

TO START



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

(1, 2, 4, 6, 14)

40

Bluefin Tuna Tartare 
avocado and lime mayonnaise

(1, 3, 4, 6)

32

Beef Carpaccio 
light Parmigiano Reggiano 30-month fondue, marinated asparagus

(3, 7, 10)

30

Potato Mousse 
white ragout and morel mushrooms

(7, 9, 12)

26

Chickpea Basil Hummus 
crunchy vegetables and vegetable chips

(9)

24

FIRST COURSE



Pea Cream Mint Flavored 
asparagus, bruscandoli and crunchy buckwheat

(9)

28

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

(1, 4, 7, 9)

30

Guinea Fowl Ravioli
light saffron sauce and toasted hazelnuts

(1, 3, 7, 8, 9)

30

Wild Herbs Tagliolini
fava bean cream and pecorino cheese

(1, 3, 7)

28

SECOND COURSE



Tempura Turbot Fillet
green pepper sauce and wild herbs

(1, 4, 7, 9)

42

Meunière-style Sole Burger 
baby spinach, and potato cake

(4, 7, 9, 12)

42

Boneless Patanegra Ribs 
sautéed greens and glazed carrots

(7, 9, 10, 12)

40

Sorana Beef Fillet 
sautéed asparagus and roasted potatoes

(7, 9)

48

Vegan Eggplant Parmigiana 


(9)

30

DESSERT



Popcorn in Two Textures
vanilla peanut crumble and salted caramel sauce

(1, 5, 7, 8)

16

Mille-Feuille
chantilly cream and mixed berries

(1, 3, 7)

16

Pistachio in Three Textures

(1, 3, 7, 8)

18

Buckwheat Cake 
raspberry coulis, strawberry, served with almond sorbet

(8)

16

Seasonal 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

