

The Restaurant: with 150 places it is composed of two



dining rooms: the "small one" in old country Tuscan style (in the photo) and the wooden one (the hall) with shelves containing 500 hundred different Chianti wine bottles. In the summer you can dine in the back garden (garden on april 2003: pic(1),

pic(2), pic(3), and august 2003, half view cause shadow from the grapes pic(4), pic(5)), but remember to take a sweater with you for chilly evenings. Our menus are based on the best dishes of the traditional Chianti regional cuisine with some modern adaptations. Along with some little secrets, we just go to the heart of taste following the changing of seasons. The "pappardelle al cinghiale" (broad noodles with wild boar sauce) are served in the summer with a rabbit sauce as well as pumpkin "gnocchi" are substituted by gnocchi made of artichoke or asparagus. Lamb and pork are served in the winter only. In order to offer the best quality we only cook organic and as far as possible "guaranteed" food. You shouldn't miss our delicious "porcini sott'olio" (boletus in olive oil) or mixed mushrooms made with an exclusive recipe keeping all their flavour and freshness. Taste also our artichokes or fennel in oil. Among the first courses we recommend the "pappardelle" with boar or rabbit sauce, the "true" Florentine crepes and truffled "ravioli" in a mushroom cream. As to the second course, our speciality for almost a century has been the Florentine steak; to have the best results as to tenderness and taste we only choose high cuts off the loin and grill them on the flame of oak coal. Among the other dishes, we mention the "grigliata al mattone" (grilled topped with a hot brick) and the Tuscan mixed fried meat of chicken, lamb and rabbit. Finally, do not miss Anna's pastries: her famous "tiramisù" and locally traditional almond cookies, that she also makes with orange marmalade or chocolate, with pine-seeds and other original versions. For the 90th anniversary (1913-2003), on our menu, you can find the "cotognata con pecorino", a traditional Florentine thick quince jam to serve in slices with the Pecorino



Hotel & Residence: The hotel is composed by 11 rooms, 7 with full facilities, the half with tv and indipendend entrance, all with telephone with direct outcall. To keep the traditional atmosphere of the



country, all the rooms and the flats are furnished with antique and ancient style pieces of furniture, completed by all modern conveniences. Using the flats is much more convenient for families with children or for all the other people they want to be independent during their holiday.

There are solution for any needings: two people in a little flat (bedroom, bathroom and dining-kitchen) or two up to five people in a large flat (two bedrooms, bathroom, diningroom and kitchen).

The rental cost includes independent central heating, linen, daily cleaning and household garbage removal. You can use the garden whenever you like, excluding when the meals of the Restaurant are served outside. Breakfast can be had at the Restaurant from 8.00 to 10.00 a.m., you can choose between continental breakfast and Italian breakfast. You can finally have what you prefer at the bar counter.



The Burgh: We find traces of the existance of "Passo dei Pecorai" for the Etrusca epoch: the old street, which crosses the Greve river going trthrough the burghs of Luciana, Tolano and Ciciano to the farm of Nozzole, in some places is still possible to see the old pavement made in stones tipical of the period Etrusco. The village of Passo dei Pecorai came about from the need of the shepherds to take theirs sheep to the fresher and greener pastures. This



migration, called "transumanza", happened twice a year. Only 60 years ago, this was the only way to find fresh grass for the sheep all year round. The "Passo dei Pecorai" in fact means "Shepherds' Pass", and is an ideal place being situated close to a clean river where it was possible to wash the sheep. Finally, an Inn was built in the village so the shepherds could have a break from a many days spent in the woods, hot food and, a warm bed to sleep in. The payment in return consisted of cheeses and others natural products. The Passo dei Pecorai has been used by shepherds for many, many years. Up until the WWII, the traffic of the animals was so heavy that the "Podestà" of Greve in Chianti, had to issue a law to regulate the traffic of the herds. Passo dei Pecorai was also important because its special geografic location. It is located at the crossroads of Florence, Chianti, Siena, from Greve to the Arno river valley and the ather oldest street for the sheeps traffic to south toscany. There is probably a relation between the coat of arms of Greve in Chianti and the village of Passo dei Pecorai. It represents a sheep looking ahead with a flag with a yellow cross. There also a similarity between the flag of Greve and the symbol of "the Corporazione della lana" in Firenze. The latter case the sheep is looking back and the cross on the sheep's flag is red. The corformation of the

