LE CUPOLE
RISTORANTE

Menu *Pasqua*

2026

Benvenuto dello Chef & Spring Bunny Drink
Chef's welcome & Spring Bunny Drink

Dentice, mela verde, caviale, cipollotto, finger lime
Snapper fish, green apple, caviar, spring onion, finger lime

Pasta all'uovo, patata, scampo, estratto di mare, burro acido, limone nero
Fresh handmade egg pasta, potato, langoustine, sea extract, acidulated butter, black lemon

Branzino, asparago, ostriche, cappero e oro
Sea bass, asparagus, oysters, caper and edible gold

Agnello al sentore di brace, carota, spugnole, jus, menta
Grilled lamb, carrot, morel mushrooms, jus, mint

Burro salato, vaniglia, cedro, fiori d'arancio e mandorla
Salted butter, vanilla, citron, orange blossom and almond

Colomba e zabaione allo Sciacchetrà
Colomba, traditional Italian Easter cake, served with Sciacchetrà zabaglione

Uovo di Pasqua
Easter egg

125 per persona - *per person*

Acque minerali e caffè inclusi, bevande escluse
Mineral *water and coffee included, drinks not included*

Executive Chef Artan Berberi **Pastry Chef** Martina Paganini **Restaurant Manager** Gianluca Giordano

R COLLECTION HOTELS GHB SMALL LUXURY HOTELS OF THE WORLD