



Abano Terme, 20th April 2025

Easter Lunch of our “Restaurant il Savoiaro”



Chef de Cuisine: Daniele Veronese

Maître: Cristiano Gallimberti

Sommelier: Giancarlo Dima

The Management and the Staff wish you an Happy Easter!

Advices of our Sommelier

„White wines“

Sauvignon del Collio DOC Felluga € 33,00

Pinot Grigio Ramato DOC Gaierhof € 24,00

„Red wines“

Merlot dei Colli Euganei DOC „Malterèn“ Sengiari € 26,00

Cabernet dei Colli Euganei DOC „Girapoggio“ Zanovello € 30,00

„Sparkling wines“

Ferrari DOC Brut € 57,00

Fior D'Arancio Spumante Dolce DOCG Borin € 29,00



MENU

The “Chic” Easter appetizer with sea and land specialities

* * * *

APPETIZERS WITH CHOICE BETWEEN:

Asiago cheese cream on salty turmeric crumble and walnut dressing

White asparagus salad with sweet mustard
and mixed salad with vegetable crudités and wholemeal croutons

* * * *

FIRS COURSE OF YOUR CHOISE:

Shortcrust pastry tartlet with squacquerone cheese,
artichokes in agretto, and poached egg on sweet Tropea onion cream

Rice with wild hops shoots, black garlic drops, and tomato oil

Home-made red turnip gnocchi with stewed kale on zabajone cream

* * * *

MAIN COURSE OF YOUR CHOISE:

Pre-salted rack of lamb, slow-cooked and browned with camomile flavouring

Monkfish chunks in crispy cornbread coating on chive pesto

Side dish: whipped butter potatoes and braised leeks

PRE-DESSERT

Avocado sorbet and pineapple extract with Grand Marnier

* * * *

EASTER SWEETS BANQUET

Seasonal fresh fruit plate

‘Colomba Pasquale’ - cake with matching sauces

Chocolate egg and Easter delicacies

The menu may be subject to changes