

EASTER MENU IN VILLA



SUNDAY 05 APRIL 2026
BORGO ANTICO RESTAURANT

Amuse-bouche: chickpea fritters on beetroot velouté

Creamed dentex, purple potato purée
with a brunoise of carrots and courgettes

Mezzo pacchero with Bolognese-style bluefin tuna ragù,
aromatic breadcrumbs and Pecorino Nero Romano cheese

Carnaroli Melotti risotto with black truffle,
creamed with Grana Padano cheese and mountain butter

Sorbet with pink grapefruit and whisky

Guinea fowl roulade on a nest of braised Savoy cabbage,
a small bundle of green asparagus and bacon

Served to the table:
thyme lamb chops, "scottadito" style

Cerrado Mineiro
Coffee mousse with a redcurrant jelly insert,
on coffee and walnut cake

Coffee

WINE SELECTION

glass of CASEO | 410 Chardonnay
Brut "Metodo Classico" Oltrepò Pavese

1 bottle for every 2 guests, to choose from:
TOMMASI | Le Volpare | Soave Classico Doc
TOMMASI | Rafaèl | Valpolicella Classico Superiore Doc

1 glass of TOMMASI | Monte Croce | Passito Bianco Veneto Igt

EURO 85 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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