



APPETIZERS

Traditional Neapolitan Platter

Aged Parma ham (24 months),
selection of cheeses,
buffalo mozzarella D.O.P,
traditional Neapolitan savory brioche
"casatiello",
roasted artichoke,
hard-boiled eggs and Neapolitan salami;

FIRST COURSE

Baked pasta timbale with
Neapolitan ragù, meatballs,
provola cheese and hard-boiled eggs

MAIN COURSE

Meatballs in ragù served with
eggplant parmigiana
and rapini (broccoli rabe)

DESSERT

Neapolitan Pastiera
(traditional ricotta cheese pie)



OUR EASTER MENU

APRIL 5

DISCOVER THE MENU >

Info & reservations
(also WhatsApp)

081 3778942

santabrigida@sanosanorestaurant.it

