

# Le Terre

## The Easter Menu 2025 of Le Terre Gourmet Restaurant

### WELCOME FROM THE CHEF

Pan Brioche “Carbonara” style

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Parmesan biscuit with Amatriciana sauce and aromatics herbs

### STARTERS

Asparagus, caviar, squid and tomato biscuit

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Artichoke, beetroot, roasted octopus and Winegar powder

### FIRST COURSES

Fusilli pasta with cuttlefish ink sauce, prawns and coriander

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Creamy risotto with truffled butter, cocoa sauce and crunchy lime

### MAIN COURSE

Chef's Lamb

### DESSERT

Easter dessert

Warm “Colomba Cake”

Panna and San Pellegrino Water

Coffee

*€ 80,00 p.p. Wines and drinks not included*