



PALAZZINA

A LA CARTE MENU

STARTERS

Aubergines' parmigiana	€ 24
Beef Tartare with dried egg yolk and micronized mustard	€ 26
Potato mousse with Venetian-style black cuttlefish or artichokes	€ 20
Selection of raw fish with lobster, scampi, red prawns and sea bass carpaccio	€ 30
Red tuna or salmon tartare with avocado and soya beans	€ 28

MAIN COURSES

Ravioli with burrata and datterino tomatoes in two consistencies of sauce	€ 24
Cold spaghetti with clam cream, raw shellfish, caviar and gold	€ 32
Risotto with vegetables and mantis shrimps (Minimum for two person)	€ 28'
Fregola with brown crab and little artichokes	€ 28
Sliced fillet steak with crunchy vegetables and potatoes gratin	€ 34
Steamed guinea with potatoes salad and sweet and sour vegetables	€ 30
Crustaceous grilled salad with lobster pink shrimps, calamari and tiger shrimps	€ 58
Chunks of monkfish with green pepper with Spinach and potatoes	€ 32
Chateaubriand with mustard emulsion and crunchy grilled vegetables (Minimum for two)	€ 70

DESSERT

Millefeuille with Chantilly cream and dark chocolate or with berries	€ 18
Sorrento lemons sorbet with liquorice caviar And vodka soup	€ 15
Fresh fruit salad with yogurt cremolata	€ 18
Sweet brown landscape with mascarpone ice cream, chocolate roots and caramel powder	€ 18

SNACKS 24 HRS

Bolognese Lasagne	€ 22
Palazzina Toast with Asiago cheese and ham	€ 18
Burrata, cherry tomatoes and basil	€ 18
Pizza Palazzina: sfarinata, San Marzano tomato sauce, mozzarella and basil	€ 18
Parma ham aged 30 months and Parmigiano Reggiano	€ 28