



PALAZZINA

★★★★★

THE RESTAURANT

STARTERS

Radicchi salad

with walnuts and gorgonzola

€ 22

Guinea fowl salad

with lemon potatoes, sweet and sour baby vegetables

€ 24

Stone pine smoked salmon salad

with red beetroots quinoa, turnip tops and soybeans

€30

Egg in reverse

cooked at low temperature with parmesan fondue, wild mushrooms and crispy bacon

€ 24

Potatoes foam

- with "castraure" artichokes

- with foie gras

- with lagoon shrimps

- with Venetian black cuttlefish

€ 20

Boccone del Doge

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

€ 20

(one bite)

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,
sea bass, mantis shrimps and lobster and caviar*

(min. 2 persons)

€ 90

FIRST COURSES

Mezzi paccheri with tomato sauce

with Parmigiano foam and basil

€ 22

Cannelloni

with ribs ragout

€ 34

Potato gnocchetti

with squids and turnip tops

€ 30

Spaghetti

with sea and lagoon clams and codfish bottarga

€ 28

Chef's risotto

(min. 2 persons)

€ 32-40

MAIN COURSES

Crunchy artichokes and radicchio di Treviso
with herbal chlorophyll and gorgonzola drops
€ 28

Beef cheek with Amarone
with wild mushrooms and pumpkin pie
€ 35

Chateaubriand with Amarone
with braised radicchio and sautéed potatoes with thyme
€ 78
(plate for two)

Slice Rossini Beef fillet
with foie gras nuggets and black truffle
€ 48

Milanese veal cutlet
with vegetable chips
€ 45

Patanegra boneless ribs
with stewed Belgian endive and wild herbs
€ 38

Slightly smoked salmon steak
with crunchy vegetables and teriaki sauce
€ 35

Red tuna burger
with spinach and milk potatoes
€ 38

Steamed shellfish salad
with lobster, grey prawns, mantis shrimps, pink prawns 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

€ 34

Oats bread roll with red tuna,

with mozzarella cheese, oregano, Cantabrian sea anchovies,

cherry tomatoes and salad

€ 38

Beef fillet sandwich

With turnip tops

€ 40

Lobster's sandwich

with avocado and hollandaise sauce, caviar and vegetable chips

€ 70

Selection of Italian and French cheeses

DESSERTS

Millefeuille with Chantilly cream

with dark chocolate or mixed berries

€ 18

Il Tiramisù

€ 15

Zacapa rum warm pears

with pecan nut ice cream, salted caramel and blonde chocolate

€ 16

Creamy chocolate Brownie

with super-pistachio ice-cream and crunchy almonds

€ 16

Land of Chestnuts

with mascarpone ice cream, caramel powder and chocolate roots

€ 18

Ice creams and fruit sorbets selection

€ 12-20

“Il Bagigio”

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

€ 16

Fruit salad

with “cremolata” of Greek yogurt

€ 18