



PALAZZO PARIGI  
MILANO  
HOTEL & GRAND SPA



## EASTER BRUNCH

### THE BAKER

HOMEMADE BREAD  
GENOESE FOCACCIA  
PIZZA  
BREADSTICKS  
POLENTA AND CHICKPEA FLAKES

### THE BUTCHER

CRUDO DI PARMA RESERVES 24 MONTHS  
CULATELLO DI ZIBELLO DOP  
ZIBELLO'S PANCETTA  
FELINO SALAMI  
STROLGHINO SALAMI  
PISTACHIO MORTADELLA  
LARDO DI COLONNATA  
FRIED DUMPLINGS  
HOMEMADE MIXED PICKLE VEGETABLES

### THE CHEESE MAKER

SWEET GORGONZOLA  
SEMI-AGED PECORINO FROM PIENZA  
PARMIGIANO REGGIANO  
TALEGGIO CHEESE  
TOMA WITH THE TWO MILKS  
BUFFALO ROBIOLA  
MOZZARELLA AND BUFFALO BURRATA  
GOAT CHEESES  
JAMS

### EASTER CAKES

BROAD BEAN AND PECORINO SALAD  
STUFFED EGGS  
OMELETTE WITH WILD ASPARAGUS  
RICOTTA AND CHICORY  
OMELETTE

### STUFFED ANCHOVIES

JEWISH ARTICHOKE  
GRATINATED MILANESE ASPARAGUS  
RAW VEAL MEAT TARTARE  
VEAL WITH TUNA CAPER SAUCE  
CRUNCHY CHICORY AND ANCHOVIES FROM THE  
CANTABRIAN AREA  
OUR MARINATED AND SMOKED SALMON  
BEANS IN TOMATO SAUCE  
SALADS

### BARLEY SOUP AND LEGUMES

EARLY FRUIT SOUP  
ZUCCHINI RISOTTO WITH PRAWNS AND BUFFALO  
STRACCIATELLA  
GRATINATED CREPES, STUFFED WITH GOAT CHEESE AND  
HERBS

### THE TASTE OF MEMORIES

ROASTED SUCKLING PIG  
ROASTED POTATOES  
SAUTÉED VEGETABLE  
CICORINO, GARLIC, OIL AND CHILI PEPPER

### EASTER BBQ

LAMB CHOPS  
BEEF PICANHA  
VEAL LOIN CHOP  
SAUSAGES

### TRADITIONAL PASTRY

COLOMBA "PALAZZO PARIGI"  
NEAPOLITAN "PASTIERA"  
CHOCOLATE EGGS  
TRADITIONAL CAKES  
TIRAMISU  
CHOCOLATE DELICACIES  
FRESH FRUIT



€ 125 PER PERSON, COFFEE AND WATER  
INCLUDED. OTHER BEVERAGES EXCLUDED.