



## Easter ....at Locanda San Giorgio

### MENU

Entree... at the table with bubbly

Mini gazpacho with vegetables filangé

#### APPETIZERS

Duck breast Carpaccio with candied raisins and demi-glace sauce with Porto

Easter Cake served on a bed of Parmesan cheese

#### FIRST COURSE

Risotto with seasoned organic Acquarello rice, asparagus from Santena and red lobster from Sicily

Buckwheat cannellone au gratin with speck and Romano pecorino cheese

#### MAIN COURSE

Sambucano lamb with Provençal herbs and vegetables from the garden

#### TASTING OF TRADITIONAL DESSERTS

Dove-shaped Easter cake with Chantilly cream, Strawberries Sherbet, traditional grandma's sweet salami

**€ 55**

Option to eat with à la carte menu



## Easter Monday ....at Locanda San Giorgio

### MENU

Buffet with traditional meat products and cheese

Aubergines cake with light pesto

Thirty yolks Maltagliati with stone-ground flour,  
Vegetables and flakes of pecorino cheese

Mixed grill with meat and vegetables

Tasting of traditional desserts

**€ 45 including wine of the house**

Option to eat with à la carte menu