

TO START



Livornese "al contrario" Egg
bacon, wild hops and sprouts



24

Beef Carpaccio *Damini Selection*
marinated vegetables and Parmigiano flakes bacon



28

Spring crunchy vegetables and nettles cream



22

Raw fish Selection
scampi, red prawns and sea bass



32

Tuna Tartare
avocado and soya beans



32

FIRST COURSE



Peas cream
with "cacciaroli" squid and broad beans



28

Potatoes and wild herbs gnocchi with asparagus and white ragout

30

Gragnano Spaghetti with clams and mussels

32

Mezzi paccheri with vegetables and smoked sheep ricotta

28

SECOND COURSE



Seabass fillet
with zucchini, artichokes and nettles



38

Lightly smoked eel
with green salad, almonds and green apple



38

Rib eye steak with roasted vegetables



38

Roasted guinea fowl
with potatoes and wild herbs



32

Chickpeas and basil hummus
served with vegetables



28

DESSERT



Millefeuille
chantilly cream and berries

18

Panna cotta

18

Bavarian's four chocolate cream


18

Fresh fruit salad
tangerine 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.

