

SALAD

CAPRESSE 🌿 🍃

Tomato slices, fresh mozzarella, olive oil and fresh basil leaves

ROMAN

Romain lettuce, spinach, carrots, dried tomatoes and roasted garlic vinaigrette

RICOTTA 🌿 🍃

Candied tomatoes, olives and ricotta cheese dressed with Dijon mustard vinaigrette

FLORENTINA 🌿

Arugula, spinach, prosciutto, prunes and aged Parmesan cheese drizzled with balsamic vinaigrette

MEDITERRANEAN 🌿

Cucumber, Kalamata olives, feta cheese focaccia and roasted bell peppers with extra virgin olive oil

P I Z Z A

MARGHERITA 🌿

Fresh mozzarella, tomatoes, basil and tomato sauce

QUATTRO FORMAGGI 🌿

Mozzarella, Provolone, Gorgonzola and goat cheese with tomato sauce

BIANCA 🌿

Rosemary oil, mozzarella and garlic chips

EMILIA

Mozzarella, Gorgonzola, prosciutto and onion compote with tomato sauce

CAPRI 🌿 /

Mushrooms, black olives, pepperoncino, mozzarella and tomato sauce

DIAVOLA /

Arrabbiata sauce, jerk sausage and mozzarella cheese, pickled scotch bonnet

MILANO

Pear, Gorgonzola, mozzarella and prosciutto over tomato sauce, drizzled with pesto vinaigrette

SURF AND TURF 🍷

Flank steak, shrimp, bell peppers with mozzarella and tomato sauce

WELLNESS 🌿

Dried tomatoes, seasonal vegetables, spinach with mozzarella and tomato sauce

BOSTON JERK /

Smoked jerk pork, mozzarella and tomato sauce

MEAT LOVERS /

Pepperoni, bacon, salami and garlic oil with mozzarella and tomato sauce

BOLOGNESE

Beef ragoût, fresh basil, mozzarella and Parmesan

PASTA

SPAGHETTI POMODORO 🌿

Marinara sauce and basil powder

RIGATONI QUATTRO FORMAGGI 🌿

Au gratin with mozzarella

SPAGHETTI AGLIO E OLIO 🌿

Made with garlic and extra virgin olive oil

PENNE SICILIA

Italian sausage, black olives and spinach with tomato sauce

FETTUCCINI PIAMONTE 🌿 /

Wild mushrooms, garlic oil, Parmesan and pepperoncino

RIGATONI 🌿

Garlic butter, zucchini, carrots, spinach, bell pepper, Italian herbs with Parmesan cheese

PAPPARDELLE SORRENTO

Creamy tomato sauce, grilled chicken and fresh basil

FETTUCCINI CAPRESSE 🌿

Sautéed cherry tomatoes, fresh mozzarella and fresh basil with extra virgin olive oil

OXTAIL PAPPARDELLE /

With ragoût sauce

PENNE BOLOGNESE 🍖

Certified Angus Beef® slowly cooked ragoût, tomato and fresh basil

IRIE LINGUINI ALFREDO

Blonde beer Alfredo, bacon, clams, scallops and oregano oil

SPAGHETTI CARBONARA

Pancetta, pecorino romano, black pepper and egg yolk, an Italian classic

PENNE ALL'ARRABIATA 🌿 /

Tomato sauce, garlic, pickled scotch bonnet, fresh basil, Parmesan cheese

RAVIOLI FLORENTINO 🌿 🥬

Ricotta, mascarpone, spinach and walnut cream sauce

FETTUCCINI ALL'AMATRICIANA

Bacon, onions and pomodoro sauce

CANELONI ALLA FLORENTINA 🌿

Wood-fired ricotta and spinach stuffed pasta with béchamel sauce au gratin

SCAMPI /

Rigatoni, garlic, parsley, shrimp, diavola sauce

SPAGHETTI PALERMO

Clams, capers and garlic with extra virgin olive oil

GNOCCHI AL PESTO GENOVESE 🌿

Sautéed potato gnocchi with basil pesto

GNOCCHI PESTO ROSSO

Potato gnocchi, pesto, tomato confit, Parmesan cheese

D E S S E R T

BOMBOLONE

Delicious Italian fried doughnuts filled with pastry cream

CARAMEL BUDINO

Caramel pudding layered with sea salt caramel sauce

PANNA COTTA

Flavored with fresh vanilla, citrus jam base, almond crumble

HAZELNUT SEMIFREDDO

Frozen hazelnut & praliné mousse, caramelized banana, gianduja powder, Baileys foam

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.



This food contains nuts or seeds that can cause allergies.

 VEGETARIAN  HOT