



TO START



Raw Fish Selection 
langoustines, red prawns, sea bass, and “Cacciaroli” squid

(1, 2, 4, 6, 14)

40

Bluefin Tuna Tartare 
avocado and edamame beans

(1, 4, 6)

32

Beef Tartare – *Damini Selection* 
light Parmigiano Reggiano 30-month fondue and green lettuce sauce



(3, 7, 10)

28

Pumpkin Mousse 
“false beef cracklings”

(7)

24

Smoked Roasted Savoy Cabbage  
Jerusalem artichoke cream and vegetable chips

(9)

20

FIRST COURSE



Borlotto Bean Cream 
mussels, Treviso radicchio and aged Pecorino

(7, 9, 14)

28

Gragnano Spaghetti
Cantabrian anchovies, lemon-infused butter and grey mullet bottarga

(1, 4, 7, 9)

30

Lamb Ravioli
light saffron sauce and toasted hazelnuts


(1, 3, 7, 8, 9)

30

Potato Gnocchetti
pumpkin, wild mushrooms and light Parmigiano Reggiano 30-month fondue

(1, 3, 7, 9)

28


Gragnano Mezzi Paccheri 
vegetable ragù, beetroot mousse and kale chips

(1, 9)

24


SECOND COURSE



Tempura Turbot Fillet 
green pepper sauce and oven-roasted seasonal vegetables


(1, 4, 7, 9)

42

Boneless Patanegra Ribs 
sautéed herbs and Treviso radicchio braised in red wine

(7, 9, 12)

40

Sorana Rib Eye 
roasted endive and oven-baked potatoes

(7, 9)

42

Vegan Eggplant Parmigiana  

(9)

28


DESSERT



Popcorn in Two Textures
vanilla peanut crumble and salted caramel sauce

(1, 5, 7, 8)

18

Mille-Feuille 
chantilly cream and mixed berries



(1, 3, 7)

18

Ricotta Gelato
persimmon apple and mint coulis
dark cocoa crumble

(1, 7)


18

Seasonal Fruit Salad  
with seasonal fruit sorbet

15

- 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

