



PALAZZINA

★★★★★

## THE RESTAURANT

### SNACK

#### **Sandwich**

*with beef fillet with mustard*

*or*

*with smoked salmon, avocado and hollandaise sauce*

€ 30

#### **Oats bread 'focaccia'**

*with mozzarella cheese, red chicory and prawns*

€ 30

#### **Club sandwich**

*with steamed turkey, tomatoes, egg and salad*

€ 26

#### **'Radicchio' salad and crunchy vegetables,**

*baked goat cheese and almond sauce*

€ 19

### STARTERS

#### **Pumpkin 'Cappuccino'**

*with Tuscan baby artichoke and cheese croissant*

€ 18

#### **Boiled meat salad with horseradish**

*lemon dressed potatoes and sweet and sour vegetables*

€ 20

#### **Beef tartare**

*with fine black truffle and micronized mustard*

€ 38

#### **Potato foam**

*with duck foie gras*

*or*

*with Venetian cuttlefish*

€ 20

#### **Octopus terrine**

*with parsnip hummus and sweet potatoes*

€ 20

#### **Raw fish selection**

*with lobster, langoustines, scallops and red prawns*

€ 39

## FIRST COURSES

**Mezzi paccheri pasta**

*with tomato sauce*

€ 24

**Cannelloni**

*with ribs ragout and black truffles*

€ 38

**Spaghetti**

*with sea and lagoon clams and codfish bottarga*

€ 28

**Chef's risotto of the day**

*(min. 2 persons)*

€ 32-40

## MAIN COURSES

**Beef cheek with Amarone**

*creamy potatoes and spinach*

€ 36

**Beef fillet with Madera**

*fine black truffle and foie gras*

€ 60

**Slice beef fillet**

*with rosemary, red chicory and potatoes*

€ 34

**Slightly smoked salmon steak**

*with broccoli and pumpkin*

€ 35

**Roasted octopus**

*with potato foam and baby artichokes*

€ 34

**Patanegra boneless ribs**

*with stewed Belgian endive, wild herbs and pumpkin foam*

€ 40

**Steamed shellfish salad**

*with lobsters, shrimps, mantis shrimps*

*and vegetables*

€ 58

**Red tuna tartare**

*with salad of chicory hearts, anchovies from Cantabrian sea and crispy capers*



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€ 34

**Red tuna burger**

*with crispy vegetables and olives tapenade*

€ 34

**D E S S E R T**

**Crispy millefeuille**

*with chantilly cream and wild berries*

€ 14

**Ice-creams and fruit sorbets**

€ 14

**Deconstructed tiramisù**

€ 14

**'Frittelle Veneziane' with mascarpone cheese sauce**

€ 14

**Superpistacchio**

*with chocolate cake*

€ 16

**Fresh fruit salad**

€ 16

*\*Menu may vary according to the season and Chef's specials.*