

Easter Lunch

03.31.2024

Welcome Aperitif

Amberjack tartare and canary sauce
Vegetables Pinzimonio
Cream of Parmigiana aubergine
Beetroot, cannellini and turmeric
Liver and daikon pate
Vegetable bruschetta
Variety of fried food
Breadsticks and focaccia

Show cooking

Shrimps sautéed in soy algae and vegetable julienne
Lamb chops with mint sauce

Villa Porta pasta with tomato cream, bisque and lobster pulp

Ravioli filled with robiola cheese, Pecorino di Fossa,
asparagus cream, crunchy crumble

Choice à la carte

Mediterranean shrimp, cauliflower cream and roasted potatoes
or
Braised beef cheek with lemon gremolada and Milanese-style purée
A taste of Capretto (goat meat)

Pistachio Cheesecake
Traditional Easter cake with vanilla cream

Wine Selection

Maremma Toscana DOC Vermentino, Donna Olimpia 1898

Vermentino 100%

Costa Toscana Rosso IGT *Tageto*, Donna Olimpia

Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

Valdobbiadene Prosecco Superiore Brut, Drusian

Glera 100%

Moscato d'Asti DOCG Villa Porta

Moscato Bianco 100%

Price per person:

115

Price for children menu

(age 3/10)

50

Alternatives for special diets on request

Lunch will be served in the enchanting Ballroom Limonaia with lake view and access to the Secular Park of the Property

Welcome on the elegant notes of the live saxophone performance

