



Abano Terme, 20th April 2025

Easter Lunch of our “Restaurant il Savoiaro”



Chef de Cuisine: Daniele Veronese

Maître: Cristiano Gallimberti

Sommelier: Giancarlo Dima

Head Barman: Stefano Marchioro

The Management and the Staff wish you an Happy Easter!

Advices of our Sommelier

„White wines“

Sauvignon del Collio DOC Felluga € 34,00

Pinot Grigio Ramato DOC Gaierhof € 25,00

„Red wines“

Merlot dei Colli Euganei DOC „Malterèn“ Sengiari € 27,00

Cabernet die Collie Euganei DOC „Girapoggio“ Zanovello € 31,00

„Sparkling wines“

Ferrari DOC Brut € 60,00

Fior D’Arancio Spumante Dolce DOCG Borin € 30,00



MENU

The “Chic” Easter appetizer with sea and land specialities

WELCOME STARTER

Asiago cheese cream on salty turmeric crumble and walnut dressing

★ ★ ★ ★

APPETIZERS OF YOUR CHOISE:

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

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

★ ★ ★ ★

FIRS COURSE OF YOUR CHOISE:

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