

LUNCH



Potato foam with one choose between:

Beef "secole"

*Black squid cooked on
the venetian way*

- wild mushrooms



20

Classic grilled Toast
artisan bread, Asiago cheese cooked culatello ham

18

Freshly seared bluefin Tuna
sautéed vegetables and spinach



34

Salmon steak slightly smokey and vegetables



30

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

32

Palazzina's club sandwich

30

Salmon Tartare and avocado



30

Pumpkin's humus and sauteed vegetables



24

Tomato salad with basil avocado and burrata fior di latte cheese



24

Gragnano Spaghetti
San Marzano tomato sauce 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

