

## A LA CARTE MENU

FROM 7pm TO 10pm

### STARTERS

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Beef Tartare with dried egg yolk and micronized  
mustard  
€ 30

Potato mousse with Venetian-style black  
cuttlefish or artichokes *'Castrare di Sant'Erasmus'*  
€ 25

Exclusive selection of raw fish with shrimps, red  
prawns and sea bass  
€ 34

Red tuna or salmon tartare with avocado and  
soya beans  
€ 36

### MAIN COURSES

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Mezzi paccheri with fresh tomatoes sauce and  
burrata cream  
€ 27

Cold spaghetti with clam cream and raw shellfish  
€ 35

Risotto with Torcelain vegetables and *'Canoce'*  
(minimum two people)  
€ 32

### MAIN COURSES

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Beef tenderloin steak with crunchy vegetables  
and potato pie  
€ 38

Beef cheek with Amarone and wild mushrooms  
€ 38

Slightly smoked salmon steak with celeriac and  
broccoli puree  
€ 38

Chunks of monkfish with green pepper with  
spinach and potatoes  
€ 38

### DESSERT

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Millefeuille with Chantilly cream and berries  
€ 18

Sgroppino made with fresh strawberry grape  
juice, vodka soup and liquorice caviar  
€ 15

Fresh fruit salad with yogurt cremolata  
€ 18

Unstructured tiramisu with mascarpone ice cream  
and spuma of ladyfingers  
€ 18

We inform our kind customers that our dishes may contain particular ingredients, causing allergic reactions or not compatible with diets. We therefore invite you to report any allergies to the waiter and consult the appropriate table of ingredients. Reg. CE 1169/2011

Furthermore, we inform you that in this restaurant seasonal raw materials are used, which are subjected to a freezing at the origin in order to preserve their organoleptic qualities unchanged.



@palazzinagrassi