

EASTER MENU

SUNDAY 9 APRIL 2023
AL RISTORANTE RESTAURANT

Glass of sparkling wine served with
small goat cheese in crunchy kataifi paste,
wildflower honey on salad
with Tommasi extra virgin olive oil and lemon

Cooked and raw asparagus, soft cooked eggs,
black truffle petals and green asparagus emulsion

Carnaroli risotto with scallops and peas

Cannelloni au gratin filled with zucchini and its flower,
cow's milk ricotta cheese and fresh herbs
on a Grana Padano fondue

Bellini sorbet

Small suckling pig, Granny Smith apple strudel
and beer sauce
"Scottadito" traditional lamb chops at the center of the table

Half shell of dark chocolate, blackberry gelée,
pistachio yoghurt mousse and fresh strawberries

Coffee

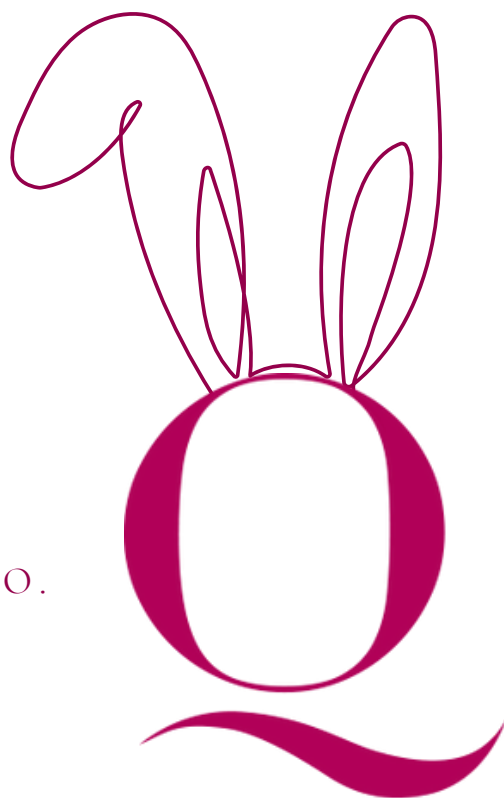
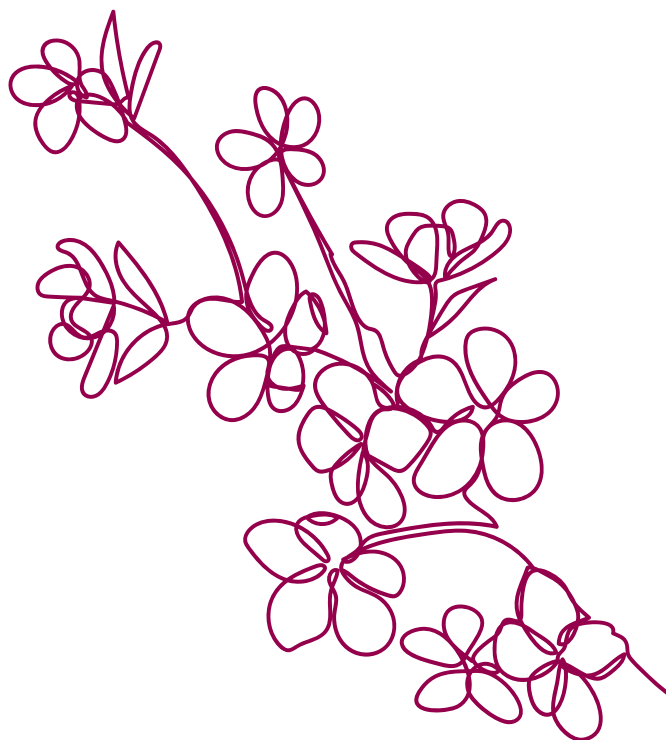
WINE SELECTION

1 glass Caseo Pinot Nero Brut Spumante
"Metodo Charmat"

1 wine bottle per 2 people to choose between:
Tommasi | Le Fornaci Rosé | Vino rosato
Casisano | Rosso di Montalcino DOC

EURO 75 PER PERSON FROM 12 Y.O.
(menu, water, coffee, wine selection)

- € 40,00 per child (from 4 to 12 y.o.)
- child (until 3 y.o.) a la carte



RESERVATION IS REQUIRED

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