

APPETIZER



Small Salad with Ricotta
Pecans, Raw and Roasted garden Vegetables



26

Crab Cappuccino
Potato Foam with Rosemary infused Crab

28

Selection of Raw Fish
Red Prawns, Sea Bass and Scampi



34

Tuna tartare
Avocado, Edamame Beans and Lemon mist



32

Sorana Carpaccio
Raw Asparagus with a light cream of Parmesan

28

FIRST COURSE



Gragnano Spaghetti
Clams, Sea Urchins and Bottarga



45

Potato and Carletti gnocchi
Veal Ragù with Asparagus

28

Ravioli
Field herbs with Buffalo Ricotta

30

Garden Pea Soup
Small Vegetables and Roccaverano Robiola



26

Black Risotto
Squid, peas and Gold



34

(Min. 2 people)

SECOND COURSE



Warm Salad

Cooked and raw vegetables, pecans and port plums



28

Eggs and Asparagus

Livornese Eggs with white and green Asparagus



28

Fried Adriatic Fish

'Cacciarioli' Squid, Red Prawns and Mazzancolle

42

Sea Bass Sandwich

Courgettes and their flowers



38

Grilled Lamb Chops

Potatoes, Saltwort and Lambrusco



36

Sorana Fillet

Lightly seared Vegetables with the juices from the fillet



45

DESSERT



Millefoglie

Chantilly Cream and mixed Berries

18

Strawberry Mousse

White Chocolate with Strawberry centre

18

Pistacchio Ice Cream

Chocolate Crumble, Raspberry sauce






18

Seasonal Fruit Salad



18

-  Lactose free
-  Gluten free
-  Vegan

 
@palazzinagrassi

We inform our customers that our dishes may contain particular ingredients, which may cause allergic reactions or may not be compatible with diets. We therefore invite you to notify the waiter of any allergies and consult the appropriate table of ingredients. EC Reg. 1169/2011
In addition, we would like to inform you that in this restaurant we use seasonal raw materials, which are subjected to freezing at origin in order to preserve their organoleptic qualities unchanged.

