



IL BOTTACCIO



*Weddings  
by Bottaccio*



## IL BOTTACCIO



### *Congratulations on your engagement!*

It is our greatest pleasure to welcome you to Il Bottaccio in celebration of such a special occasion. Elegant and sophisticated rooms with a unique atmosphere, a wonderful garden, professional and friendly personnel, quality service customized to guarantee satisfaction for each of your guest: these are the elements that makes Il Bottaccio an ideal setting to enjoy most beautiful and unforgettable moments of your life.

In preparation for this momentous occasion, we offer you the event planning services and highly personalized attention you deserve. Our team will attend to all the details of your wedding and reception from customized menus to floral decoration and musical entertainment. The subtle elegance of the Bottaccio setting combined with our expert guidance and Chef Nino Mosca's acclaimed cuisine will make this perfect day truly unforgettable.



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### *The Ceremony & the Reception*

*The SALA DELLA PISCINA* is an intimate setting for your wedding ceremony, with a seating capacity of 130-150 people and, is available for lunch and dinner as well.

The suggestive “Sala della Piscina” - heart of the Bottaccio complex, houses the main body of the restaurant in a perfect symphony of elements played between the pool lying at the room’s center, the giant wooden trusses high above, and the oversized glass and wooden portals marching down both sides. The lush green garden offers a welcome frame and canvas for the many sculptures gracing both the inside and out of this exotic and unforgettable place.



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### *The Garden*

The perfect setting for opening cocktails with Champagne & Canapé and for celebrating the ceremony of your wedding.

The mill's original 17<sup>th</sup> century water wheel continues to run in the background next to the ancient stone wall surrounded by an array of flowers and impressive sculptures and statues.



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*The table at Il Bottaccio is the altar around which the four elements - air, earth, water and fire - celebrate the rites of senses.*

Il Bottaccio Restaurant of Montignoso originates from a happy adulteration between high dining and art. And thus for the fortunate guests visiting this antique olive oil mill, it is impossible to distinguish between the two entities, and to establish where the restaurant ends and the art gallery begins. Through its refined collection of sculptures, paintings, and furnishings, which represent numerous epochs and styles, Il Bottaccio exalts dining, making it something more sensational and emotional that nourishes the body and the soul. And it is thus that beauty, rhythm, and poetry that adds unique quality to the cuisine of Il Bottaccio that demarcates the establishment's passage from profession to art.

### *The Cuisine*

The unique setting of Il Bottaccio, suspended above the sea and near the Apuane Alps, contributes to its original cuisine where the sea flavors combine with the musky aromas of the woods and the mountains. The food retains the Mediterranean light, airy and delicate, full bodied attributes. The perceptions, sensations and the emotions which the place inspires add a unique flavor to the food at Il Bottaccio and the quintessential quality celebrates nature's bounty, revealing the flavors of each season's finest ingredients.



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### *The Chef*

The D'Anna family entrusted Il Bottaccio to the Chef-Director Nino Mosca over 25 years ago, and has watched it grow with passion to become not only an institution, but a mecca for the devotees of fine Italian cuisine. In Mosca there is the precious gift of equilibrium, acquired from years of dedication, experience and introspection which permit him to blend a luminous creativity with the most profound roots of Italian tradition.

The cuisine at Il Bottaccio is made not only of a physical, material food, but of a much more subtle one – an invisible plankton made of perceptions, sensations, and emotions generated by the atmosphere and environment itself. This beauty, rhythm, and poetry give the cuisine at Bottaccio that unique quality that transports it from being a simple food to an art.

Menus change frequently to reflect the seasons and the chef's creative spirit. We will be delighted to assist you in selecting the perfect menu for your celebration, whether it is a four-course menu or an elaborate six-course tasting menu.

The menu will be printed on ivory colored paper and can be inscribed with a salutation of your choice.



## IL BOTTACCIO



### *The Wines*

Our cellar features over 200 selections of fine wines. Once you have finalized your menu, our Sommelier will recommend the best wines to accompany each course.

### *The Cake*

Our Executive Pastry Chef is delighted to lend her expertise to create your dream wedding cake. Whether you would like a private consultation to discuss options or merely provide a vision, she will design each cake to the bride and groom's specifications. Her creations range from a modern to a traditional and, can feature fresh or sugar flowers while incorporating the season's best ingredients.

### *The Favors*

Send your guests home with a little pastry treat of macaroons or miniature cake. The favors can be personalized in honor of your special occasion.