coat of arms helps to date it to about the XVI century. The origins of the village of Greve (from latinum it's meaning: suffering, heaviness) come probably from a pest which played the Castile of "Monteficalle" (today "Montefioralle"), during the XI C., the people who had contracted this terrible disease had to leave the Castle and they moved closer to the river. Maybe the halo on the coat of arms represents the survival of those people. The last different thing between these two coats of arms is the sheep which is looking ahead on the "Lanaiole's" and the flag painted in blue with a yellow cross on the Greve's symbol. There ais no other mention about Greve before the X-XI C. On the hills in front of the hotel, there is the curch of S. Angiolio. The first part of the Church, the bell-tower, was built in the XII C. using the stones of a smaller curch found nearby. The Castle of Vicchiaccio was built on top of the ruins of this last church. In some rooms of the actual hotel, there were in fact frescoes showing the castle, S. Angiolo church and some country scenes. During the last world war, some cannon balls hit the house and later, it was impossible to save the rest of the frescoes. During the last restoration of the hotel when we had to renew the plaster and floors, the original strucure of the house emerged: old walls and old floors built in stone. The different ages of construction were visible: the first part dates from the XVII C., the second from the XVII and the last from the XIX C.. A historical research made us certain that in the valley there was an original house from the Etruscan age; there was also a high possibility that the most important houses in Passo dei Pecorai were the houses of "Tolano". During these times, it was the norm to build the houses on the hills because of illness brought on by mosquitoes living in the lower valleys. That is why the main burgh of "Passo Pecorai" was probably Tolano.



The Wines: The "history" of the wines of Chianti Region is well represented in our cellars. We may say that half of the wine produced in this area, since Baron Ricasoli created it, is stocked here. We boast the most ancient and complete collection of Chianti Classico, with selections ranging from 1911 to 1985-86 for a total amount of 32.000 bottles. After



that, we should say, the Chianti wine has become "commercial" with bad imitations of Brunello di Montalcino or the French wines. In our opinion, this has meant the end of a tradition that dates from the Etruscans. The purpose of our activity, both for the Restaurant and the wine, is to keep alive the tradition and the products of our land, so that in our wine-list you will find, together with modern wines, the traditional "Chianti Classico" as it was conceived by Baron Ricasoli. The Chianti we offer is made of "sangiovese" grape-vine (7/10th) which gives the wine body and colour, of black "canaiolo" (2/10th) for its flavour and softness, of "trebbiano" and "malvasia" grape-vine (up to 2/10th) to give the wine low acidity and lightness. In the afternoons it is possible to taste the wines in the "ancient kitchen", uncovering the labels only at the end of the tasting and evaluation. It is also possible to taste the wines at table, which is less professional but can be more pleasant, matching the wines to the different courses.



