

# EASTER MENU

SUNDAY 31 MARCH 2024  
BORGO ANTICO RESTAURANT

Glass of sparkling wine  
served with Amuse bouche

Fried egg, spinach, truffle and saffron Grana cheese fondue

Wild asparagus risotto with extra old "Monte di malga" cheese  
Plin ravioli stuffed with duck and sweet potato and bergamot sauce

Limoncello sorbet

Cocoa-glazed veal, carrot and horseradish purée  
Lamb chop and artichokes

Easter Garden  
Assortment of strawberry mousse, pistachio macarons,  
small lemon meringues and dark chocolate

Coffee

## WINE SELECTION

1 glass CASEO | Pinot Nero Brut | Spumante "Metodo Charmat"

1 wine bottle per 2 people to choose between:  
POGGIO AL TUFO | Vermentino | Toscana Igt  
TOMMASI | Arele | Rosso Trevenezie Igt

1 glass CASEO | Moscato | Spumante Dolce

EURO 75 PER PERSON FROM 12 Y.O.

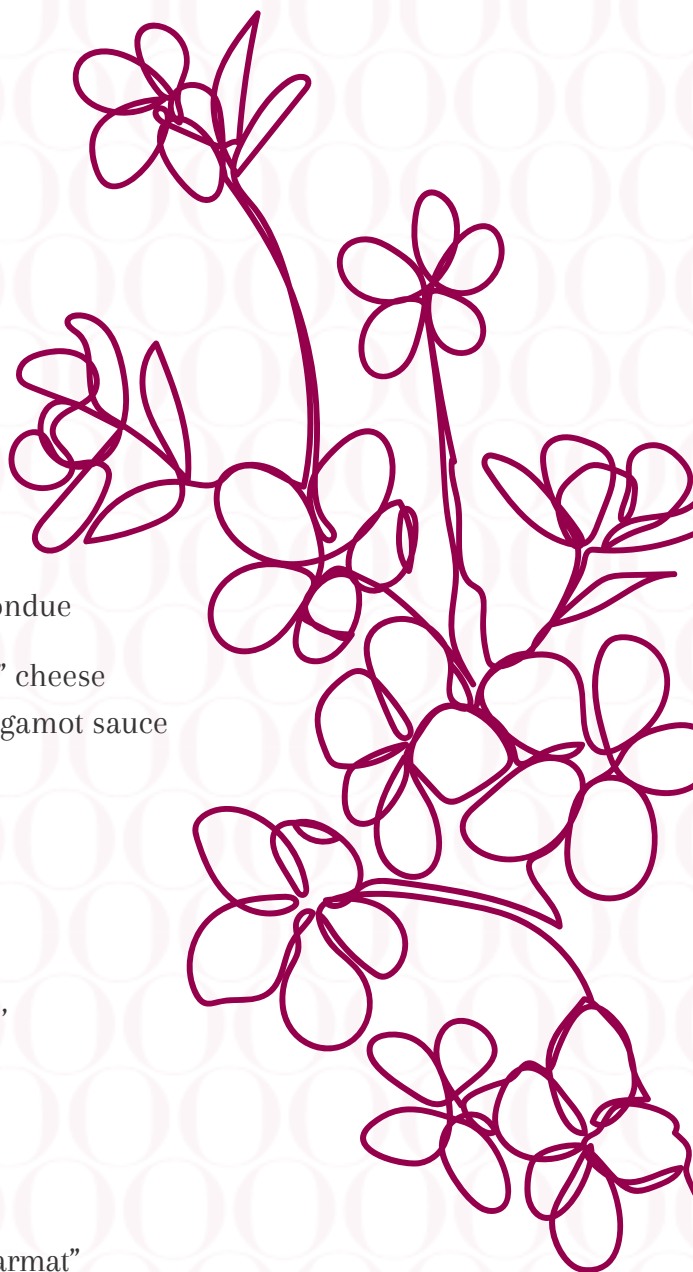
*(menu, water, coffee, wine selection)*

- € 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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