



# EASTER 2026

at **ROYAL HOTEL CARLTON**

Sunday, **5th April 2026** | **From 12.00 pm to 2.00 pm**  
**THE SPOON RESTAURANT**



## AMOUSE BOUCHE

**Our traditional Torta Pasqualina** with ricotta cheese and herbs, quail eggs and liquid pickled vegetables served with sparkling wine

## STARTER

**Twice-cooked artichoke**, crispy polenta and cacio e pepe sauce

## FIRST COURSE

**White lasagnetta with asparagus** and Culatello di Zibello PDO ragù

## MAIN COURSE

**Roasted lamb, saffron potatoes**, green beans and snow peas with hints of lemon

## DESSERT

**Zuppa Inglese 2.0**

**Vanilla custard, Alchermes-soaked sponge cake**, dark chocolate cream and cocoa nibs

## PETIT FOUR

Mini tartlet with custard and fresh fruit, mini traditional Bolognese raviola, chocolate praline, rum baba

## BEVERAGE

Still and sparkling mineral water  
Selected wines from our cellar  
Coffee

**€ 70.00**

### The Chef's Story

*Easter becomes a tale of seasonality, territory and gastronomic heritage. An essential and refined journey, where Italian tradition is reinterpreted with contemporary sensitivity, enhancing the elegance of flavours and the quality of raw ingredients. Each dish is conceived as a gesture of hospitality, accompanying guests through an authentic, harmonious and timeless experience.*

**Chef MARIO POERIO**

*The Spoon Restaurant – Royal Hotel Carlton*

