



PALAZZINA

★★★★★

THE RESTAURANT

STARTERS

Patanegra Iberico Ham 40 months Reserve

soup of tomatoes and toasted black bread

€ 45

Steamed turkey

with herbs salad, courgette flowers and tuna sauce

€ 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 shrimps

- with Venetian black cuttlefish

€ 20

Codfish's Cappuccino

and salted croissant with spider crab

€ 30

Octopus terrine

and potatoes salad with herbs

€ 30

Raw fish selection

langoustine, red prawns and sea bass

€ 36

Great raw fish selection

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

(min. 2 persons)

€ 90

CAVIAR

Boccone del Doge

foie gras nugget, raw lobster, black truffle, caviar and gold

€ 20

Benedetto Cavalieri cold spaghetti

clam cream, raw scampi prawns and caviar

€ 55

FIRST COURSES

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 carpaccio

and small raw vegetables and Parmigiano Reggiano 24 months

€ 34

Veal cutlet

Tomato salad and crunchy chips

€ 38

Slice beef fillet with Bernese sauce

yellow, red, green cherry tomatoes and wild rocket

€ 36

Patanegra boneless ribs

with stewed Belgian endive and wild herbs

€ 38

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

€ 60

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
€ 42

SNACKS

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

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

Sandwich with lobster
avocado, hollandaise sauce, caviar and chips
€ 70

Selection of Italian and French cheese
€ 26-42



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DESSERT

**Millefeuille with Chantilly cream or dark chocolate
and mixed berries**

€ 18

Tiramisù

€ 15

Creamy chocolate Brownie

super-pistachio and pecan walnuts ice-cream

€ 16

“Mezza con panna”

espresso coffee roasting Jamaica with almond brittle and whipped cream

€ 16

Terra

mascarpone ice cream, caramel powder and chocolate roots

€ 18

Ice cream, sorbet and fruit flavored water-ice selection

€ 12-20

“Il Bagigio”

American peanuts crunchy cone with banana and moue sauce ice-cream

€ 16

Fruit salad

with “cremolata” of Greek yogurt

€ 18