



# IL SALVIATINO

## Easter Brunch

### FROM THE BUFFET .....

- Selection of naturally leavened organic breads and focaccia
- Niçoise salad
- Caesar salad
- Barley salad with fava beans, asparagus and pecorino cheese
- Organic chickpea fritters with lemon mayonnaise
- Artichoke quiche
- Strudel with spring vegetables
- “Paolo Parisi” eggs stuffed with capers and tuna fish
- Quail eggs with pea cream and crispy bacon
- Savoury pie filled with green vegetables, ricotta and Parmigiano
- Savoury Neapolitan Easter bread
- Mini Chianina beef hamburgers with potato chips
- Selection of Tuscan cheeses
- Selection of Cinta Senese cold cuts (raw ham, coppa and finocchiona -salami with fennel seeds)
- Marinated swordfish with roasted cherry tomatoes and caper flowers
- Seafood salad
- Chicory hearts with prawns and Burrata cheese
- Oysters
- Tuna fish tartare
- Mini savoury croissants with smoked salmon, sour cream and rocket salad

### FROM THE KITCHEN .....

- Risotto with rockfish and roasted peppers
- Ravioli filled with beef on a cream of Provolone del Monaco cheese and reduced balsamic vinegar
- Pici (typical Tuscan thick, hand-rolled pasta) with wild boar ragù
- Small lasagna with vegetable ragù
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- Glazed lamb shank, mashed potatoes with thyme and crispy artichokes
- Slow cooked young goat with seasonal ratatouille
- Our vegetable garden
- Monkfish with bacon and cream of fava beans

### DESSERTS .....

- Ricotta cheese and apple muffins
- Rice and chocolate cake
- Neapolitan ricotta cake
- Chocolate eggs
- Cream puffs with mascarpone and raspberries
- Yoghurt mousse and passion fruit
- Sicilian cake with ricotta and candied fruits
- Cookies
- Sliced fresh fruits
- Savarin with Chantilly and strawberries
- Colomba (traditional Italian Easter cake)

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 € 65.00 per person · *Water and coffee included*  
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