

[Digitare qui]


PALAZZINA

A LA CARTE MENU

[Digitare qui]

TO START



Potato mousse with:
lagoon prawns,
or porcini mushrooms,
or with traditional Venetian black ink cuttlefish
24

Cold soup with tomatoes
and marinated codfish
28

Red tuna or amberjack tartare
with avocado, soy caviar
and lemon foam
32

Knife-cut beef tartare Damini selection,
honey mustard
and thyme dark bread croutons
28

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PASTA AND RICE



Tagliatelle pasta with lobster

45

Spaghetti with clams

32

Home made gnocchi
with guinea-fowl ragù meat sauce

28

Eggplant parmigiana
with cheese fondue

28

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.

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FISH AND MEAT



Slightly smoked amberjack filet,
seasonal vegetables' mousse

40

Salmon steak with baked vegetables

32

Tuna burger
with crunchy vegetables and sautéed spinach

36

Boneless Patanegra pork ribs,
greens and potato foam

34

Sorana beef fillet tagliata,
chanterelles mushrooms and mashed potatoes

42

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DESSERTS



Vanilla panna cotta
with wild berries
18

Pesca Melba and Bourbon vanilla
ice-cream
18

White chocolate bavarois
with raspberries
18

Strawberry fruit salad
and vanilla whipped cream
18

Homemade pistachio ice-cream
with chocolate brownie
18

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