

The background of the menu is a soft-focus photograph of a nest. Inside the nest are several decorated Easter eggs in shades of blue, green, and gold. Interspersed among the eggs are sprigs of purple lavender and some dried, light-colored grasses. The entire scene is bathed in a warm, golden light, creating a cozy and festive atmosphere.

MENU

EASTER 2022

APPETIZERS

Fantasy of Easter eggs with fantasy mousse
Shrimp and squid tartare with lemon and parsley crumble

FIRST COURSES

Risotto with artichokes and lamb beaten with sage
powder and slightly spicy oil
Ravioli stuffed with asparagus and pecorino sautéed in
butter and basil, veils of scallops

MAIN COURSES

Rack of lamb cooked at low temperature in a flower crust
with lemon asparagus cream, extra virgin olive oil mousse
and crispy potato sheets

DESSERT

Grilled pineapple creme brûlée and cantucci with Vinsanto