

Damadama
RESTAURANT



ARGENTARIO GOLF RESORT & SPA



EASTER 2021

menu by Chef
EMILIANO LOMBARDELLI



STARTER

My Spring Garden

A mousse with blue cheese from Maremma with sprouts and flowers, served with walnut bread and pear chutney.

This dish releases all the shades of Spring.

FIRST COURSE

Raviolgnocchi di Stracchino

I prepare a classic gnocchi dough, then I spread it out and proceed to stuff it with stracchino cheese as if I were making the classic ravioli. I cook them in water and salt, and then place them on the grill. I serve them with a fondue of pecorino, artichokes and candied lemon.





MAIN COURSE

Easter Lamb

I use the part of the loin, cook the ribs in a pan with extra virgin olive oil, thyme and garlic, a pinch of salt and pepper, and then put it to rest. I divide the asparagus, I prepare a cream with one part, and I sear the tips leaving them crunchy. I cook the Roman-style artichokes in a pan. I create one foam of *primo sale* cheese and one of purple potatoes.

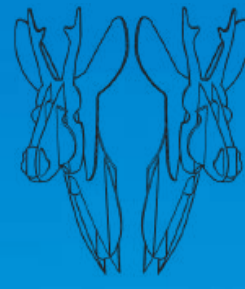
I finish cooking the lamb in the oven and then cut the ribs. I place everything on the plate alternating the ingredients and the cooking bottom.



DESSERT

Shades of Sacher-Taste Chocolate

I prepare a chocolate sponge cake and the white chocolate decorations. I use three types of chocolate (white, milk, dark) to prepare three different textures. I alternate everything on the serving dishes, adding apricot jam and cocoa crumble.



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