



ITALY VS IRELAND

15 MARCH 2025



MENU

PRE-MATCH LUNCH



F.I.R. HOSPITALITY

SINGLE PORTIONS

SPRING ROLL WITH BROCCOLI AND SAUSAGE
BY MICHELIN-STARRED CHEF MARCO MARTINI

ALLERGENS: GLUTEN, TREE NUTS, MILK AND DAIRY PRODUCTS, MUSTARD, SULFUR DIOXIDE AND SULFITES

FENNEL, ORANGES, AND BAKED OLIVES

SMALL BRUSCHETTA WITH GENZANO BREAD,
TOMATO, OIL, AND BASIL

ALLERGENS: GLUTEN, NUTS

ROMAN-STYLE PGI ARTICHOKE HEART

CHICORY SPROUT SALAD WITH ANCHOVIES

ALLERGENS: FISH, NUTS, SULFUR DIOXIDE, AND SULFITES

SUPPLÌ WITH RAGÙ

ALLERGENS: GLUTEN, EGG, NUTS, MILK AND DERIVATIVES, CELERY, SULFUR DIOXIDE, AND SULFITES



SOUPS AND VELOUTÉS

PASTA WITH CHICKPEAS AND ROSEMARY

ALLERGENS: GLUTEN, NUTS, MILK AND DERIVATIVES, CELERY

EGG PASTA RAGS WITH ATINA DOP CANNELLINI BEANS

ALLERGENS: GLUTEN, EGG, NUTS, MILK AND DERIVATIVES, CELERY

PUMPKIN VELOUTÉ WITH ROMAN DOP HAZELNUTS

ALLERGENS: NUTS, MILK AND DERIVATIVES, CELERY

PASTA

BEEF RAVIOLI “ALLA PICCHIAPÒ” WITH PECORINO, CHICORY, AND BURNT ONION *BY MICHELIN-STARRED CHEF MARCO MARTINI*

ALLERGENS: GLUTEN, EGG, NUTS, MILK AND DERIVATIVES, CELERY, SULFUR DIOXIDE, AND SULFITES

MEZZE MANICHE WITH RICOTTA, ROMAN COURGETTE, AND MINT

ALLERGENS: GLUTEN, MILK AND DERIVATIVES, CELERY



CHEESES

MOZZARELLA DI BUFALA FROM AGRO PONTINO DOP

RICOTTA ROMANA DOP

GOAT STRACCHINO P.A.T

ALLERGENS: MILK AND DERIVATIVES

CACIOTTA FROM SABINA
(PLAIN AND WITH HERBS) P.A.T

ALLERGENS: MILK AND DERIVATIVES, NUTS

SERVED WITH ARTISANAL JAMS:

PEAR, LEMON, AND GINGER

STRAWBERRY AND BASIL

BLUEBERRY AND MINT

ALLERGENS: SULFUR DIOXIDE AND SULFITES

MAIN COURSE AND CURED MEATS



PORCHETTA DI ARICCIA IGP

ALLERGENS: NUTS

SAUTÉED CHICORY WITH GARLIC,
OIL, AND CHILI PEPPER

VITERBO-STYLE CAPONATA WITH PEPPERS,
GAETA OLIVES, ONIONS, POTATOES,
MINT, AND BASIL

ALLERGENS: NUTS, MILK AND DERIVATIVES, CELERY, SULFUR DIOXIDE, AND SULFITES

MASHED POTATOES FROM ALTO VITERBESE IGP

SWEET AND SOUR PEARL ONIONS

ALLERGENS: SULFUR DIOXIDE AND SULFITES

TUSCIA BLACK PIG PROSCIUTTO

COPPIETTE (SPICED DRIED PORK STRIPS)

SPIANATA ROMANA (SOFT CURED SALAMI)

SIMPLE AND SPICY DRIED SAUSAGES

LONZINO FROM MONTI LEPINI BLACK PIG P.A.T

ALLERGENS: SULFUR DIOXIDE AND SULFITES



SELECTION OF TRADITIONAL ITALIAN BREADS

OLIVE BREAD

CASARECCIO DI GENZANO IGP BREAD

LARIANO BREAD

ROMAN “SCROCCHIARELLA” (WHITE AND RED)

FOCACCIA SQUARES

ALLERGENS: GLUTEN, MILK AND DERIVATIVES, SESAME, PEANUTS AND DERIVATIVES, NUTS

GELATO

CREMA

BACIO

WILD BERRIES

PISTACHIO

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

DESSERTS

RICOTTA AND PEAR SEMIFREDDO
WITH BISCUIT AND ALMONDS

TRIPLE CHOCOLATE MOUSSE

RED BERRY SEMIFREDDO

RICOTTA AND SOUR CHERRY TART

ST. JOSEPH'S CREAM PUFFS

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



FRUIT

STRAWBERRIES

SICILIAN BLOOD ORANGE IGP

TRENTINO APPLES IGP

SEASONAL PRODUCT

WINES

TENER, VINO SPUMANTE BRUT, BANFI

LA PETTEGOLA VERMENTINO 2024 TOSCANA IGT

LA PETTEGOLA ROSÈ SAN ANGELO 2023 TOSCANA IGT

STILNOVO 2022 GOVERNO ALL'USO TOSCANO

CASTELLO BANFI 2023 ROSSO DI MONTALCINO DOC

ALLERGENS: SULPHITES



WITH THE CONTRIBUTION OF:



REGIONE
LAZIO

ARSIAL

Agenzia Regionale
per lo Sviluppo e l'Innovazione
dell'Agricoltura del Lazio

THANKS TO



ALL FOOD EXCESS PRODUCED TODAY WILL BE COLLECTED
AND DISTRIBUTED TO THOSE IN NEED THANKS
TO EQUOEVENTO ONLUS



FIR DECIDED TO CHOOSE CENTREPIECES THAT WOULD 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.

SINCE THE 2022 EDITION OF THE SIX NATIONS,
ITALIAN MATCHES WILL BE ISO 20121 CERTIFIED

#SEINAZIONISOSTENIBILE



F.I.R. HOSPITALITY