THE RESTAURANT

PALAZZINA GRASSI

MENU

PALAZZINA GRASSI · RAMO GRASSI · VENICE

A KISMET MENU · PALAZZINA GRASSI

HOW TO READ THIS MENU

Every figure below appears beside a dish only when the house prints it there.

THE LINE BENEATH A DISH

Red Tuna Tartare *(1)(3)(4)(6)*

with Avocado and Lime Mayonnaise

Codes are the allergens the house declares beside a dish; tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(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
(14) Molluscs

BREAKFAST

Palazzina's Breakfast

OUR CLASSICS — 50

Croissants selection

Vegan croissants

Bread basket
with butter and jams

Yogurt
with fruit salad and homemade granola

Citrus juice

Coffee, tea and infusions

THE EGGS — MAX. 2 INGREDIENTS OF YOUR CHOICE

Scrambled

Fried

Soft-boiled

Omelet
Accompanied by bacon, ham, sausage, cheese, tomatoes, vegetables, mushrooms, spinach or avocado

THE EGGS BENEDICT — MAX. 1 OF YOUR CHOICE

Benedict
Accompanied by seasonal vegetables, salmon and avocado, ham and spinach, or bacon and mushrooms

TASTY FOOD

Banana Bread

(1) Wheat · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soybeans · (7) Milk · (8) Nuts
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Prices in euro.
In this restaurant seasonal raw materials are used, which are subjected to freezing at origin in order to preserve their organoleptic qualities unchanged.

BREAKFAST

TASTY FOOD · CONTINUED

Pancake
natural or sweet

French Toast

Porridge
with almond milk

Carrot cake

Green salad
with datterini tomatoes

Ricotta cheese and honey

À LA CARTE · CENTRIFUGES

Detox Apple, carrot and ginger	12
Green Celery, green apple, lime, fennel	12
Regenerating Green apple, cucumber, ginger	12

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LUNCH

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Classic Toast *(1)(3)(7)(10)(12)* 18
Artisan durum wheat bread filled with Asiago cheese and cooked ham

Red Tuna Tartare and Avocado *(1)(4)(6)* 30

Damini Selection Sorana Beef Burger, 180 g *(1)(3)(7)(8)(11)(12)* 32
served with French fries

Beef Tartare *(3)(7)(8)(9)(10)* 32
Castelmagno DOP cheese fondue, toasted hazelnuts and black truffle

Potato Mousse *(7)(9)* 24
beef false secole and wild mushrooms

Creamy Barley Risotto *(1)(9)* 28
pumpkin cream, crunchy vegetables and vegetable crisps

Romaine Lettuce Salad *(1)(4)(7)(9)* 26
steamed turkey and Caesar dressing

Gragnano Spaghetti *(1)(7)(9)* 26
San Marzano tomato sauce, burrata cream and basil

Gragnano Mezzi Paccheri *(1)(4)(9)* 26
Mediterranean-style red tuna

Potato Salad with lime *(1)(3)(4)(6)(11)* 24
smoked salmon and baby spinach

DESSERT

Tiramisu *(1)(3)(7)* 15

Panna Cotta *(1)(7)* 15
cocoa crumble and mixed berries

Homemade Sorbet & Gelato Selection *(3)(7)(8)* One flavor 8 · Two flavors 12 · Three flavors 16

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DESSERT · CONTINUED

Seasonal Fruit Salad with daily sorbet	15

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DINNER

TO START

Selection of Raw Seafood *(1)(2)(4)(6)(14)* 45
scampi, red prawns, sea bass and small squids

Red Tuna Tartare *(1)(3)(4)(6)* 32
with Avocado and Lime Mayonnaise

Beef Tartare *(3)(7)(8)(9)(10)* 32
Castelmagno DOP Cheese Fondue, Toasted Hazelnuts and Black Truffle

Seared Small Squids *(9)(14)* 34
Jerusalem Artichoke Cream, roasted Radicchio

Savory Crème Caramel *(3)(7)(9)(10)* 24
and Autumn Vegetables

FIRST COURSE

Potato Gnocchi with Lobster *(1)(2)(3)(7)(12)* 40

Gragnano Spaghetti with Butter *(1)(4)(7)(9)* 30
Turnip Greens, Anchovies and Crispy Bread

Wild Mushroom Ravioli *(1)(3)(7)(9)* 32
Light 30-Month-Aged Parmigiano Reggiano Fondue and Black Truffle

Pumpkin Cream *(8)(9)* 28
Rosemary-Scented Chestnuts and Toasted Cashews

SECOND COURSE

Meagre Fillet *(4)(7)(9)* 40
Pumpkin Purée and Wild Mushrooms

Oil Poached Cod *(4)(9)(12)* 42
Chickpea Cream, Lentils and Sautéed Chicory

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SECOND COURSE · CONTINUED

Patanegra Ribs *(7)(9)(10)(12)* 40
Glazed Carrots and Sautéed Spinach

Sorana Beef Fillet *(7)(9)* 48
Roasted Potatoes and Roasted Seasonal Vegetables

Lightly smoked Cabbage *(9)* 30
pumpkin cream and vegetable crisps

DESSERT

Popcorn in Two Textures *(1)(5)(7)(8)* 16
Peanut Crumble and Salted Caramel Sauce

Mille-Feuille *(1)(3)(7)* 16
Chantilly Cream and Wild Berries

Hazelnut Cake *(1)(3)(7)(8)* 16
Coffee Crumble and Fiordilatte Ice Cream

Buckwheat Cake *(8)* 16
Blueberries and Almond Sorbet

Fresh Fruit Salad 14
with Seasonal Fruit Sorbet

Cover charge 8

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