

EASTER 2024 Small welcome from the Chef
STARTERS
Veal fillet marinated with red turnips, with sweet gorgonzola and 90% chocolate
Citrus asparagus, potato cream, prawns and vanilla
FIRST COURSES
Lasagna with artichokes and squid
Fresh pasta buttons with peppers stuffed with pork ribs, salted ricotta and bbq sauce
SECOND COURSE
Soft veal with candied pumpkin and celeriac
DESSERTS
Chocolate and hazeInut
Artisanal Easter Colomba
€ 65,00 for person Wine and beverages not included
For all our guests:

Free visit to Museo ArteVino Razzano and to the ageing cellars

The Olearo family awaits you

Reservation required

Please inform us at the time of booking any intolerances and allergies