

TO START



Caviale Cru Azetra 10 gr.
served with blinis, sour cream and Normandy butter

38

Pumpkin Cappuccino
“secole” beef and wild mushrooms



24

Warm guinea fowl salad
chestnut puree and late radicchio



26

Raw fish Selection
scampi, red prawns and sea bass



32

Tuna Tartare
avocado and soya beans



32

Fried Polenta, traditional creamed cod and squid ink chips



28

Vegetables from the garden, pan - fried jackdaws
green beans, carrots and pumpkin



22

FIRST COURSE



Lamon cream beans
autumn vegetables and light Parmesan fondue

26

Duck Ravioli
with black truffle cream and pumpkin

30

Blue Lobster Tagliolini

45

Risotto with lagoon fish and crustaceans



38

(Min. 2 people)

SECOND COURSE



Sea Bass Fillet
baked vegetables, pumpkin



40

Fried Fresh Sea Food
squid, red prawns, mazzancolle

38

Pork cheek
with black truffle, endive and sauteed chards



38

Sorana Beef Fillet
roasted potatoes and late radicchio



45

Cauliflower steak
pumpkin cream, smoked celeriac and black cabbage



32

DESSERT



Millefeuille cake
chantilly cream and berries

18

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

18




Small Chestnut Tart
meringues and salted caramel

18

Fresh Fruit salad
vanilla khaki persimmon 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.

