



EASTER MENU 2026

WELCOME SNACK

MARINATED BASSANO WHITE ASPARAGUS, GRILLED LOCAL LANGOUSTINE,
AND SAVORY SABAYON WITH SPRING HERBS

STRAW AND HAY TAGLIATELLE, FIDDLEHEAD FERNS AND SAFFRON SAUCE

DOLOMITES LAMB IN THREE WAYS, MEDITERRANEAN-STYLE ESCAROLE TART

LEMON AND BERGAMOT SORBET, EXTRA VIRGIN OLIVE OIL AND WHOLE SALT

WARM TRADITIONAL COLOMBA CAKE, MALAGA ICE CREAM AND MOU CARAMEL

ASSORTED PETIT FOURS

€ 120,00 per person

WINE PAIRING
50,00 € per person

