

Easter Menu

STARTERS

Fassone veal marinated with beetroot, served with robiola cheese, anchovies, and "Bagnetto verde (parsley cream)

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*Asparagus tart with salty zabaglione
with Lunadoro sparkling wine and 36-month-old Parmigiano Reggiano*

FIRST COURSE

*Fresh pasta Bottoni filled with grilled artichokes,
cherry tomato mayonnaise,
buffalo mozzarella mousse, and licorice powder*

SECOND COURSE

Confit pig cheek with Jerusalem artichoke and green apple

DESSERT

Dark chocolate sphere with creamy orange

Euro 65,00 per person - drinks not included

For all guests after lunch:

**FREE VISIT TO MUSEO ARTEVINO RAZZANO
AND TO THE AGEING CELLARS**

Reservation required

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

**CASTELLO DI RAZZANO - Strada Gessi, 2 Alfiano Natta
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