

Easter Menu

Sunday, April 5 2026 at 1:00 PM

Welcome flûte

Tartlet with fermented peas and Tuscan liver pâté

Veal tongue over pecorino fondue with lemon-scented saltwort and a touch of wasabi

Spelt ditalini with asparagus cream, cured egg yolk, and Apulian stracciatella

Tortelli filled with beef cheek, fava bean foam and black lime

Herb-seasoned Massese leg of lamb with its jus, Mugello potato millefeuille and black garlic

Meringue with macerated strawberries, vanilla, and toasted Piedmont hazelnuts

Traditional Italian Easter dove-shaped cake with orange-infused cream

Mineral water

Coffee

98 per person

Reservations for a minimum of 2 guests

A 50% deposit is required upon confirmation. The balance is due at the end of the event.

In case of cancellation, the deposit will be retained.

For information and reservations: rlj@regency-hotel.com o +39 055 245247