

# EASTER AT PALAZZO

**Sunday, April 20, 2025, from 12:30 PM**

## *Italian-Style Appetizers Served Family-Style*

SELECTION OF CURED MEATS AND CHEESES:

24-month-aged Parma ham "Mario Gallina Riserva"

Felino salami

Pistachio mortadella

Coppa piacentina

Aged pecorino from Pienza

Buffalo robiola

Ash-coated goat cheese

ACCOMPANIED BY:

Gnocco fritto (Italian fried dough)

Fig compote

Homemade giardiniera

Pugliese focaccia with datterini tomatoes

Sautéed fava beans, peas, and pecorino

Roman-style artichokes

Asparagus salad with mixed greens and quail egg

Grilled egg, baby spinach, and Parmigiano Reggiano

Veal magatello with tonnato sauce and caper powder

Whipped salt cod with country bread and agretti

Amberjack tartare with avocado and lime

## *First Courses*

Creamy risotto with zucchini blossoms and confit tomatoes

Buffalo-filled tortello with pine nuts and wild hop shoots

**A glass of sparkling wine, water and coffee included, other beverages excluded.**

**Euro165 per person**

## *Second Courses*

GRILLED MEAT SELECTION:

Lamb chops, beef tip, pork sausage

Oven-roasted suckling pig

SIDE DISHES:

Roasted new potatoes

Sautéed seasonal vegetables

Grilled asparagus

## *The Dessert table*

"Palazzo Parigi" Colomba with candied apricot and almond

Neapolitan Pastiera

Selection of chocolate Easter Eggs

Coffee Sacher

Vanilla millefeuille

Saint Honoré

Chocolate and vanilla profiteroles

Fresh fruit tart

Black Forest cake

Tiramisu

Colombina Galette des Rois

Poached fruit

Fresh fruit with chocolate fountain

Cocoa tartlets with chocolate cream and salted caramel

Citrus cake

Cocoa and orange cake

Strawberry and lemon semifreddo

Mignardises