



PALAZZINA

A LA CARTE MENU

FROM 7pm TO 10pm

STARTERS

Beef tartare
from the best Damini selection
€ 26

Potato mousse with Laguna prawns
or castraure of Sant' Erasmo
€ 22

"Reverse" egg
in Parmesan fondue,
pumpkin cream
and a whiff of hooked truffle
€ 24

Selection of raw fish
prawns, red shrimps, sea bass
€ 30

Red tuna or salmon tartare
with avocado and soy beans
€ 30

MAIN COURSES

Mezzi paccheri with fresh tomato sauce and
burrata cream
€ 22

Duck tortello with autumn flavors
pumpkin, radicchio from Treviso
€ 30

Spaghetti from Gragnano with turnip greens
cream, cacciaroli squid, bottarga
€ 32

Go' and Granceola risotto
(minimum for two persons)
€ 28

MAIN COURSES

Beef fillet and red radicchio from Treviso
€ 38

Beef cheek with Amarone
with wild mushrooms and potato mousse
€ 32

Boneless Patanegra ribs
with sautéed herbs and pumpkin mousse
€ 34

Lightly smoked salmon steak with celeriac purée
and broccoli
€ 34

Sea bass burger with milk potatoes
and lightly seared baby spinach
€ 36

Great selection of raw fish with scampi, lobster,
shrimp, red prawns, oysters and sea bass
€ 80

DESSERT

Millefeuille with Chantilly cream and berries
€ 18

Sgroppino with Sorrento lemons in vodka soup,
embellished with liquorice caviar
€ 15

Fresh fruit salad with yogurt cremolata
€ 18

Chestnut and hazelnut meringue
€ 18

"Lingue di gatto" and marsala mascarpone cream
€ 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