

TO START



Raw Fish Selection 🍣

langoustines, red prawns, sea bass, and “Cacciaroli” squid

(1, 2, 4, 6, 14)

40

Bluefin Tuna Tartare 🍣

puntarelle and caper mayonnaise

(1, 3, 4, 6)

32

Beef Tartare – *Damini Selection* 🍴

light Parmigiano Reggiano 30-month fondue and black truffle

(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



Potato velouté 🍴

lightly seared gurnard and Treviso radicchio

(4, 9)

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 with radicchio

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

(1, 3, 7)

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

White chocolate mousse
raspberries, and pecan nut crumble

(1, 7, 8)


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

