

LUNCH



Potato foam with one choose between:

Beef "secole" 

Madeira foie gras 

Prawns "alla busara" 

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

Salmon and avocado Tartare



30

Pumpkin cream, Parmesan fondue and autumn vegetables



26

Warm radicchio salad

pumpkin, celeriac and steamed turkey



26

Tomato salad with basil, avocado 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

