



Palmaria

RESTAURANT

EASTER MENU



APPETIZERS

*Grilled octopus on a bed of chickpea purée
with savoury crumble and tangy onion*

*Confit guinea fowl breast and thigh with its own
reduction and sautéed agretti*

*Zucchini blossoms stuffed with ricotta,
tomato chutney, and spinach sauce*

*Scallops with foie gras sauce and truffle-infused
parmentier foam*

FIRST COURSES

*Fresh pappardelle with monkfish, cherry tomatoes,
Taggiasca olives, and grey mullet bottarga*

*Rabbit-filled cappellacci in a cacciatora sauce,
Taleggio fondue, braised reduction, and truffle*

*Risotto with tomato water, confit cherry tomatoes
and basil sauce*

*Tagliolini with lobster
and smoked burrata foam*

MAIN COURSES

*Slow-cooked rack of lamb with aerated goat ricotta
and marasca cherry reduction*

*Turbot fillet with cardoncelli mushrooms
and bouillabaisse reduction*

*Cauliflower with its own purée, tomato powder,
friggirelli pepper sauce, and lemon gel*

*Lobster and langoustine Catalan
with crisp vegetables*

DESSERT

*Almond mousse with apricot
and bergamot coulis*

*Dark chocolate ganache
with cocoa crumble*

