

Easter Menu

SUNDAY, 5 APRIL

Green Apple Foie Gras with Almond Crumble

65°C Egg in Potato Crisp with Burrata Stracciatella
Wild Asparagus and Toasted Bread Foam

Artichoke Rocher, Wild Mint Cream of Pecorino
Romano, Agretti and Candied Lemon Zest

Handmade Pasta Caramelle Filled with Cacio e Pepe,
Spring Vignarola Style and Crispy Guanciale

Traditional Lamb Variation with Peas and Fava Beans
Caramelized White Onions and Charred Ricotta

Lingotto Inspired by Neapolitan Pastiera
with Dark Chocolate Fondant

