

# EASTER MENU

ROME, 31 MARCH 2024

Flûte of Prosecco Bio with Chef's assorted amuse bouche

## STARTERS

### **Joia Mon Amour**

Buffalo mozzarella with tomato carpaccio, caramelised onions, pepper cream and tomato confit with a taste of traditional basil pesto

## FIRST DISH

### **Memories of a trip to Portofino**

Pansotti stuffed with Swiss chard, ricotta and nutmeg with walnut and marjoram sauce

## MAIN DISH

### **La Dolce Vita**

Classic but not too classic aubergine parmigiana with smoked scamorza cheese and basil leaves

## DESSERTS

Natural salted pistachio and chocolate ice cream

### **The wonder of the night**

Decomposed millefeuille with milk chocolate ganache, caramel and cream ice cream with a symphony of cardamom, saffron, cinnamon and pepper

**Price per person € 150**

**The price includes water and coffee**

