



# Easter Lunch in Villa Cariola

April 21<sup>st</sup> 2019 – from 12.30

## APPETIZERS AND HORS D'OEUVRES BUFFET

### Fried Corner

Sage Fritters with Prosecco of Valdobbiadene

Crunchy vegetables sticks

Fried atherines

Fried rice balls

Fried olives

Fried mozzarella

Meatballs with sesame seeds, poppy seeds and classics

Flat breads with coarse salt, with olives and with tomatoes

### Fingerfood in ceramic cups

Shrimps with new potatoes and aurora pink pepper seasoning sauce

Octopus salad with olives and scented basil from Liguria

Venere black rice salad with squid julienne, celery and yellow peppers

Reinvented "Caprese" salad with mozzarella, cherry tomato confit and Ligurian pesto

"Creamy" platter with Prague ham and thinly cut threads of horse on apple compote and ginger

Petals of veal with tuna sauce over a selection of raw vegetables

Tartlet with smoked salmon mousse, chives and lumpfish eggs

Tartlet with Prague ham mousse, horse strips and apricot jam

Rolled bresaola with fresh cheese mousse

## SERVED LUNCH

### First courses

Saffron risotto with shrimps

Macaroni with asparagus, lamb and flakes of Monte Veronese cheese

### Main Course

Sliced beef with black truffle demi-glacé

Seasonal vegetables

### Dessert

Parfait of Easter Cake with chocolate and citrus cream

*Sparkling and natural water*

*Soave white wine and Valpolicella red wine*

**Price: € 49 per person**  
**ON RESERVATION**

