



*Easter
Brunch*

HASSLER ROMA

Starters

Egg mousse with chives

Neapolitan tortano

Selection of cheeses
with honey and fruit mustards

Traditional Easter cured meats
with cheese focaccia

Savory pie with asparagus and spring onions

Vegetable spaghetti with broad beans and
pecorino

Agretti salad with avocado and lime

Octopus and cuttlefish salad
with potatoes, celery, and olives

Eggplant parmigiana timbale

Artichokes in batter with black pepper
and pecorino

First Courses

Lasagna alla Genovese

Penne with artichoke cream
and seasonal vegetables

Chilled cucumber and melon gazpacho
with spicy paprika crouton

Main Courses

Grilled lamb chops "scottadito"
with roasted potatoes

Meatballs in tomato sauce

Baby octopus stew with cherry tomatoes
and black olives

Side Dishes

Baked cardoncelli mushrooms
with garlic and rosemary

Eggplant *a funghetto* style

Oregano roasted peppers

Pastry Selection

Colomba cake

Pastiera

Almond delight cake

Savarin with cream and strawberries

Fruit garden tart

Cassata

Saint-Honoré

Ricotta and chocolate tartlet

Lemon and strawberry tart

Tiramisu

Exotic fruit delight

Hazelnut and zabaglione profiteroles

Peach tart

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