



Palmaria

RESTAURANT

EASTER MENU



APPETIZERS

*Scampi and scallops salad sautéed
with Giudia-style artichokes, tarragon cream
and Taggiasca olive powder*

*Rabbit carpaccio cooked at low temperature with
mustard-marinated mandarin oranges
and a salsa verde emulsion*

*Crispy octopus and veal tongue
with field greens, salsa verde
and marinated radishes*

Borage flan with Asiago fondue and truffle

FIRST COURSES

*Endive and turnip tops risotto with black garlic
emulsion and sea bass Nduja*

*Lobster ravioli del plin served with its own bisque
and asparagus tips*

Pici with artichokes and black truffle

*Spaghetti alla chitarra with fermented black garlic
cream and red prawn tartar*

SECOND COURSES

*Striped bass fillet with mustard, cabbage,
burrata cream and bagna cauda*

Catalana of lobster, shrimp and prawns

*Slow-cooked lamb with its sweetbreads, crunchy
artichokes and Cynar liqueur reduction*

*Eggplant Parmesan-style timballo
with goat's milk ricotta*

DESSERT

*Trio of geometric semifreddi:
raspberry, mango, and coconut*

*Hazelnut tiramisu mousse
with coffee crumble*