



Easter Menu

ENTRÉE

Crispy quail egg with Parmesan mousse,
asparagus, and truffle

STARTER

Artichoke in two textures with Tuscan Pecorino cream,
fava beans and mint

FIRST COURSE

Tortelli with malga ricotta, lemon,
fresh peas, and vegetable jus

MAIN COURSE

Herb-crusted rack of lamb,
potato millefeuille, and red wine reduction

DESSERT

Traditional homemade Colomba
with mascarpone and vanilla sauce

€ 75 per person
(beverages and wines not included)

