



Easter Lunch

Glass of Prosecco

Jerusalem artichoke cream with blue goat cheese and dark chocolate flakes

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Bagna cauda (vegetable dip made of oil, garlic and anchovies) with artichokes

Tonno di coniglio (rabbit tuna-style) cooked over low heat

Roasted sweet pepper fondant with olives

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Broad beans and Pecorino cheese Ravioli in a hake, cherry tomato
and chervil reduction

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Crispy lamb chops with beetroots, black truffle and pluck (liver, heart, lungs)

Rosemary roasted potatoes

Agretti with extra-virgin olive oil

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Mascarpone fritters with crispy cream

Colomba Easter cake with vanilla sauce

Coffee

From the cellar:

Pinot grigio Mon Gris – Felluga: 100% pinot

Chianti Gallo nero DOCG di Pietrafitta

Mineral water

65€ per person
VAT included