

EASTER WEEKEND 2024 SPECIALS

available Saturday, April 30 & Sunday, April 31

BASKET OF HOMEMADE HOT CROSS BUNS \$9
With butter and jam

APPETIZERS

SPRING VEGETABLE SOUP \$16
With pesto, Parmesan cheese, Umbrian olive oil

EASTER SUNDAY SALAD \$26
Little Gem, asparagus, fava beans, English peas,
avocado, hard-boiled egg, green goddess dressing

IMPORTED FRENCH WHITE ASPARAGUS \$32
Europe's most coveted Spring vegetable in a choice
of classical presentations:

CHILLED, VEGETABLE VINAIGRETTE, CHOPPED EGG
or
HOT, GRATINEED WITH PARMESAN CHEESE

MAIN COURSES

RAVIOLI ALLA PRIMAVERA \$34
Homemade ricotta ravioli with fava beans, asparagus,
English peas, stinging nettles, butter, Parmesan

ROASTED SALMON \$38
Sauce of lemon & rosemary, fingerling potatoes,
sauteed Spring vegetables

ROASTED STUFFED LEG OF LAMB \$39
Mint & red wine sauce, mashed potatoes,
English peas with onions and prosciutto

SEE OTHER SIDE FOR DESSERTS

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DESSERTS

(perfect for sharing)

COLOMBA DI PASQUA WITH ZABAGLIONI \$18
Yeastd Easter cake with almond topping,
served with traditional egg and marsala sauce

CARROT CAKE BAKED ALASKA \$22
Showstopper with carrot cake,
vanilla ice cream, meringue

EASTER COOKIE PLATE \$18

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