



Easter

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TRADITIONAL APPETIZER

Local cured meats and cheeses

Easter cheese cake

A taste of casatiello (traditional Italian Easter bread with cheese and cured meats)

Fried artichoke wedge

Egg stuffed with ricotta and guanciale

FIRST COURSES

Risotto alla Gricia with crispy artichokes

Half picci pasta with hand-chopped lamb ragù, finished with local pecorino cheese

MAIN COURSE

Rabbit roll stuffed with potatoes, sausage, and guanciale, served with a side of crunchy vignarola.

DESSERT

Pastiera with vanilla ice cream

DRINKS

Water

Red Wine Le Tenute Toscano

Coffee

€75 PER PERSON

Easter Monday Buffet

Il Ninfea Restaurant

APPETIZERS

Basket of breads and pizza
Cured meats from Tuscia
Platters of local cheeses with jams and honey
Salad corner
Selection of mixed fried foods
Traditional ffal

FIRST COURSES

Traditional meat cannelloni
Garganelli with broccoli cream and pecorino fondue
Soup of legumes, cereals and salted cod

MAIN DISHES

Steamed salmon
Roast lamb legs served at the table
Roast potatoes
Sautéed vegetables

DESSERTS

Fruit platter
Tiramisu
Cheesecake

DRINKS

Water and coffee

€50
per
person