

EASTER MENU

SUNDAY 20 APRIL 2025
BORGO ANTICO RESTAURANT

Kataifi nest with prawns,
baby salad and avocado

Savory Babà with Culatello and pickled vegetables

Fresh filled pasta with leek and potatoes,
in a prawn bisque with mullet bottarga

Green asparagus Risotto
and egg mimosa

Yuzu sorbet

Slow-cooked hanger steak
with purple potato purée and sautéed wild greens

Thyme Lamb Chops
(served in the middle of the table)

BOTANICA
Strawberry aspic, Vietnamese-origin milk chocolate mousse,
strawberry and rhubarb compote on pistachio crumble

Coffee

WINE SELECTION

1 glass of CASEO | Pinot Nero Brut | Spumante "Metodo Charmat"

1 bottiglia per 2 persone a scelta tra:
POGGIO AL TUFO | Vermentino | Toscana Igt
TOMMASI | Arele | Rosso Trevenezie Igt

1 glass of CASEO | Moscato | Spumante Dolce

EURO 75 PER PERSON FROM 12 Y.O.
(menu, water, coffee, wine selection)

- **€ 40,00** per child (from 4 to 12 y.o.)
- **child** (until 3 y.o.) a la carte

RESERVATION IS REQUIRED

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