



Foraging for wild greens

Join Arcangela for a walk around Pietralta to discover wild edible plants, the secret ingredient of Tuscan folk cuisine.

Returning to Pietralta, you will find the table laid and this menu incorporating wild greens ready to be enjoyed with friends:

- Goat cheese with chives
- Ravioli with squash
- Pork ribs
- Savory Easter pie with eggs and greens
- Chocolate tortino

And not to be forgotten, the wines made at the farm itself.






MEETING POINT

Azienda Agricola Pietralta, Via Camporbiano, 45 - 50050 Gambassi Terme (FI)

9.30 am

Wednesday

- Comfortable clothing and shoes for hiking or walking in the woods (no high boots).

| | |
|---|---------------|
|  | 60 € |
|  | March, April |
|  | About 4 hours |
|  | Italian |
|  | 6 |

- Hiking and foraging for wild edible plants
 - Lunch
 - Wines
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- Lunch is guaranteed at 1:00 pm at the farm.
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- The experience may not be suitable for clients with disabilities.
 - The activity is suitable for children over 8 years old and for those over 65.
 - The walk is about 1 km.
 - You are kindly asked to communicate any food allergies or intolerances in advance by writing to info@pietralta.it.

Prices

Adults: € 60

Children (up to 12 years): € 30

ORGANIZZATO DA

Agritourism Pietralta