

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 porzioni)

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
mazzancolle*

42

Sea Bream Sandwich
Courgettes and their flowers



38

Grilled Lamb Chops
Potatoes, Saltwort and a 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 a Strawberry
centre*

18

Pistacchio Ice Cream
*Chocolate Crumble and Raspberry
Sauce*



18

Seasonal Fruit Salad



18



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