



sfm

hotel San Francesco
al monte Napoli

Art Hotel



❧ *Easter Lunch* ❧

18-month-aged Culaccia Avellinese served on a naturally fermented focaccia with fresh cicoli and black pepper, accompanied by small baked salted ricotta, steamed quail eggs, and fava bean sauce.

Pasta with rabbit stew, potato cream, Piennolo tomatoes, and marjoram oil finished with Provolone del Monaco cheese.

Glazed lamb chops with yuzu sauce, fried artichoke, a soft pea purée and fried Parmigiano Reggiano.

Ricotta and pear cheesecake with whisky sauce and lavender-syruped amarene

Wine selection by Hotel San Francesco al Monte

€ 100 per person

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EX CONVENTO