



EASTER LUNCH

Quenelles of snapper tartare, saltwort, green asparagus, Madeira gelee', pomegranate mayonnaise and sardinian bread

Homemade tagliatelle with "Quail Petra " flour, prawns with its bisque and salted artichokes

Sorbet flavored with rose and Trentodoc sparkling wine

Roasted kid and suckling lamb with polenta di Storo, white asparagus from Zambana, field herbs stewed in Garda evo oil

Little Easter eggs filled with mascarpon and coffee cream, crispy almond, Candonga strawberry gel and chocolate pepes