



cinque
RISTORANTE

Easter Brunch

ANTIPASTI

Carciofi Ripieni e Pecorino ^{(G)(D)(V)}

Violet artichokes, pecorino cream, pecorino cheese, bergamot oil

Insalata Nizzarda ^(F)

Mixed salad, tuna, quail egg, green beans, potato, Sicilian tomato, Taggiasca olives, oregano

Selezione di Formaggi Italiani Morbidi ^{(V)(D)}

Soft Italian cheese selection

Battuto di Wagyu ^{(R)(D)(E)(G)}

A5 Wagyu beef tartare, cured egg yolk, crusty bread, tartar sauce

Carpaccio di Vitello ^{(G)(D)(TN)}

Roasted veal carpaccio, hazelnut mayo, caramelised onion, rocket pesto, smoked olive oil

PRIMI

Paccheri Porcini e Taleggio ^{(G)(D)}

Paccheri organic Monograno Felicetti, porcini mushrooms, taleggio cheese

SECONDI

Carré d'Agnello e Patate ^{(D)(G)(C)}

Herb-coated lamb rack, variation of potato, lamb jus

DOLCI

Pasticcini di Pasqua ^{(D)(G)(N)(A)}

Selection of Italian Easter small pastries

Trolley selection

