

Wedding

il CASALE MANCINI



...an oasis of charm and authenticity

Immersed in the quietness of the Vada countryside, along the Etruscan Coast, Casale Mancini is an exclusive venue with timeless charm.

Built in 1897 and beautifully restored in 2006, the farmhouse retains the rural soul of its origins, now enhanced by modern comforts and a green approach thanks to its photovoltaic solar system.

Surrounded by 6 hectares of cultivated fields and olive groves, the Casale offers a romantic and authentic setting ... the perfect place for an intimate and elegant wedding. The story of the Casale is closely tied to the Mancini family: a dream that began with Mr. Agostino, who, with passion and sacrifice, transformed this place into a corner of paradise to welcome and share with others.

Today, the tradition continues with the same love and dedication, offering guests an unforgettable experience



The Comfort of Our B&B

Casale Mancini offers 7 rooms with private bathrooms, air conditioning, and mini- fridges, providing a total of 14 to 25 beds. These rooms are perfect for enjoying the celebration and relaxing for a few days in the Tuscan countryside.

If the number of guests exceeds our capacity, we will assist in finding accommodations in nearby agriturismos, which are also within walking distance.





Relax in the poolside

Guests can enjoy a beautiful pool surrounded by greenery, equipped with loungers and umbrellas.

It is open daily from 10:00 AM to 6:30 PM and is included in the stay

Your Dream Ceremony

Casale Mancini is an officially accredited venue by the Municipality of Rosignano Marittimo for celebrating weddings and civil unions and also offers the possibility of symbolic ceremonies.





Couples can choose the most enchanting setting: among the olive groves, by the poolside, or in an intimate little garden.

Each space becomes the perfect backdrop for an unforgettable “I do.”



Restaurant



The cuisine of our restaurant offers a complete and varied menu, featuring dishes from regional and Mediterranean traditions, prepared with authentic, organic, and locally sourced ingredients.



The chef will guide you in selecting the ideal combination to offer your guests, paying close attention to every detail of the presentation to ensure the banquet is unique and exclusive, perfectly tailored to your needs.





Our elegant glass-walled hall, nestled in the garden and overlooking the pool, provides the perfect setting for a refined banquet in any season.



The Cypress Avenue

During the warmer months, let yourself be enchanted by the charm of dining under the stars, either by the poolside or along the exclusive Cypress Avenue. A magical atmosphere that will turn your banquet into an unforgettable memory.





Menù

Spring Menù

Welcome entrée

Appetizers

Seasonal vegetable crudité (pinzimonio) with EVO

Fava beans with flavored Pecorino Cheese

Norcia ham and wild boar sausage

Crostino with lard and black pepper

First Courses

Artichoke crêpes with Parmesan fondue

Tagliatelle with Chianina beef white ragù

Main Course

Rosemary-flavored beef tagliata with spring salad

80 €

Spring Menù

Welcome entrée

Appetizers (show cooking)

Mixed fried bites (fritture miste)

Duo of Swordfish and Tuna Carpaccio zonzelle with stracciatella cheese and raw ham

Cheese selection:

Flavored Pecorino cheese

Pecorino from Pienza, hollowed with walnuts

Ottavino Parmesan, hollowed with walnuts

Seasonal vegetable crudité (pinzimonio) with EVO

Casale-style crostini

First Courses

Maremma-style tortelli with Bolognese ragù

Seafood risotto

Main Course

Sea bream fillet with lime butter and crispy potatoes

120 €

Summer Menù

Welcome entrée

Appetizers

Pecorino cheese from Pienza

Pappa al pomodoro (tomato bread soup)

Tuscan ham (prosciutto toscano)

Salami

Bruschetta

First Courses

Eggplant and buffalo mozzarella lasagna

Calamari and lime risotto

Main Course

Baked ham with roasted potatoes and mixed salad

80 €

Summer Menù

Welcome entrée

Appetizers (show cooking)

Panzanella (tuscan bread salad)

Pappa al pomodoro (tomato bread soup)

Tuscan DOP ham, sliced by hand

Cheese selection (as in spring)

Octopus and new potatoes salad

Casale-style crostini

First Courses

Half paccheri pasta with red and yellow cherry tomatoes, burrata and basil

Crêpe pockets with sea bream on a shrimp

Main Course

Calamari in lime-flavored breadcrumbs with salad, sweet and sour vegetables and mandarin mustard

120 €

Autumn Menù

Welcome entrée

Appetizers

Tuscan soup with kale (zuppa toscana con cavolo nero)

Finocchiona, salami and tuscan lonzino

Bruschetta with new EVO

Taggiasca olives

First Courses

Pumpkin risotto with Cinta Senese sausage

Lasagna with genovese pesto and calamari

Main Course

Pork loin in bread and chestnut crust with a seasonal vegetable tart

80 €

Autumn Menù

Welcome entrée

Appetizers (show cooking)

Beans and legumes soup (zuppa di fagioli e legumi)

Mixed fried bites (fritturine miste)

Cheese selection (see previous menu for more details)

Norcia ham, sliced by hand (prosciutto di Norcia tagliato al coltello)

Wild boar salami (salumi di cinghiale)

Fresh marinated salmon with citrus and pink peppercorns

First Courses

Rice with grapes and culatello ham (riso all'uva e culatello)

Pumpkin tortello with Pecorino cream and amaretto crumbs

Main Course

Pork fillet in a bread and chestnut crust with a seasonal vegetable tart

120 €



Services

Open Bar

€20/person

Two hours at the poolside bar with Prosecco, soft drinks, Aperol Spritz, Campari Spritz, Gin Tonic, 33cl bottled beer, and local red and white wines.

Welcome Barbecue

€45/person

Mixed grilled meats (pork, beef, chicken) and vegetables. Includes 1 bottle of wine every 4 people, water, and coffee.

Pizza Day

€35/person

Dinner in the garden or veranda with wood-fired pizza and focaccia, accompanied by tiramisù. Includes 1 bottle of wine every 4 people, water, and coffee.





Breakfast

Sweet and savory items of our own production, already included in the stay.

Light Lunch

€25/person

Light lunch served poolside or to-go.

120 €

Wedding Price List

Low Season

1st March - 30th April

1st November - 21st December

Minimum of two nights

2500 € per/night

Mid Season

1st May - 30th May

28th September - 31st October

Minimum of three nights

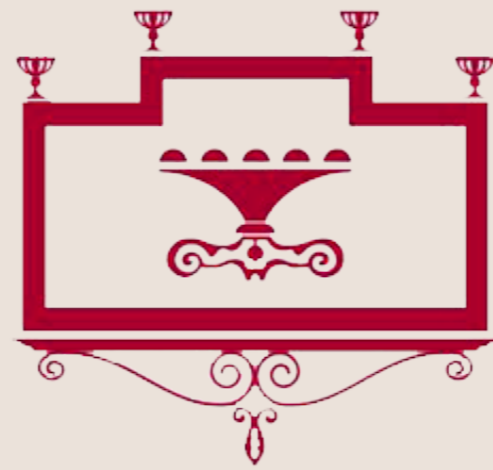
3000 € per/night

High Season

31st May - 27th September

Minimum of three nights

3500 € per/night



IL CASALE
MANCINI