



MENÙ

of Easter and Easter Monday

STARTER

Vitello tonnato

Cold veal with tuna sauce

Flan di spianci con fonduta

Spinach flan with fondue

Insalata Bergera conviviale

Traditional fresh salad with cheese, celery and nuts

MAIN COURSE

Plin pasta with butter and sage

SECOND COURSE

Capocollo with seasonal vegetables

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Lamb with mashed potatoes

DESSERT

Tiramisù

Cover and Coffee

€ 50,00 per person

**vegetarian variants on request

