

TO START

Livornese "al contrario" Egg pumpkin, wild mushrooms sauteed erbs and Parmigiano cheese



24

Beef Tartare 'Damini selection'



28

Lukewarm salad of 'cacciaroli' squid, seasonal vegetable and 'bottarga'



30

Raw fish Selection
scampi, red prawns and sea bass



32

Tuna Tartare
avocado and soya beans



32

FIRST COURSE

Lamon cream beans
with seasonal vegetables and toasted seeds



24

'Cassopippa' Ravioli
30

Spaghetti with clams



28

Risotto
radicchio and white ragout



30

Min 2 pax

SECOND COURSE



John Dory Fillet
potatoes and artichokes
38

Pork Cheek
potatoes foam, spinach and fine black truffle



40

Rib eye steak
*sauted Radicchi
and roasted pumpkin*



40

Cauliflower steak,
*pumpkin cream, smoked celeriac
and black cabbage*



32

DESSERT



Millefoglie
Chantilly Cream and Berries

18

Ladyfingers soaked in coffee,
hazelnut ice cream and dark chocolate

18




Bavarian's four chocolate cream

18

Fresh fruit salad
mango 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.

