



P A S Q U A

Starters

Chifel with foie gras escalope

Mint-scented stuffed artichoke

Sea bass tartare with sour sauce

First Course

choice of:

Risotto with white and green asparagus, topped with raw scampi

Potato pasta ravioli filled with smoked salmon

Spinach cream, poached egg, sheep's milk ricotta and crispy pastry

Second Course

choice of:

Larded veal fillet, slow-cooked, with Brie cream

Stuffed squid served on pappa al pomodoro

Traditional roast kid goat with baked potatoes and artichokes

Dessert

Puff pastry "colomba" with strawberries and black cherries

50 euro (excluding drinks)