

Menù di Pasqua *Easter menu*

Culatello di Zibello, parmigiano Vacche Rosse e mosto d uva cotto
"Culatello" ham from Zibello, Parmigiano cheese Red Cows aged 36 months and cooked grape must

Asparagi confit con uovo di quaglia, crostini di pane, fonduta di taleggio, tartufo nero di Norcia
Asparagus confit with quail egg, croutons, melted Taleggio cheese, black truffle from Norcia

Ravioli ripieni di pecorino toscano su scafata di verdure
Home made ravioli filled with Tuscan pecorino cheese served with vegetables

Costolette d agnello fritte al timo, cacio e ovo su spinaci pinoli e uvetta
Fried thyme Lamb rack on pine nuts, raisin spinach with eggs and cheese cream

Pastiera Napoletana
Typical Easter tart with corn and ricotta cheese

Friandise e colomba artigianale
Friandise and homemade "Colomba" cake



€ 140,00 per persona/per person

Acqua minerale e caffè inclusi, vini extras
Mineral water and coffee included, wines extras

IVA e servizio inclusi/ VAT and service included

