



EASTER IN TUSCANY

April 5, 2026

MENU



TRADITIONAL ANTIPASTI

Torta Pasqualina

Crispy Puntarelle Salad with Anchovies, Citrus, Oysters

Hand-chopped Tuna Tartare with Ginger and Lime

Canestrato Pecorino with Fresh Fava Beans from the Garden

THE BUTCHER'S CORNER

Selection of Artisan Cured Meats

Tuscan Prosciutto

Selection of Local Pecorino Cheeses

Homemade Fruit Preserves

FIRST COURSES FROM THE GRANARY

Lasagna with Tuscan Ragù

Garmugia Soup

Wild Mushroom Risotto with Premium Black Truffle

EASTER MAIN COURSES

Salt-Baked Sea Bass, Fragrant with Herbs

Roast Leg of Lamb from Monte Amiata

Organic Roast Chicken with Truffle

FROM THE GARDEN TO THE TABLE

Fiasco-Cooked Beans

Sautéed Seasonal Vegetables

Mixed Field Greens

DESSERT CORNER

Selection of homemade Gelato

Selection of homemade Desserts

Easter Chocolate Egg

Artisan Easter Colomba