



*Always struggling for originality in art,
We do not lose sight of the true,
Ancient, but always new.*

Easter at Locanda San Giorgio

MENU

Entrées

Cream of spinach soup with red mullet escalope and bubbly

Duck breast carpaccio with candied raisins and Barbera demi-glace

Filo en croute of Foie Gras and Tropea red onion

Organic acquerello risotto matured with Albenga artichokes and Sicilian red prawns

Polenta and raschera raviolini with Alba truffle shavings

Golden Sambuco Lamb with Provençal herbs and garden vegetables

Dessert tasting:

Colombina di Pasqua with Chantilly cream/ Basil sorbet/ Tangerine tiramisu

Coffee with a small pastry

€55

Dining à la carte is possible



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Easter Monday at Locanda San Giorgio

MENU

Mixed buffet of cold meats and traditional cheeses

Aubergine millefeuille with light pesto

Maltagliati all'ortolana, made from stone-ground flour and 30 yolks, with pecorino shavings

Large grill of meat and vegetables

Traditional dessert tastings

€45 – house wines included

Dining à la carte is possible

