

SETTIMO

EASTER BRUNCH

For our Easter Brunch, Chef Giuseppe D'Alessio suggests a selection of leavened breads such as stuffed Easter focaccia, savory croissants, cheese pies, Casatiello, and bruschetta served with local cured meats and cheeses including Prosciutto Crudo from Bassiano, Salamella from Amatrice, and Mozzarella from the Agro Pontino area.

A variety of salads, beef carpaccio, octopus salad, eggs, fried specialties, and other delicacies will enrich the buffet.

To end on a sweet note, a corner dedicated to traditional desserts will feature artisanal Colomba, ricotta and chocolate chip tart, Neapolitan pastiera, hot cross buns, cornetti, waffles, French toast, pancakes, and Easter eggs.

Fresh fruit and many other delights will also be available.

**Included with the buffet is the choice of one of the following dishes
from the kitchen:**

Mezzi rigatoni all'Amatriciana

Mezzi paccheri from Gagnano with seafood and lemon

Fusillone with cheese and Sarawak pepper

Catch of the day with roasted Pachino tomatoes, capers, and Taggiasca
olive crumble

Roasted lamb with rosemary potatoes

Water and coffee

€90 per person, alcohol excluded

€45 for children up to 10 years old

SALES CONDITIONS:

Credit card as guarantee for reservations up to 4 people
50% prepayment required for groups of 5 or more
Free cancellation up to 72 hours in advance

