

Sunday, March 31st, from 12:30



Easter Sunday BUFFET LUNCH

ANTIPASTO

- Easter Quiche Pie
- Selection of Italian Cold Cuts served with Butter Croutons and Stuffed Olives
- Selection of Salads
- Traditional Nanna's Bread Meatballs served with slow cooked Tomato Sauce and Basil
- Sauté of Cabbage served with Crispy Angel of Horseback
- French Gateaux of Potato Gratin with Roast Mortadella and Brie
- Sauté of Mussels served with Blue Cheese Sauce
- 'Gran Fritto' of Rice Ball Arancini
- Sicilian Fried Calzone with Ham, Cheese and Tomatoes
- Spring Rolls served with Sweet Chilli Sauce
- Selection of Cheeses
- Parma Ham and Fresh Mozzarella
- Russian Salad with Mayonnaise, Vegetable and Smoked Salmon

STARTERS

- Sheep's Cheese Tortelli cooked with Bacon, Zucchini, Smoked Salmon and Vodka
- Baked Lasagne Bolognese with Veal Ragout, Béchamel and Buffalo Mozzarella
- Fresh Sorrentina Pasta with Tomato Sauce, Aubergines and Buffalo Mozzarella Cheese
- Oriental Rice with Chicken Sauté and Vegetables

MAIN COURSE

- Carpaccio of Finland Sashi Beef served with Cherry Tomato Confit, Rocket Leaves, Mushrooms and Feta Cheese
- Leg of Chicken Roast 'Romana Style' served with Potatoes, Pepper and Lemon
- Slow Cooked Pork Bocconcini served with Vintage Red Wine Sauce and flavored with Juniper
- Local Swordfish and Octopus 'alla Luciana' with Cherry Tomatoes, White Wine, Olives and Onions
- Roast Potatoes
- French Fries
- Wild Spinach served with Besliatelle Sauce and Parmesan

CARVING CORNER

- Fresh Lamb braised in Red Wine and Sauté of Potatoes with Thyme and Onions

DESSERT

- Ricotta Cake Migliaccio served with Pistachio Cream and Modica Chocolate
- To share: Easter Colomba and Dark Chocolate

KIDS CORNER

- Chicken Nuggets
- Wudy Sausages
- Pasta with Tomato Sauce
- Chips
- Dessert

Price per person

€42.00

Children 0-3 yrs complimentary
Children 4-12 yrs pay €19.00

INCLUDING **FREE** FLOWING LOCAL WINE, WATER AND SOFT DRINKS.