



PALAZZINA

★★★★★

## **PALAZZINA THE BREAKFAST**

FROM 7 AM TO 12 PM

### ***CONTINENTAL BREAKFAST € 25***

Freshly baked bread and croissants, jams and butter

Organic yogurt, seasonal fruit or granola

Freshly squeezed orange or grapefruit juice

Coffee, teas and infusions

### ***HOT DRINKS & FRESH JUICES***

Espresso	€ 5
Macchiato	€ 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



PALAZZINA

★★★★★

**A LA CARTE MENU**  
FROM 12 PM TO 3 PM  
FROM 7 PM TO 10 PM

***STARTERS***

Beef tartare with micronized mustard and black truffle	€ 35
Beef carpaccio, fresh rocket salad, raw porcini mushrooms and Parmigiano 24 months	€ 28
Warm quinoa salad with crunchy vegetables, beetroots and our smoked salmon	€ 28
Guinea fowl warm salad, potatoes and horseradish emulsion	€ 25
Venetian style black cuttlefish cappuccino with potatoes	€ 28
Cold tomato soup with pan fried local squid	€ 30
Raw fish selection of the day from Rialto Market	€ 35

***SIDE DISHES***

Vegetable crudités in salad	€ 10
Pan-fried baby spinach	€ 10
Pan-fried baby artichokes	€ 12
French fries	€ 8
Crunchy vegetables with balsamic vinegar	€ 12
Sauteed wild mushrooms	€ 15

### **MAIN COURSES**

Wild mushrooms risotto, Adriatic scampi tartare and truffle (min. 2 persons)	€ 34
Aubergine Parmigiana Palazzina style	€ 22
Baby paccheri pasta, tris of tomato sauce, burrata stracciatella and basil	€ 22
Spaghetti "alla chitarra" with local clams	€ 26
Beef hand cut ragout cannelloni with light bechamel sauce	€ 24
"Vicentina" style, creamy codfish and black cuttlefish "alla Veneziana"	€ 32
Daily catsch turbot fillet with champagne sauce	€ 36
Lightly smoked salmon steak	€ 30
Sauteed beef cheek with Amarone wine sauce	€ 34
Boneless Patanegra ribs	€ 34
Traditional "Milanese" veal cutlet	€ 38

### **DESSERTS**

Mille-feuille with berries and Guanaja dark chocolate	€ 16
Seasonal fruit salad	€ 16
Homemade Tiramisù by Palazzina	€ 14
Lemon pie	€ 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

★★★★★

## 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 <sup>ème</sup> Edition		€ 280
Dom Perignon Brut	2008	€ 340
Dom Perignon Brut	Magnum 2009	€ 890
Dom Perignon Brut Rosé		€ 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

<b>Pinot Grigio</b> Livio Felluga	2008	€ 49
<b>Shariz</b> Livio Felluga	2018	€ 59
<b>Lugana</b> Allegrini	2018	€ 39
<b>Soave “La Frosca”</b> Gini	2015	€ 44
<b>Cervaro della sala</b> Antinori	2018	€ 79
<b>Pietragrande</b> Tenute Lunelli	2016	€ 44
<b>Vintage Tunina</b> Jermann	2017	€ 89
<b>Vermentino</b> Poggio alle Gazze	2015	€ 88

## RED WINES

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