



HOW DINNERS WORK

- **Dinner is served at 7.30 p.m. every evening except Sunday**
- **On Sunday, lunch is served on request.**
- **The style of dinner follows the seasonal produce of La Faula's pasture & vegetable garden. A full dinner consists of a first course (pasta, risotto or savory pancakes), second course, generally of meat or poultry, accompanied by fresh vegetables and, finally, dessert. Individual courses are available upon request.**
- **The price of the dinner excludes beer, wine and organic apple juice. Tea, coffee, chilled tap water and grappa are always available free including when taken with dinner**
- **Guests who have booked for 'half-board' need only let us know at breakfast if they don't intend to dine-in on a particular night.**
- **Guests who are having 'occasional dinners' need to let us know during breakfast if they would like to take dinner that night**
- **Guests staying at La Faula are welcome to invite local family and friends for dinner**

HOW DRINKS WORK

- **Except in the case of self-catered dinners, all 750ml bottles of wine cost €10 if consumed in the bar area or under the pergola**
- **All 750ml bottles of wine cost €4 when taken to be consumed in the self-catering apartments or with self-catered dinners.**
- **Beer costs €3 per .66l bottle and apple juice €4 per .75l bottle (€1.50 per .2l bottle)**
- **Guests record on a paper note the drinks consumed or taken and insert the note into the top of an 'honesty box'**
- **Guests are welcome to buy their own prosecco or sparkling wines, fruit juices, soft drinks and sparkling mineral water all of which may be kept in the special guests' fridge. However, except in the case of self-catered dinners, only Faula still wines and Faula supplied beer may be consumed in the bar area or under the pergola**