

# BREAKFAST

VEGETARIAN spinach, seasonal vegetables and avocado  
€ 14

CLASSIC homemade bacon  
and mushrooms € 16

HAM spinach  
and culatello ham € 16

NORWEGIAN house smoked salmon,  
avocado and hollandaise sauce € 18

## SAVORY MENU

Mixed salad with  
raw and cooked vegetables € 8

Turkey salad  
with tomatoes  
and mixed green salad € 14

Avocado toast with  
Asiago cheese  
and cherry tomatoes € 15

Palazzina cheese and  
culatello ham grilled sandwich € 18

Artesanal coldcuts selection,  
warm bread,  
sweet and sour vegetables € 20

Cheese selection with  
jams and warm bread € 18

## SWEET MENU

Pancakes with mixed berries and  
maple syrup € 12

Pancakes with caramelized banana  
and maple syrup € 12

Cinnamon French toast  
with fresh fruit and agave syrup € 12

Sweet Venetian focaccia cake  
with pistachio ice-cream € 12

## BAR

Fruit and vegetable extracts € 10

Freshly squeezed citrus juice € 8

Organic fruit juices € 8

Palazzina Spritz € 15

Glass of Prosecco € 10

Glass of Franciacorta € 15

Glass of Champagne € 25

## COFFEES AND TEAS

Espresso € 5

Filter coffee € 7

Macchiatone € 7

Cappuccino € 7

Barley coffee € 7

Milk (cow, soy, rice, almond) € 4

Black tea € 7

Green tea € 7

Herbal teas (mint, chamomile and lemon, ginger and lemongrass)  
€ 7



@palazzinagrassi



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## CONTINENTAL

SWEET € 25

Bread basket, croissants' selection,  
jams and butter

Yoghurt with fresh fruit and homemade granola

Freshly squeezed citrus juices

Coffees, teas and infusions

SAVOURY € 25

Bread basket, jams and butter

Scrambled, fried or boiled eggs  
with bacon or ham

Freshly squeezed citrus juices

Coffees, teas and infusions

## A LA CARTE

Organic eggs

FRIED with

bacon € 12

seasonal vegetables € 12

smoked salmon € 15

culatello ham € 12

SCRAMBLED with

Asiago cheese and culatello ham € 12

bacon € 12

seasonal vegetables and prawns € 15

smoked salmon € 12

## BENEDICT

SIMPLE toast and  
hollandaise sauce € 12

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

In addition, 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.

