



Alle Corone

Pasqua - Easter

5 Aprile 2026

Chef Mauro Cautiello

Tartare di branzino, mela verde e pompelmo
Raw sea bass tartare, green apple and grapefruit



Polpettine di baccalà e patate, crema di crescione e olive
Cod and potatoes fish balls, watercress cream and olives



Ravioli alla ricotta, piselli e julienne di seppie
Homemade ravioli stuffed with ricotta, peas and cuttlefish julienne



Triglia al forno, barba di frate e fave
Baked red mullet, monk's beard and broad beans



Carrè d'agnello, pastinaca, cipollotti e frutti rossi
Rack of lamb, parsnip, spring onions and red berries



Millefoglie al caffè e pere
Millefeuille with coffee and pears



Colomba artigianale
Homemade colomba



€ 145.00

(per persona, coperto, IVA, servizio incluso, vino e bevande escluse)
(per person, cover charge, VAT, service included, wine and beverage not included)

