



Menu

Lunch

Easter 2019

Poached quail egg on asparagus nest

Cannellini beans cream, purple prawns, crispy bacon and
balsamic vinegar pearls

Ravioli filled with local wild herbs, lemon scented ricotta cheese
cream and toasted pine nuts

Rack of lamb, artichokes flan and Pienza's pecorino cheese cream

Italian Easter "Colomba", orange sorbet and almond brittle

Italian Easter "Colomba" and Chocolate egg

Wine combination:

Verdicchio Jesi Classico – Bucci

Lis Neris – Confini

Vermentino – Lambruschi

Le Difese – Tenuta San Guido

Zibibbo – Vito Curatolo Arini

70€ beverages not incl.

For info and reservation +39/0185 480855



