


LUNCH



Potato foam

Beef "secole" 

Madeira foie gras 

Black cuttlefish 

20

Classic grilled Toast

artisan bread, Asiago cheese and cooked culatello ham

18

Freshly seared bluefin Tuna
sautéed vegetables and spinach



34

"Damini selection" Sorana Hamburger 180g
served with french fries

32

"Sfarinata"

with mozzarella cheese and Parma Sant' Ilario ham

28

Wood-fired pizza with San Marzano tomato and mozzarella fior di latte

24

Salmon and avocado Tartare



30

Slightly dehydrated eggplant parmigiana
with San Marzano tomato



26

Salad of mixed greens, vegetables and steamed turkey



26

Basil Hummus with lightly blanched vegetables



26

Tomato salad with basil and burrata fior di latte cheese



24

Gragnano Spaghetti with San Marzano tomato and basil

24

Selection of local cheeses
accompanied by fruit compotes



28

DESSERT



Tiramisù

15

Seasonal Fruit platter



15

Custard tart with fruit

15


A selection of our Sorbets and homemade Gelato

One flavor 8


Two flavors 12

Three flavors 16



 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.



PALAZZINA

