



PALAZZINA

★★★★★

THE RESTAURANT

STARTERS

Steamed turkey

with herbs salad, asparagus and courgette flowers

€ 24

Guinea fowl with horseradish

with lemon potatoes, sweet and sour baby vegetables

€ 24

Stone pine smoked salmon salad

with quinoa, crunchy vegetables and beetroots

€ 30

Potatoes foam

- with "castraure" artichokes

- with foie gras

- with lagoon's shrimps

- with Venetian black cuttlefish

€ 20

Codfish Cappuccino

Vicenza style and salted croissant with granseola

€ 30

Octopus terrine

and potatoes salad with herbs

€ 30

Raw fish selection

langoustine, red prawns, and sea bass

€ 36

Raw fish selection

*langoustine, red prawns, grey prawns, cuttlefish,
scallops, sea bass, mantis shrimps and lobster*

(min. 2 persons)

€ 90

FIRST COURSES

Beetroot's Gazpacho

with baby vegetables and thyme bread croutons

€ 22

Mezzi paccheri pasta

with tomato, burrata cream and basil

€ 22

Cannelloni

with ribs ragout and black truffles

€ 34

Spaghetti

with sea and lagoon clams and codfish bottarga

€ 26

Chef's risotto

(min. 2 persons)

€ 32-40

MAIN COURSES

Aubergines parmigiana

with tomatoes and parmesan fondue

€ 28

Beef cheek with Amarone

with potato and spinach baked pie

€ 34

Beef fillet with Madera

with black truffle and foie gras

€ 60



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MAIN COURSES

Slice beef fillet

with rosemary, asparagus and potatoes

€ 40

Patanegra boneless ribs

with stewed Belgian endive and wild herbs

€ 38

Roasted octopus

with potato foam and baby artichokes

€ 34

Slightly smoked salmon steak

with crunchy vegetables

€ 35

Red tuna burger

with spinach, tomatoes and aubergines

€ 38

Grilled shellfish salad

with lobster, grey prawns, mantis shrimps and vegetables

€ 58

TARTARE..

Salmon tartare

and potato salad with herbs

€ 35

Tuna tartare

with avocado and soy caviar

€ 40

Beef tartare

with black truffle and micronized mustard

€ 50



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SNACKS

Vegetarian oats bread 'focaccia'
with raw and cooked vegetables, burratina
€ 34

Oats bread roll with red tuna,
*with mozzarella cheese, origan, Cantabrian sea anchovies,
cherry tomatoes and salad*
€ 38

Pan cristal with ham Iberico Bellota Reserva
with cold cherry tomatoes soup
€ 45

Beef fillet sandwich
with mustard sauce and black truffle
€ 45

Lobster's sandwich
with avocado and hollandaise sauce
€ 70

DESSERT

Millefeuille with cream and mixed berries
€ 18

Millefeuille with cream and dark chocolate
€ 18

Strawberries meringata
€ 18

Tiramisu'
€ 15

Cioccococco
€ 16

Mezza con panna
€ 16

Ice cream and sorbet selection
€ 12 - 20

Fruit salad with "cremolata" of yogurt
€ 18