



Le Marzoline

21.04.2025

EASTER MONDAY LUNCH

Starters

Buffalo Caprese DOP with
assorted tomatoes from our
garden and Vargnano Monocultivar
EVO oil infused with basil

€ 15

—
Buffalo tartare with ancient
mustard, Parmigiano Reggiano
DOP sauce, caramelized Medicina
red onion, zucchini, and brioche
bread with Blend Blu EVO oil

€ 20

—
Soft egg with Altedo asparagus
salad, Pecorino di Fossa DOP, and
Modena IGP balsamic vinegar

€ 18

First courses

Tagliatelle with Bolognese ragù

€ 15

—
Tortelli filled with caciotta cheese,
asparagus cream made with
our Blend Blu EVO oil, crispy
asparagus, and candied lemon zest

€ 18

—
Paccheri with date tomato sauce,
basil, and stracciatella cheese

€ 16

From the grill

Grey pork sausage

€ 16

—
Lemon and rosemary marinated
spring chicken

€ 16

—
Slow-cooked pork ribs

€ 18

Grilled pork belly

€ 15

—

Sliced beef steak

€ 20

—

Mature lamb

€ 15

—

Mixed grill

€ 30

—

Fiorentina steak

€ 6 HG

—

Roasted little potatoes

€ 7

—

Grilled vegetables

€ 7

With main courses, you can
choose one side dish:

Roasted little potatoes

—

Roasted potatoes

—

Grilled vegetables

Desserts

Hazelnut praline with coffee
wafer and warm gianduja foam

€ 10

—

Fruit in four textures

€ 10

—

Catalan cream

€ 8

—

Custard ice cream

€ 6

—

Lemon or coffee sorbet

€ 5