



# ITALY VS IRELAND

## 15 MARCH 2025



# MENU

## PRE-MATCH LUNCH



F.I.R. HOSPITALITY





I  AM  LA CUCINA ITALIANA  
CANDIDATA A PATRIMONIO UNESCO



MINISTERO  
DELLA  
CULTURA



MINISTERO DELL'AGRICOLTURA  
DELLA SOVRANITÀ ALIMENTARE  
E DELLE FORESTE



## APPETIZER

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*

## FIRST COURSE

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*

## MAIN COURSE

PORCHETTA DI ARICCIA IGP

*ALLERGENS: NUTS*

SAUTÉED CHICORY WITH GARLIC, OIL, AND CHILI PEPPER  
MASHED POTATOES FROM ALTO VITERBESE IGP





## DESSERT

TRIPLE CHOCOLATE MOUSSE

ST. JOSEPH'S CREAM PUFFS

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

## LA CANTINA

TENER, VINO SPUMANTE BRUT, BANFI

SAN ANGELO PINOT GRIGIO 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



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