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Botanico  
RISTORANTE

Lunch  
**EASTER**  
2026

**Amuse-Bouche**

*broad beans, peas, sardo fresco*

**Appetizer**

*charcoaled artichoke, prescinseua,  
marjoram, licorice*

**First Course**

*risotto, classic carnaroli Riserva San Massimo,  
saffron, black cardamom, wild fennel*

**Main Course**

*lamb from Valfontanabuona, cardoncello  
mushroom, cime di rapa, madeira jus*

**Dessert**

*semifreddo, raspberry, litchi, tonka bean*

**Easter Colomba**

*its combinations*

**Coffee & Petit-Four**