

## Easter brunch

€15 per person, including a welcome flute of champagne  
€5 for children aged 4 - 10 (complimentary for under three)

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### *Starters*

Sea urchins, sea truffles, sautéed mussels, oysters, sushi, smoked salmon, salmon carpaccio with mâche and lemon, prawn cocktail, octopus with pink pepper and olives, vodka-marinated anchovies, marinated swordfish with radish and rocket salad, steamed salmon with mayonnaise sauce, venere rice, fried mozzarella, Fassona beef tartare, balsamic vinegar meatballs, ham (sliced at the table), selection of cold cuts, ricotta cheese, buffalo stracciatella, buffalo mozzarella and cheese bites, honey, mustards and nuts

### *Bakery corner*

Selection of stuffed focaccia, Easter cake, freshly baked bread, endive-stuffed pie, mini quiches

### *Seasonal salads*

Chicken with red apple and rocket salad, Greek salad, Niçoise salad, selection of mixed green salads, vegetable couscous, selection of grilled vegetables

### *Main courses*

Maltagliati pasta with pea cream, mint and shrimps

Pasta timbale with aubergine and mozzarella

### *Second courses*

Mixed 'peperonata' with mint and olives

or

Swordfish roll with smoked provola cheese

or

Baked kid with potatoes

From the cart: glazed leg of lamb

*Desserts*

Raspberry and chocolate

Fruit and Chantilly cream savarin

Neapolitan pastiera

Pear and ricotta pie

Hazelnut mousse

Traditional chocolate Easter dove cake

Our pastry chef's chocolate Easter eggs

Selection of cannoli with ricotta

Fresh fruit salad