



Happy Easter 2025

Sea Menù

Appetizer

Smoked hay swordfish terrine with citrus ricotta and red berry dressing.

Skewered cod in a seed crust with lightly sweet-and-sour apple caponata and Modica chocolate shavings

Scallop with squid ink on chickpea hummus and ponzu sauce

First course

“Acquerello” risotto with wild fennel pesto, Franciacorta-poached langoustines, and citrus crumble

Panciotti filled with mascarpone and asparagus on a pumpkin velouté with julienned squid and PGI Pachino tomato powder

Second course

Almond-crusted meagre fillet with bouillabaisse sauce, red tuna wrapped in pork guanciale, vegetable frittedda, and potato millefeuille

Dessert

Traditional Sicilian cassata

Eur 80,00 per person- drinks excluded

Info & reservations

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