

Easter Menu



Sunday, April 5 2026 at 1:00 PM

Welcome flûte

Tartlet with fermented peas and marinated radishes

Mugello potato millefeuille on Pienza PDO pecorino fondue with lemon seasoned saltwort and wasabi

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

Tortelli filled with Chianti-braised leeks, fava bean foam and black lime

Herb-filled artichoke, arugula velouté and artichoke jus

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