIENNOLO
CHERRY TOMATOES, CAPERS AND GAETA OLIVES

ALLERGENS: GLUTEN, MILK AND DERIVATIVES, SULPHITES, FISH, CELERY

MAIN COURSE

VEAL RUMP STUDED WITH AROMATIC LARD

ALLERGENS: TREE NUTS, PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, SULPHITES

ROMANESCO BROCCOLI SAUTÉED
WITH CHILI PEPPER

SILA IGP ROASTED POTATOES WITH ROSEMARY

OVEN-ROASTED PEPPERS WITH EXTRA VIRGIN
OLIVE OIL AND SALT

VEGETABLE CAPONATA WITH RAISINS
AND PINE NUTS

ALLERGENS: TREE NUTS



ASPARAGUS FLAN WITH TALEGGIO FONDUE

ALLERGENS: PEANUTS AND DERIVATIVES, MILK AND DERIVATIVES, EGGS, SULPHITES

A SELECTION OF ITALIAN TRADITIONAL BREADS

OLIVE BREAD

PANE CASERECCIO DI GENZANO IGP

LARIANO BREAD

WHITE AND RED ROMAN SCROCCHIARELLA

FOCACCIA SQUARES

*ALLERGENS FOR ALL BREAD TYPES: GLUTEN, MILK AND DERIVATIVES, SESAME,
PEANUTS AND DERIVATIVES, TREE NUTS*

ICE CREAM

CREAM, BACIO, MIXED BERRIES,
PISTACHIO

ALLERGENS: GLUTEN, MILK AND DERIVATIVES, TREE NUTS, PEANUTS AND DERIVATIVES, EGGS



DESSERTS

TIRAMISÙ

SICILIAN CASSATA

NEAPOLITAN PASTIERA

ZUPPA INGLESE

BIGNÈ DI SAN GIUSEPPE (CREAM PUFFS)

ZEPPOLE (ITALIAN DOUGHNUTS)

ALLERGENS: GLUTEN, MILK AND DERIVATIVES, TREE NUTS, PEANUTS AND DERIVATIVES, EGGS

FRUITS

SICILIAN BLOOD ORANGE IGP

STRAWBERRIES

TRENTINO APPLES IGP



COFFEE AND BEVERAGES

ESPRESSO COFFEE, DECAFFEINATED COFFEE

LATTE, SOFT DRINKS, ORANGE, PINEAPPLE

AND GRAPEFRUIT JUICE

HOT TEA

ULIVETO AND ROCCHETTA WATER

PERONI NASTRO AZZURRO BEER

THE WINE CELLAR

TENER, SPUMANTE BRUT, BANFI

LA PETTEGOLA, VERMENTINO TOSCANA IGT, BANFI 2025

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

ALLERGENS: SULPHITES



WITH 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