



Pasqua, Pasquetta... e dintorni

Salad of white asparagus and chicory hearts, prawn tails, almonds, buds of our garden

Soft egg with potato flan, black truffle and robiola fondue

Ricotta dumplings, green asparagus tips, scallops and bergamot from Gargnano

Local kid stuffed and 'Bresciana' style, soft polenta and salad

Easter dessert

Cocoa tartlet, sheep ricotta mousse, gianduia creamy and crunchy pistachios

*Served for the entire table
€ 65,00 per person (beverage excluded)*