

Easter
2026

CHEF'S WELCOME

POACHED EGG WITH ASPARAGUS, PECORINO DI
PIENZA CHEESE MOUSSE AND TRUFFLE

GNUDI STUFFED WITH SHEEP'S RICOTTA CHEESE
FROM PODERE IL CASALE WITH KALE AND
HAZELNUT SAUCE

CANNELLONI STUFFED WITH LAMB ON SAVOURY
ZABAGLIONE, CANDIED LEMON AND PARSLEY
DUST

LOW TEMPERATURE COOKED PORK FILLET,
CABBAGE, PORCINI MUSHROOMS AND SUNCHOKE
PUREE

3 CHOCOLATES BAVAROIS ON CRUNCHY COCOA
BISCUIT

12:30 PM WELCOME DRINK

100,00€ PER PERSON
BEVERAGES NOT INCLUDED

OPTION TO ADD WINE PAIRING
65,00€ PER PERSON

INFO & BOOKING: DIMORE@ARGIANO.NET

