

Chef's Welcome Selection

*Inspired by Erbazzone (traditional Italian savoury pie)
Casatiello Napoletano (Easter bread with cheese and cured meats)
Crescentina with **Mora Romagnola** coppa
Mortadella terrine with balsamic vinegar pearl*

Starters

Chargrilled artichoke, smoked scamorza, potatoes, and parsley

Porchetta-style rabbit, lemon-infused ricotta, monk's beard, and fermented black garlic

First Course

Duck-filled tortello, scapece-style carrots, and Provolone Valpadana IGP

Main Course

Barbecued lamb, celeriac, black truffle, and wild chicory

Dessert

Caruso: Bolognese Latte in piedi? Not quite, Pastiera Napoletana.

Traditional Colomba (Italian Easter cake)

€145.00 per person, beverages not included

Wine Pairing Selection suggested by our Sommelier – €55.00 (3 glasses):

*Champagne 'Reliance' Frank Pascal Extra Brut – paired with the Chef's Welcome Selection and starters
Sangiovese Superiore Chiara Condello – paired with the first and main courses
Moscato di Trani 'Boccardo' Azienda Agricola Pandala – paired with dessert*

Alternatively, you may explore our wine selection directly at your table.

