

LUNCH



Classic Toast
durum wheat bread, Asiago cheese and cooked ham

(1, 3, 7, 10, 12)

18

Bluefin Tuna Tartare 
avocado and soya beans

(1, 4, 6)

30

Damini Selection Sorana Beef Burger – 180g
served with french fries

(1, 3, 7, 8, 11, 12)

32

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

(3, 7, 10)

30

Creamy Barley Risotto 
pea cream, sautéed asparagus and zucchini flower chips

(1, 9)

28

Romaine Lettuce
steamed turkey and Caesar dressing

(1, 4, 7, 9)

26

Gragnano Spaghetti
with San Marzano tomato, burrata and basil cream

(1, 7, 9)

26

Gragnano Mezzi Paccheri
pecorino cheese, black pepper and artichokes

(1, 7, 9)

26

Bluefin Tuna Burger 
potato cake and spinach

(1, 4, 6, 7, 11)

38

Tomato Salad
basil, avocado, and burrata fior di latte

(7)

24

DESSERT



Tiramisu

(1, 3, 7)

15

Panna Cotta

cocoa crumble and mixed berries

(1, 7)

15

Homemade Sorbet & Gelato Selection

(3, 7, 8)

One flavor 8

Two flavors 12

Three flavors 16

Seasonal Fruit Salad with daily 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

