

Il Cocktail

Lemon drop

Vodka, orchard citrus juice

Appletini

Vodka citrus, green apple liqueur, sweet and sour mix

Negroni

Premium gin, Campari, orange slice

Espresso martini

Coffee infused vodka and cream

Dry martini

Gin, dry vermouth, olives

Sweet Martini

Gin, sweet vermouth, cherry

Antipasti

Calamari croccanti

Crispy calamari with lemon, basil, peperoncino alioli

Carpaccio di manzo 🌿

Thinly sliced beef fillet with baby rucola, shaved parmesan, lemon and olive oil

Insalata di rucola 🌿🍃

Arugula salad with fresh pear, aged pecorino cheese in a lemon dressing

Insalata mista

Mixed green salad with balsamic vinaigrette and virgin olive oil

Panzanella 🌿🍃

Heirloom tomatoes, grilled bread, fresh mozzarella, cucumber and onions

Melanzane parmigiana 🌿

Eggplant slices baked with pomodoro and fresh mozzarella

Le Minestre

Minestrone ligure 🌿

Mix of seasonal vegetable soup

Pappa col pomodoro

Tuscany tomato cream soup

Le Carne e Pollo

Pollo montebello

Parmesan encrusted breast of chicken in a white wine lemon sauce

Tagliata 🌿

Grilled sliced beef fillet steak served over rucola, garlic, rosemary and roasted potato

Agnello

Roasted leg of lamb with dijon mustard; aromatic bread crumbs and dry white wine

Anatra 🌿

Roasted duck in a honey/orange sauce with black olives over broccoli

Le Paste

Linguini vongole 🌿

Whole little clams sautéed in white wine, bread crumbs and lemon

Fettuccine del pescatore

A combination of fresh calamari, shrimps, mussels and clams sautéed with herbs in a pomodoro sauce

Penne alla vodka

Light pink cream sauce with a dash of vodka, pancetta and Grana Padano cheese

Ravioli di formaggio 🌿

Basil and pomodoro sauce

Pappardelle primavera 🌿

Fresh pasta served with a medley of seasonal vegetables in garlic and oil tomato sauce

Rigatoni norma 🌿

Grilled eggplant, sausage, plum tomatoes, fresh mozzarella

Cannelloni ricotta e spinaci 🌿

Ricotta cheese and spinach baked homemade cannelloni

Lasagna bolognese

Baked with meat sauce and fresh cream

Risotto 🌿

Risotto with prawns and rucola

Paste di Grana

Le Pesce

Salmone 🌿

Grilled fillet of salmon with mixed vegetable caponata and pesto sauce drops

Filletto di pesce 🌿

Roasted fish fillet with olives, capers, and white wine parsley sauce

Zuppa di pesce 🌿

Combination of seafood in a light tomato and herb broth

Tonno 🌿

Pan fried marinated seared tuna with grilled zucchini

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

 **VEGETARIAN**

 **GLUTEN FREE**

Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.