



# Le Marzoline

06.04.2026

## EASTER MONDAY LUNCH

### Starters

Buffalo Caprese DOP with € 15  
assorted tomatoes from our  
garden and Vargnano Monocultivar  
EVO oil infused with basil

—  
Beef tartare with ancient mustard, € 20  
Parmigiano Reggiano DOP sauce,  
caramelized Medicina red onion,  
zucchini, and brioche bread with  
Blend Blu EVO oil

—  
Soft egg with Altedo asparagus € 18  
salad, Pecorino di Fossa DOP, and  
Modena IGP balsamic vinegar

### First courses

Tagliatelle with Bolognese ragù € 15

—  
Tortelli filled with caciotta cheese, € 18  
asparagus cream made with  
our Blend Blu EVO oil, crispy  
asparagus, and candied lemon zest

—  
Paccheri with date tomato sauce, € 16  
basil, and stracciatella cheese

### From the grill

Grey pork sausage € 16

—  
Lemon and rosemary marinated € 16  
spring chicken

—  
Slow-cooked pork ribs € 18

—  
Grilled pork belly € 15

Sliced beef steak € 20

—

Mature lamb € 15

—

Mixed grill € 30

—

Fiorentina steak € 6 HG

—

Roasted little potatoes € 7

—

Grilled vegetables € 7

With main courses, you can  
choose one side dish:

Roasted little potatoes

—

Roasted potatoes

—

Grilled vegetables

### Desserts

Hazelnut praline with coffee € 10  
wafer and warm gianduja foam

—

Artisanal Colomba from €10  
our Agrivar Farm served with  
Chantilly cream and chocolate  
salami

—

Catalan cream € 8

—

Custard ice cream € 6

—

Lemon or coffee sorbet € 5