



PALAZZINA

A LA CARTE MENU

From 7 p.m. until 10 p.m.

STARTERS

Eggplants' Parmigiana	€ 26
Beef tartare with dehydrated egg yolk and micronized mustard	€ 26
Potato foam with black ink cuttlefish or small artichokes	€ 20
Raw fish selection with scampi, red shrimps, and seabass	€ 30
Red tuna or salmon tartare with avocado and soybeans	€ 28

PASTA AND RICE

Ravioli with burrata, datterino tomatoes and basil	€ 24
Cold spaghetti with clams' cream and raw crustaceans	€ 32
Vegetable risotto Torcello island style with "canoce" (for 2 people)	€ 54
Fregola with rosemary and spider crab broth and artichokes from Sant'Erasmo island	€ 25

MAIN COURSES

Beef fillet tagliata with rocket salad, Parmigiano Reggiano and tomatoes	€ 38
Chateaubriand (for 2 people) with mustard sauce and grilled vegetables	€ 68
Sweet and sour guinea fowl with potato salad and vegetables	€ 30
Grilled crustacean salad with lobster, gambas, pink shrimps and calamari	€ 58
Monkfish cubes with green pepper, spinach and potatoes	€ 32

DESSERTS

Chantilly cream millefeuille with dark chocolate or berries	€ 18
Sorrento lemon sorbet "sgroppino", vodka and licorice caviar	€ 18
Fresh fruit salad with yoghurt slush	€ 18
"Ground" with mascarpone ice cream, pistachio, chocolate roots, and caramel powder	€ 18



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