

Una volta che abbiate conosciuto il volo, camminerete sulla terra guardando il cielo,
perché là siete stati e là desidererete tornare

Once you have tasted flight, you will forever walk the earth with your eyes turned
skyward, for there you have been, and there you will always long to return.

Leonardo da Vinci

Il Cocktail

BELLINI

A deeply enigmatic cocktail: peach liqueur with orange and a bubbly twist

LAVANDA APEROL SPRITZ

A cocktail that sparks nothing but good vibes, mixed with a lively infusion of lavender

LIMONATA

The staunch ally full of freshness: Campari and sweet Vermouth with an orange twist

NEGRONI SBAGLIATO

A hugely popular Campari-based aperitivo, mixed with Vermouth rosso and sparkling wine

SIDE CAR

The perfect introduction to cognac drinks: triple sec and a dash of lime

SODA ITALIANA MOCKTAIL

Fresh with a rich lime aroma, mint leaves and a ginger splash

GARIBALDI

A tribute to Italy, a deliciously sweet blend with citrus undertones topped with soda

LIMONADA DE LAVANDA MOCKTAIL

A really good thirst-quencher: the classic lemonade infused with lavender and mint leaves

ROB ROY

An all time favorite: whiskey, Vermouth rosso and cherry

Entradas

ZUCCA E CAFFÉ

Coffee-infused pumpkin cream with bacon and Parmesan cheese
- Ask for our vegan option

CREMA DUETTO 🌿 🍷

Spinach cream with poached tomato

CREMA DI PARMIGIANO

Parmesan cream with poached egg, ground black pepper and olive croutons

INSALATA DI PETO DI POLLO 🌿 🍷 🥬

Chicken breast sous vide with parsley mayonnaise and fresh leaves

INSALATA DI PETO DI POLLO 🍷

Chicken breast sous vide with parsley mayonnaise and fresh leaves

TARTARE DI SALMONE AFFUMICATO * 🍷

Cured salmon tartare with citrus notes and parsley-caper mayonnaise

POLIPO E PATATE 🍷

Grilled octopus tentacles served with octopus ragù and potato foam with saffron

CARPACCIO DI MANZO TONATTO * 🍷

Classic beef carpaccio dressed up with tuna crèmeux, fresh arugula leaves, Parmesan shavings and capers

Primi piatti

RISOTTO ZAFFERANO * 🌿

Risotto al dente with saffron, scallop carpaccio and key lime zest

GNOCCHI AL NERO DI SEPPIA 🌿

Squid ink gnocchi with pesto and squid ragù

CAVATELLI POMODORO 🌿

Homemade pasta with tomato sauce, olive oil and basil

SPAGHETTI AI GAMBERI

Spaghetti in seafood demi and sautéed shrimp drizzled with olive oil and a dab of tomato

FETTUCCHINI, PANNA E FUNGHI 🌿

Freshly made fettuccine with creamy mushroom sauce and Parmesan cheese
- Ask for our vegan option

LA NOSTRA LASAGNA

Cappelletti with ragù in white sauce and Parmesan crisp

RAVIOLI DI OSSOBUCO

Homemade egg ravioli stuffed with ossobuco stew, served with a trio of dipping sauces

Secondi piatti

CAPONATA 🌿 🌿

A quintessentially Mediterranean veggie mix with pomodoro sauce and olive oil

COTOLETTA DI MAIALE

Italian breaded pork entrecote with arugula salad, cherry tomato and saffron mashed potatoes

TAGLIATA DI POLLO

Chicken sous vide with a side of cauliflower-vanilla purée and arugula salad

PESCE DEL GIORNO 🌿

Citrus scented white fish sautéed in tomato sauce with capers and olives
- Ask for our vegan option

SALMONE AL FORNO 🌿

Salmon with baked orange supremes and creamy mashed cauliflower
- Ask for our vegan option

PICANÑA E SPINACI 🌿

Picanha cooked in two firings with sautéed spinach and glazed beef

AGNELLO ALLE ERBE 🌿

Slow-cooked lamb, seared in a crusty shell of herbs, grilled vegetables and carrot crèmeux

ARROTOLATO DI VERDURE 🌿 🌿

Saffron-roasted vegetables served with our traditional tomato sauce

🌿 **LIBRE DE GLUTEN.** En Palace Resorts estamos orgullosos de ofrecer alimentos con ingredientes libres de gluten. Sin embargo, el ambiente de nuestras cocinas no lo es; por lo que no podremos asegurar que cualquier elemento del menú sea 100% libre de gluten. Si usted es celíaco, por favor contacte al gerente del restaurante.

* Nuestros alimentos se preparan bajo estrictas normas de higiene y calidad, sin embargo, el consumo de productos crudos es bajo su propio riesgo.

🌿 **VEGETARIANO** 🌿 Este alimento contiene nueces o semillas que pueden causar alergias

Dolcezza

COFFEE & CHOCOLATE PARFAIT ☺ 🌰

Classic recipe made with coffee ice cream, chocolate cream and warm chocolate sauce

HAZELNUT CRÉMEUX 🌰

With a soft passion-mango cream and caramelized hazelnuts

BOMBOLINI 🌰

Fried Italian donuts filled with pistachio cream and pistachio crisp

Digestive

BIKINITINI

Rum, Jägermeister, fresh orange juice

TIRAMISÙ MARTINI

Contrast of flavors, coffee, hazelnuts, cocoa

HOMEMADE LIMONCELLO

Grappa with fresh muddled limes

BERRY COULIS

Berry infused vodka, Port

ALMOND LIQUEUR COFFEE

Exquisite express coffee with almond liqueur

CIOCCOLATO

Vodka, three chocolate cream

Caffè

REGULAR

CAPPUCCINO

ESPRESSO

LATTE

Dolcezza

🌰 This food contains nuts or seeds that can cause allergies.

☺ **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.