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# *Easter Lunch* *at Il Carrubo Restaurant*



Festive cocktail with an array of canapés and crunchy vegetables

## **ANTIPASTO**

Lobster wrapped in filo pastry  
or  
Scallops in champagne cream 'au gratin'

## **FIRST COURSE**

Crêpes with white asparagus and Fontina cheese 'au gratin'  
or  
Burrata ravioli with artichoke sauce complimented with mint  
and mango

## **STRAWBERRY AND LIME SORBET**

## **MAIN COURSE**


Escalope of grouper with seafood and prawns served on a sweet potato  
mousse  
or  
Roast lamb shank with a herb and caper sauce  
or  
Veal fillet medallions with a Fois Gras sauce and black truffle shavings  
Roast potatoes - Artichokes with oil, parsley and garlic - Tomatoes with  
basil 'au gratin'

## **DESSERTS**

Double chocolate pannacotta  
Easter Colomba served with white chocolate sauce  
Fudge cake served with cinnamon ice-cream  
Fruit tartlets

Coffee and Petit fours

**PRICE: €40.00**



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