



Easter Menu

APRIL 5, 2026

Welcome Aperitif

Glass of sparkling wine and amuse-bouche

Appetizers

Roasted artichoke, mint and Cynar

Poached egg, asparagus, pecorino cheese and crispy vegetables

First Courses

Mixed pasta, potatoes, lemon and chamomile

Pansotti with ricotta and Swiss chard, walnuts and marjoram

Main Course

Eggplant parmigiana

Dessert Choice

Ricotta and sour cherry tart

or

Vanilla, saffron and mixed berries crème brûlée

€ 180 per person

Water and coffee included • Drinks not included