

ITALIAN TYPICAL EASTER LUNCH

Italians eat lamb, homemade pasta, cold cuts and cheeses, eggs, chocolates, colomba (with eggs, butter, flour, sugar and candied fruit) and the chocolate salami (with dry biscuits and dark chocolate).





Brodo is a slow-cooked broth and, in this version, is accompanied by tender Italian meatballs and a savoury sponge.



The sweet yeast bread with eggs in the dough is filled with candied fruits or chocolate, often with almonds and sprinkled sugar on top. It is made in the shape of a dove (hence the name *colomba*), the Christian symbol of peace and salvation.



SLOVAK TYPICAL EASTER LUNCH

Slovaks eat potato salad with mayonnaise , cooked ham, cold cuts and sandwiches, paska bread, egg cheese – Hrudka, bacon and sausages, hard boiled eggs and various pastries.



ŠŤASTNÚ VEĽKÚ NOC



BUONA PASQUA