

THEATRICAL AND IRREVERENT

Palazzina has always been the Place
to be of the night of Venice
and its menu pays tribute to its
personality and to the famous people
who hanged around here

PALAZZINA



“The most important thing is balance.
In life, love, work and... cocktail”.



Paul Newman Canal Grande 1963
Cameraphoto Epoche/©Vittorio Pavan

Signature

I.T.A. 75 (a very special twist on <i>French 75</i>). Berolà Apple Distillate, Citrus, Sugar, "Metodo Classico" Wine.	30	Y
MULE #01 (a very special twist on <i>Moskow Mule</i>). Grey Goose Vodka, Sage, Cardamon, Ginger, Lime.	25	U
GIMLETTE (a very special "shrub" twist on <i>Gimlet</i>). Gin dei Sospiri, Citrus Cordial, Wine Vinegar, Sugar.	25	Y
BESPER (a very special "spicy" twist on <i>Vesper Martini</i>). Bes Gin, Intrigo Rosso Vermouth, Laguna Nord Vodka, Capers Salt, Lemon Oil.	25	Y

Americano

(Real taste "Italiano")

RUBINO Martini Rubino Vermouth, Martini Bitter Riserva, Soda, Citrus Perfume.	18	U
INTRIGO Intrigo Rosso Vermouth, Campari Bitter, Soda, Citrus Perfume.	20	U
INSOLITO Insolito Vermouth Rosso, Martini Bitter Riserva, Soda, Citrus Perfume.	20	U
STORICO Cocchi Storico Vermouth, Campari, Soda, Citrus Perfume.	20	U
AGED Insolito Vermouth Rosso "Golden Aged" (12 aging months, Brandy Cask Finish), Campari "Cask Tales", (18 aging months, Bourbon Cask Finish), Soda, Citrus Perfume.	30	U



Twist on Classic

RUM PUNCH (twist on <i>Daiquiri</i>). Berolà B-Rum, Lime, Sugar.	30	Y
SAZERACHE (twist on <i>Sazerac</i>). Patron Reposado Tequila, Absinte, China, Peychaud's Bitter, Demerara Sugar.	25	Y
BRAMBILLA (twist on <i>Bramble</i>). Berolà "B-Smoke", Intrigo Rosso Vermouth, Citrus, Sugar.	25	U
AL CARDIN (twist on <i>Cardinale</i>). Chalong Bay Rum, Intrigo Rosso Vermouth, Campari Bitter, Vermouth Dry, Bell Pepper.	22	Y
NAKED NOT FAMOUS (twist on <i>Naked and Famous</i>). "Padre De Las Serpientes" Sotol, Select Bitter, Yellow Chartreuse, Habanero, Lemon Salt.	22	Y
BLOW MARTINI (twist on <i>Gin Martini</i> or <i>Dry Martini Cocktail</i>). Gin dei Sospiri, Umami, Sherry Fino.	22	Y
VENETIANEZ (twist on <i>Martinez</i>). Gin dei Sospiri, Intrigo Rosso Vermouth, D.O.M. Benedictine, Bitter Orange.	22	Y
VECCHIA MODA (twist on <i>Vieux Carrè</i>). Renè Briand Brandy, Insolito Vermouth Rosso, Campari Bitter, Maraschino, Sugar, Cloves.	20	U



Sophia Loren 1955
Cameraphoto Epoche/©Vittorio Pavan



Gary Cooper piazza San Marco 1955
Cameraphoto Epoche / ©Vittorio Pavan

Timeless

SPRITZ	15
Aperol/Campari/Select/Cynar, Prosecco, Soda	
NEGRONI	20
London dry gin, bitter, sweet vermouth	
MARGARITA	20
Tequila, triple sec, lime	
DAIQUIRI	20
Rum, lime, sugar	
MEZCAL SOUR	20
Mezcal, lime, sugar	
OLD FASHIONED	20
Bourbon whiskey, Angostura, sugar	
RUSTY NAIL	20
Scotch whisky, Drambuie	
SAZERAC	20
Rye whiskey, absinthe, Peychaud's, sugar	

Non-Alcoholic

BUNNY FIZZ	15
Carrot, lemon, lemonade	
GLIDING CUBA	15
Fake rum, lime, cola	



Coffee Selection

Espresso	5
Macchiato	5
Decaf	5
Macchiatone	7
Cappuccino	7
Latte	7
Barley	7
Hot chocolate	7

Tea Forte Selection

English Breakfast, Earl Grey, Estate Darjeeling	8
Jamine Green, Sencha, Moroccan Mint	8
African Solstice, Chamomile Citron, Giger Lemongrass	8

Fresh Juice

Orange juice	10
Pink grapefruit juice	10
Detox Apple, carrot, ginger	12
Green Celery, green apple, lime, fennel	12
Rigenerante Green apple, cucumber, ginger	12



Alain Delon piazza San Marco 1962
Cameraphoto Epoche/©Vittorio Pavan



Brigitte Bardot 1958
Cameraphoto Epoche / ©Vittorio Pavan

Soft Drink Non-Alcoholic

Dolomia Water	7
Coca Cola	8
Coca Cola Zero	8
Fanta	8
Sprite	8
Lemon soda	8
Tonic water	8
Ginger beer	8

Juice Selection

Pineapple juice	8
Apple juice	8
Peach nectar	8
Pear nectar	8
Blueberry nectar	8

Italian Beer Selection

Menabrea Bionda	8
Menabrea Ambrata	8
Peroni	10



Snack Menu 24H

Bolognese lasagne	22
Palazzina toast with Asiago cheese and ham	18
Burrata, cherry tomatoes and basil	20
Palazzina pizza with San Marzano tomato mozzarella and basil	20
Parma ham aged 30 months and Parmigiano Reggiano cheese	28

We inform our kind customers that our dishes may contain ingredients, causing allergic reactions or not compatible with diets. We therefore invite you to report any allergies to the waiter and consult the appropriate table of ingredients. Reg. CE 1169/2011 Furthermore, we inform you that in this restaurant seasonal raw materials are used, which are subjected to a freezing at the origin to preserve their organoleptic qualities unchanged.



Vittorio De Sica 1955

Cameraphoto Epoche / ©Vittorio Pavan





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