

EASTER LUNCH

BELE
RISTORANTE

For lunch you can choose the classic or vegetarian version,
both with 6 courses.

INFORMATION:

COST:

Price per person is €70. Cover charge, water and coffee are included.

BOOKING METHOD:

The Easter menu is available by reservation only.
You can book on the site, by telephone or at the restaurant.

DEPOSIT:

An advance equal to 50% of the price of the menu
per person as confirmation is mandatory.
Deposit is non-refundable.

EASTER LUNCH CLASSIC

Poached egg with fava bean puree
and cacio e pepe fondue



Beef tartare with chicory sprouts salad
and salsa tonnata sauce



White asparagus risotto
with peanut cream and lemon



Ricotta and borage ravioli
with almond cream, garlic and capers



Braised lamb shank
with roasted endive and Taggiasca olives



Artisan Colomba
with mascarpone cream

EASTER LUNCH VEGETARIAN

Poached egg with fava bean puree
and cacio e pepe fondue



Mange-tout snow peas
with pea and mint cream, green apple and rocket



White asparagus risotto
with peanut cream and lemon



Ricotta and borage ravioli
with almond cream, garlic and capers



Fried artichoke with chicory coffee
artichoke cream and black garlic



Artisan Colomba
with mascarpone cream