



## Sunday Easter Brunch –April 21st 2019

### MENU

#### *Bread Corner*

*Black and white sesame seed buns, Filled “Focaccia” bread  
Variety of sliced homemade bread*

#### *Cheese and cold cuts corner*

*Warm Ricotta cheese, Belice’s Vastedda Cheese, Caciocavallo cheese  
seasoned Goat’s cheese with Nero d’Avola red wine, Burrata cheese  
Buffalo milk mozzarella with homemade jam and nuts  
Brolo’s Salami, homemade salted and spiced ham, pistachio salami*

#### *Starters*

*Swordfish and vegetables in “Parmigiana style”, Octopus and potatoes salad  
Desalted codfish with artichokes and black olives  
Palermo style homemade pizza  
Puff pastry roll stuffed with seasonal vegetables and Parmigiano cheese sauce  
Steamed sea bass with celery and cherry tomatoes  
Homemade marinated salmon and his own seasonings  
Stuffed cardoons with toasted breadcrumbs, anchovies and parsley  
Orange, fennel and kippers salad*

#### *First courses*

*“Delizie Trinacria”*

*(aubergines roll with tagliatelle pasta, tomato sauce and cheese)  
Pan potatoes gnocchi with cheese sauce, Porcini mushrooms and gorgonzola cheese*

#### *Main courses*

*Veal cheek cooked at low temperature with potato purée  
Baked loin of lamb with rosemary potatoes*

#### *From the Grill*

*Traditional Sicilian Barbecue*

#### *Salads corner*

*Red chicory, corn salad, fennel, rocket, cherry tomatoes, iceberg lettuce  
radishes, cobs, soy sprouts, cucumbers, carrots, corn palm heart, grilled vegetable*

#### *Dressing corner*

*Yogurt, vinaigrette sauce, balsamic vinegar, anchovy sauce, mustard*

#### *Dessert*

*Traditional grand buffet of desserts*

#### *Coffee*

*Still and sparkling mineral water*

**Adult price € 80,00 p.p. vat included**

In order to confirm the reservation the Hotel asks for a deposit of 50%  
Reduction children: 0-3 years free of charge and 4-10 years 50% reduction

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