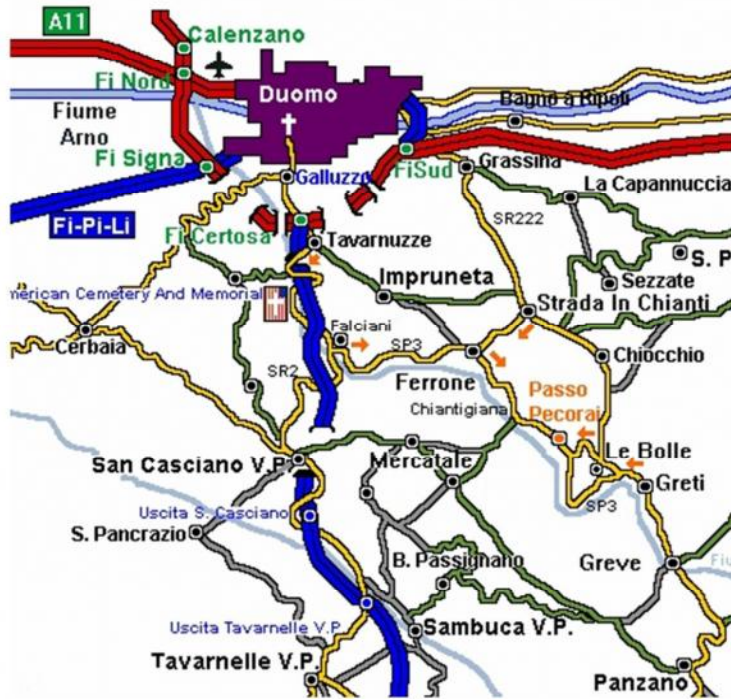
The Restaurant:

Bar and Caffees. Park and garden for outside dinners and lunches. 100 seats under a wanderfull schedule private garden. Dining room with 45 seats and Banquet Hall with 100 seats. 2 wine tasting rooms. Typical Florentine kitchen with first class meat. Pickled home made mushrooms, fennels and artichokes. Home made desserts and jams. Free parking.



Hotel & Residence:

- (1) Single room without bathroom..... € 45,00
- Single room with bathroom (Double as S.)..... € 49,00
- (3) Double room without bathroom..... € 59,00
- (7) Double room with bathroom..... € 69,00
- (7) Apartment (Bedroom, bathroom, kitchen, dining room, indipendend entrance, tv and telephone) € 90,00-120,00
- Added bed in Apartment..... € _____
- Continental breakfast: cheese, bread, butter, chocolate, casprini "da omero" jam, tea, milk, hot chocolate, yogurt, orange juice, cake, caffee, cappuccino. € € 7,50



The Ancient Etruscan Hotel
Since 1913
is



Casprini Da Omero



Restaurant

& Food Genunittyes

Residence - Hotel

Park - Garden - Pool

- Medaglia D'Oro Del Lavoro - 1976
- Dionisio Dell'Ospitalità - 1977
- "Cordon Rouge Dell'Ospitalitee" - 1986
- Aquila D'Oro Conffcommercio
- Chef Padedella D'Oro



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Our Family has a long tradition, dating back to more than 150 years ago, in trading agricultural products, especally wine and oil. Since 1913 we have dealt mainly with the "trattoria", which has graually developed into the present Restaurant Residence Hotel, Casprini "Da Omero" set in Chianti countryside. Our aim and ambition is to serve dishes that we have personally taken the pleasure of choosing, cooking and tasting. To us "quality" means the taste and flavour of genuine food, fart away from the aseptic preparations you can find in many stores. For example, taking a fresh "eggplant", slicing it and dressing it with first quality tuscan oil is not the same as warming up an already grilled eggplant with all its preservatives. That's why at Casprini "Da Omero" you won't find powdered eggs, surrogates, readymade or gm food. The only frozen products we use when they are out of season are the "porcini" mushrooms and chopped vegetables for soups. Ours first dishes are all cooked "expresso" and made of fresh or dry locally handmade pasta; all meats to be grilled or fried coming from animals bread in italy, fed with no animal flour or food supplements. Besides we have never served a course without having tasted and apreciated it firsthand. To put it in a nutshell, what makes the difference is quality, the flavour and taste of our seasonal cooking. At Casprini's you can come for an information meal, to discuss how to improve a recipe or match a wine to do it, or just for the pleasure of sitting at the table. At Casprini "Da Omero" you can also find convenient prices both for the hotel rooms and the restaurant. We hope that after so many years of experience, you would continue to apreciate our efforts.

