



LUNCH

Served from noon till 4PM

Starters

Tuna Tartare – €19.0
Avocado, Harissa Mayonnaise,
Melon & Ginger Dressing

Beef Tataki – €19.0
Stracciatella, Miso King Oyster Mushrooms,
Wakame, Fried Bread

Green Gazpacho – €14.0
Pea & Wasabi Tartare, Cured Mackerel

Buffalo Burrata (V) – €18.0
Frozen Tomato, Basil, Roasted Peaches, 10-year-old
Balsamic Vinegar from Modena

Pasta & Risotto

Risotto alla Parmigiana – €18.0
Flame-burnt Aubergines, Stracciatella,
Confit San Marzano Tomato Powder

Pappardelle Wild Boar – €20.0
Asiago Mezzano, Apricot

Amatriciana Ravioli – €19.0
Pecorino Romano DOP Foam, Sichuan Pepper,
Crispy Guanciale

Pennoni Benedetto Cavalieri – €18.0
Romanesco Sauce, Pine Nut Emulsion, Crunchy Alici
Beccafico, Cauliflower Couscous

From bread to pasta, caviars, chutnies, jams and ice creams, most of our menu items are made in-house, crafted with care using the finest ingredients for an authentic dining experience.

Chef's Recommendations

Vegetarian Meze Board (V) – €18.0
Roasted Red Peppers & Feta, Pea Tahini &
Za'atar, Dukkah Spiced Lentil Dip, Miso
Hummus, Preserved Lemon & Bay-Scented
Olives, Lavash, Grissini, Crudities

Palazzo Platters – €25.0
Palazzo Parisio's Selection of
Premium Cheese & Charcuterie

Crunchy Octopus – €18.0
Smoked Carrot Puree, Aged Balsamic Vinegar,
Wakame, Crispy Tapioca & Squid Ink Cracker

Tagliolini ai 3 Limoni (V) – €20.0
Garden Lemons, Candied Limes, Black Persian
Lemon, Fish Tartare

Wiener Schnitzel – €29.0
Wholegrain Mustard Potato Salad,
Cranberry Sauce

Tiramisu al Limone – €9.0

Mains

Grain-fed Tagliata – €32.0
Asparagus, Guanciale, Luna Sauce, Crushed Potatoes

Feta Tart (V) – €25.0
Kalamata Olives, Slow Roasted Tomato, Honey,
Caramelised Onions

Duck Breast – €29.0
Mange Tout Tabbouleh, Sweet Potato Purée,
Sour Cherry Jus

Fritto Misto – €27.0
Calamari, Red Mullet, Sicilian Panelle, Olive
Tapenade, Lime & Ginger Mayo

Sides

€4.5 each

Choose from:

Fries | Sweet Potatoes Fries | Panelle
Crocanti e Salsa Verde | Roasted Zucchini,
Parmesan & Preserved Lemon Sauce |
Broccoli, Anchovies, Panko, Chilli
Mixed Leaf Salad

Rocket, Cherry Tomato & Parmesan Salad

Crushed Potatoes – €4.5
Add Nduja, Salsa Verde, Truffle Butter – €2.0

Desserts

Strawberry Pavlova – €9.0

Chocolate & Aubergine Brownie – €9.0
Basil Mousse, Extra Virgin Olive Oil Ice Cream

Zuppa Inglese – €9.0

Black Sesame Basque Cheesecake – €9.0
Raspberry, White Chocolate, Kadaifi

Chocolate & Orange Mousse – €9.0
Caramelised Walnut, Coffee Sabayon

LIGHT BITES

Served from Tuesday to Friday till 4pm

Salads

Traditional Caesar Salad – €20.0
Add Chicken for €4.0 or Prawn for €6.0

Spinach & Kale Salad – €20.0
French Beans, Pecorino Nero di Sicilia, Miso & Truffle Dressing

Moroccan Salad – €20.0
Harissa Dressing, Cous Cous, Roasted Vegetables
Add Ras el Hanout Halloumi for €4.0,
Ras el Hanout Chicken for €4.0
or Falafel for €2.0

Sandwiches

Our Signature Club Sandwich – €22.0
Egg, Bacon, Chicken, Lettuce, Tomato, Mayo

Green Goddess Crunch Sandwich (V) – €19.0
Lettuce, Sun Dried Tomato, Endive,
Mustard, Black Pepper, Beetroot, Hummus,
Sweet Potato Fries

Luscious Cakes

€9.0 per slice

Our Hero Carrot & Pineapple Cake

Light as a Feather Victoria Sponge

Sacher Torte

Pumpkin & Cinnamon Cake, Salted Caramel, Pecan

All dishes served in our restaurants are prepared in a kitchen where various allergen-containing products are regularly used, including eggs, nuts, fish, shellfish, dairy and various other recognized allergens, where the risk of cross-contamination of food products may arise. If you suffer from any kind of food allergy intolerance, please inform your waiter immediately before ordering for further allergen information. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially when you have certain medical conditions.

All prices are inclusive of VAT.