

Easter

MENU



Easter

MENU



Chef's welcome aperitif

STARTERS

Organic Podolica Beef Tartare with anchovy and egg sauce, crispy herbs, Parmigiano

Caciocavallo Bon Bon with bread and black garlic sauce, sunflower seeds, thyme, lemon

FIRST COURSE

Chickpea Maltagliati with fresh fava beans, sponsale onion, and blue cheese

MAIN COURSE

Traditional Lamb with cardoon and potatoes

DESSERT

Grandmother's Egg (Almond cream with an English custard heart and white chocolate)

FOR INFO AND RESERVATIONS

T. +39 0831 1743230

E. info@masseriasanpaologrande.com

masseriasanpaologrande.com

