



### LET'S START... WITH BUBBLES!

Welcome sparkling wine paired with chef Mauro's amuse-bouche

### SPRING SPECIALTIES EVERYWHERE!

Beef tartare with egg yolk  
Asparagus puff pastry  
Vegetable flan with Taleggio cheese sauce

*Wine pairing: **Chloe – Valtènesi Rosé***

### ZERO KM, HUNGER AT A MILLE(1)

Gorgonzola and pear risotto with Millel Garda Rosso reduction

*Wine pairing: **Lieti Conversari – Manzoni Bianco Riserva***

### OLD PRATELLO HAD A FARM EE-EYE, EE-EYE-OH

Tender beef in its own sauce with mashed potatoes  
**served at the center of the table**  
Kid goat with aromatic herbs and polenta

*Wine pairing: **Mille 1 - Garda Rosso***

### REFRESHING BREAK

### HAPPY EASTER TO YOU AND DESSERT FOR ME

Pistachio semifreddo with chocolate sauce and salted caramel  
Traditional Easter "Dove Cake"

*Wine pairing: **Ballerina Vermouth Rosa***

**wine – water – coffee – service charge**

**€ 69**

info & reservation  
**events@pratello.com | +39 030 9907005**