

TO START



Selection of Raw Seafood 
scampi, red prawns, sea bass and small squids

(1, 2, 4, 6, 14)

45

Red Tuna Tartare 
with Avocado and Lime Mayonnaise

(1, 3, 4, 6)

32

Beef Tartare 
Castelmagno DOP Cheese Fondue, Toasted Hazelnuts and Black Truffle

(3, 7, 8, 9, 10)

32

Seared Small Squids 
Jerusalem Artichoke Cream, roasted Radicchio

(9, 14)

34

Savory Crème Caramel 
and Autumn Vegetables

(3, 7, 9, 10)

24

FIRST COURSE



Potato Gnocchi with Lobster

(1, 2, 3, 7, 12)

40

Gragnano Spaghetti with Butter
Turnip Greens, Anchovies and Crispy Bread

(1, 4, 7, 9)

30

Wild Mushroom Ravioli
Light 30-Month-Aged Parmigiano Reggiano Fondue and Black Truffle

(1, 3, 7, 9)

32

Pumpkin Cream 
Rosemary-Scented Chestnuts and Toasted Cashews

(8, 9)

28

SECOND COURSE



Meagre Fillet 
Pumpkin Purée and Wild Mushrooms
(4, 7, 9)
40

Oil Poached Cod 
Chickpea Cream, Lentils and Sautéed Chicory
(4, 9, 12)
42

Patanegra Ribs 
Glazed Carrots and Sautéed Spinach
(7, 9, 10, 12)
40

Sorana Beef Fillet 
Roasted Potatoes and Roasted Seasonal Vegetables
(7, 9)
48

Lightly smoked Cabbage 
pumpkin cream and vegetable crisps
(9)
30

DESSERT



Popcorn in Two Textures
Peanut Crumble and Salted Caramel Sauce
(1, 5, 7, 8)
16

Mille-Feuille
Chantilly Cream and Wild Berries
(1, 3, 7)
16

Hazelnut Cake
Coffee Crumble and Fiordilatte Ice Cream
(1, 3, 7, 8)
16

Buckwheat Cake 
Blueberries and Almond Sorbet
(8)
16

Fresh Fruit Salad 
with Seasonal Fruit Sorbet
14

Cover charge
8

- 1 Wheat
- 2 Crustaceans
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Soybeans
- 7 Milk
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Sulphur dioxide and sulphites
- 13 Lupin
- 14 Molluscs

-  Lactose Free
-  Gluten Free
-  Vegan

As a socially responsible business, we are delighted to commit our support to sustainable fishing handling, to ethically sourced and verified coffee and tea production, and certified organic and locally sourced products.

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.

 
@palazzinagrassi

