



PALAZZINA

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PALAZZINA THE BREAKFAST

FROM 7 AM TO 1 PM

CONTINENTAL BREAKFAST € 25

Freshly baked bread and croissants, jams and butter

Organic yogurt, seasonal fruit or granola

Two eggs with bacon, cheese and toasted bread

Freshly squeezed orange or grapefruit juice

Coffee, teas and infusions

HOT DRINKS & FRESH JUICES

Espresso	€ 5
Macchiatone	€ 7
Cappuccino	€ 7
Filtered coffee	€ 7
Barley coffee	€ 7
Milk (cow, soy, rice, almond)	€ 4
Black tea	€ 7
Green tea	€ 7
Infusions (mint, camomile&lemon, ginger&lemongrass)	€ 7
Freshly pressed juices	€ 10
Freshly squeezed juices (orange or grapefruit)	€ 8
Fruit juices	€ 8

A LA CARTE BREAKFAST

Eggs Benedict with mushrooms, bacon and hollandaise sauce	€ 17
Norwegian poached eggs with smoked salmon and avocado	€ 18
Venetian poached eggs with "baccalà mantecato ", tomatoes and arugula	€ 18
Selection of Italian cheeses, mustards, jams and fruits	€ 21
Selection of artisanal cold cuts	€ 20
Caramelized duck foie gras, apple compote and pain brioche	€ 20
Bananas or mixed berries pancakes with agave syrup	€ 12
French toast with seasonal fruit and agave syrup	€ 12
Avocado toast	€ 15

KICK OFF YOUR DAY

Palazzina Spritz	€ 10
Prosecco Mimosa	€ 12
Glass of Prosecco	€ 10
Glass of Champagne	€ 20



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A LA CARTE MENU

FROM 1 PM TO 10 PM - ROOM SERVICE ONLY

STARTERS

Parma ham aged 30 months and melon	€ 25
Beef carpaccio, fresh rocket and Parmigiano	€ 28
Grain bowl with seasonal vegetables' ratatouille	€ 20
Classic "vitello tonnato"	€ 25
Cantabrian anchovies with mountain butter and toasted bread	€ 28
Homemade smoked salmon with raw seasonal vegetables	€ 30
Raw fish selection of the day from Rialto Market	€ 35

SIDE DISHES

Fennels with citrus fruits vinaigrette	€ 10
Pan-fried baby spinach	€ 10
Pan-fried baby artichokes	€ 12
French fries	€ 8
Grilled vegetables	€ 12
Cardoncelli mushrooms with Extra Virgin Oil	€ 12

MAIN COURSES

Lasagna of fresh local fish, zucchini with their flowers	€ 30
Aubergine Parmigiana Palazzina style	€ 20
Fusilli with vegetables from Venetian Islands and baked ricotta	€ 24
Paccheri pasta with lagoon cuttlefish	€ 26
Spaghetti with fresh tomatoes sauce and burrata stracciatella	€ 22
Cold tomato soup with raw mantis shrimp	€ 24
Fried fish of the day with vegetable tempura	€ 36
Tuna burger with crunchy vegetables	€ 34
Beef tagliata with cherry tomatoes, rocket and Parmigiano or fries	€ 34
Palazzina Club Sandwich with homemade fries	€ 28

DESSERT

Peaches in syrup with Bourbon vanilla ice-cream	€ 16
Seasonal fruit salad	€ 16
Homemade Tiramisù by Palazzina	€ 14
Parfait of the day	€ 14
Homemade ice-cream and sorbets	€ 16

SNACKS 24 HRS

Aubergines' parmigiana	€ 20
Bolognese lasagne	€ 22
Palazzina toast with Asiago cheese and ham	€ 18
Burrata, cherry tomatoes and basil	€ 18
Pizza Palazzina: sfarinata, tomato sauce, mozzarella and basil	€ 20
Parma ham aged 30 months and Parmigiano Reggiano	€ 25



PALAZZINA WINE LIST

WINES BY THE GLASS

White wine	€ 9
Red wine	€ 12
Prosecco	€ 13
Franciacorta Brut	€ 15
Champagne	€ 25

CHAMPAGNE

Krug Rosé Brut		€ 690
Krug Gran Cuvée 167 ^{ème} Edition		€ 280
Dom Perignon Brut	2008	€ 340
Dom Perignon Brut	Magnum 2009	€ 890
Dom Perignon Brut Rose		€ 590
Moet & Chandon Brut Imperial		€ 90
Robert Charlemagne Grand Cru Les Mesnil		€ 90

ITALIAN SPARKLING WINES

Bellavista Alma		€ 79
Ferrari Perlé Zero	2010	€ 79
Ferrari Perlé Nero	2009	€ 145
Ferrari Perlé Bianco	2009	€ 89
Ferrari Perlé Rosé	2009	€ 74
Giulio Ferrari Riserva del Fondatore	2005	€ 219

WHITE WINES

Pinot Grigio Livio Felluga	2008	€ 49
Shariz Livio Felluga	2018	€ 59
Lugana Allegrini	2018	€ 39
Soave “La Frosca” Gini	2015	€ 44
Sauvignon Blanc Yarden	2018	€ 44
Pietragrande Tenute Lunelli	2016	€ 44
Vintage Tunina Jermann	2017	€ 89
Vermentino Poggio alle Gazze	2015	€ 88

RED WINES

Chianti riserva Nipozzano	2015	€ 39
Chianti riserva Nozzole	2009	€ 65
Valpolicella Superiore Allegrini	2017	€ 39
Valpolicella Superiore Quintarelli	2012	€ 115
Valpolicella Ripasso Corte Giara Allegrini	2017	€ 59
La Poja Allegrini	2013	€ 178
Brentino Maculan	2016	€ 49
Merlot Drius	2001	€ 69
Zigurrat Tenute Lunelli	2016	€ 39
Nebbiolo “Occhietti” Prunotto	2017	€ 59
Luce Tenute Luce Frescobaldi	2015	€ 190
Barbaresco Gaja	2012	€ 360
Amarone Fieramonte Riserva	2012	€ 490
Masseto Tenuta dell’Ornellaia	2015	€ 1050