

## TO START



Crab and Potato Cappuccino



26

Raw fish Selection  
*scampi, red prawns and sea bass*



34

Tuna Tartare  
*avocado and soya beans*



34

Fried Polenta, traditional creamed cod and squid ink chips



30

Beef Carpaccio  
*light Parmesan cream and vegetables chips*



34

## FIRST COURSE



Cold Tomato Soup  
*marinated cucumber and white celery and raw red prawns*



36

Blue Lobster Tagliolini

45

Spaghetti with clams and botargo

38

Aubergine Gnocchetti  
*diced vegetables and smoked sheep's milk ricot*

30

## SECOND COURSE



Sea Bass Fillet  
*freshly blanched spinach and pumpkin*



40

Fried Fresh Sea Food  
*squid, red prawns, mazzancolle*

38

Patanegra Ribs  
*endive and mashed chard*



38

Sorana Beef Fillet  
*roasted potatoes and mushrooms*



45

Basil chickpea Hummus  
*crispy vegetables*



34

## DESSERT



Millefeuille cake  
*chantilly cream and berries*

18

Deconstructed Tiramisu  
*mousse of ladyfingers, mascarpone  
ice cream and iced cocoa*

18




Tart with pistachio, raspberry and chocolate

18

Fresh Fruit salad  
*strawberry grape sorbet*



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.

