



EASTER LUNCH

Sunday, 20th April 2025

AMUSE-BOUCHE

CHEF'S WELCOME FROM THE KITCHEN

STARTER

ARTICHOKE TERRINE IN AROMATIC OIL,
CURLED CALAMARI, "ZABAIONE" FOAM
AND BLACK TRUFFLES

PASTA DISH

TORTELLI FRESH PASTA
STUFFED WITH ASPARAGUS COOKED CONFIT,
"PECORINO" CHEESE FONDUE AND "CINTA SENESE" PORK

MAIN DISH

LAMB COOKED IN CORN CRUST,
CELERIAC, BROAD BEANS AND FLAVOURED WITH MINT

DESSERT

"TARTE TATIN" OF "MELANNURCA" APPLE,
PEANUT FLAVOURED ICE CREAM
AND "PANNA COTTA" WITH PASTIS ANISE LIQUOR

ASSORTED SMALL PASTRIES & COFFEE

€ 95 PER PERSON, WINE & BEVERAGES NOT INCLUDED