



YOUR EASTER EXPERIENCE 2026

On Sunday, April 5, 2026, from 12:00 noon

Easter in the exclusive Limonaia of Villa Porta, where understated elegance meets lake views. An intimate experience where taste meets the beauty of the setting.

Villa Porta

LAKE MAGGIORE

Via A. Palazzi, 1, Luino, Località Colmegna

Info & Reservations: +39 0332 510855, info@villaporta.style

THE GRAND MENU

Buvette Beverage

Aperol Spritz, Venturo Spritz oppure *Rossi d'Angera Fuchsia Spritz*

Valdobbiadene Prosecco DOCG, Drusian

Fruit juices and a fresh selection of flavored waters

Cheese & Charcuterie Experience

Buffalo Mozzarella DOP

Half wheel of *Parmigiano Reggiano DOP* aged 40 months and half wheel of *Pecorino Gavoio*, served with 8-year aged *Modena Balsamic Vinegar IGP*

Cheese selection from Eros La Casera, honey from the Luino valleys, and seasonal mustards

Prosciutto Crudo di Parma DOP Ruliano 24 months, sliced on a Berkel

Selection of cured meats from Parma and Piacenza, and flavored salamini from *Mainelli*

Plant-Based Finger Food Experience

Roasted eggplant cream and *La Casera Goat Cravot*

Potato rösti with tofu cream and Taggiasca olives

Bellavista Grill & Flambé Experience

Grilled octopus, chickpea hummus, and confit cherry tomatoes

Mignon of *La Granda Piedmontese breed* faux-filet, knife-cut

Butlered Selection

Mini burgers of *Piedmontese La Granda beef*

Vitèl Tonnè à *la Piemontese* with tuna bottarga

Amberjack tartare with lemon vinaigrette

Cubes of trout marinated and cold-smoked with cherry wood, its roe, and horseradish mousse

Squid tentacles with Agra honey

Croquettes of cured ham and béchamel

Vegetable tempura

À la table

Stuffed Tagliatelle with Buffalo Camembert, onion jus and crispy asparagus

Mediterranean Meagre, fish stock, carrot cream and glazed baby carrots
or

Piedmontese Fassona *La Granda* beef cheek, mashed potatoes and licorice
Tasting of valley goat

Ricotta mousse, pistachio crumble and raspberry coulis

Villa Porta Colomba with vanilla cream

Vini Linea Villa Porta

Price per person: 128 euro per Guest; children aged 3-10: 50 euro per child.

Alternatives for special diets available upon request.