



Easter Brunch

Gourmet

from 12:00 pm to 3:00 pm

Starting with...

Pancake with “puntarelle” chicory heart and buffalo stracciatella
Artichokes pudding with pecorino cheese sauce, crispy bacon and mint oil
Wholemeal bruschetta with “ciauscolo” spreadable salami and fried quail eggs

First courses tasting

Carbonara Ravioli with pepper, crispy bacon and pecorino cheese mousse
Traditional pasta “calamarata” with tomatoes pesto, truffle and dried ricotta cheese
Rice with saffron, taleggio cheese, fondue e courgettes

Main courses

Grilled lamb ribs with rosemary
Suckling pig fillet with hazelnuts crust and leek sauce
Potatoes and Roman cicory

Desserts

Traditional Pastiera with vanilla sauce and ice cream
Typical Easter Sweets

75,00 € per person

Drinks included: water, coffee or cappuccino, orange juice, flute of sparkling wine