



LUNCH

Served from noon till 3PM

Sandwiches

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

Green Goddess Crunch Sandwich (V) — €18.0
*Lettuce, Pumpkin, Endive,
Mustard, Black Pepper, Beetroot, Hummus,
Sweet Potato Fries*

Maltese Ftira — €18.0
Tuna, Kunserva, Olives, Capers, Basil, Gbejna

Pasta & Risotto

Caserecce Benedetto Cavalieri Rabbit Ragu — €18.0
Taggiasca Olives, Crispy Carrot

Pear & Taleggio Ravioli — €17.5
Walnut Sauce

Pappardelle with Wild Mushrooms — €17.0
Pappardelle made In-House, Garden Herb Crumble

Roasted Pepper Risotto — €19.0
Stracciatella, Scampi, Basil

Desserts

Hazelnut Millefoglie — €9.0
Moscato d'Asti Poached Pears, Nut Brittle

Chocolate & Ginger Mousse — €9.0
Mont Blanc (Vegan) — €9.0
White Truffle Parfait — €9.0
Espresso Sauce

Pineapple & Coconut Crumble — €9.0
Coconut Ice Cream

Lemon Brûlée Tart — €9.0
Raspberry Sorbet

Luscious Cakes

€9.0 per slice

Our Hero Carrot & Pineapple Cake
Light as a Feather Victoria Sponge
Sacher-torte Cake
Apple Cake, Maple Ginger Custard

Starters

Crunchy Octopus — €18.0
*Smoked Carrot Purée, Aged Balsamic Vinegar, Wakame, Squid
Ink Cracker, Ginger Foam*

Beef Tartare — €18.0
Furikake, Truffle Mayo, Crispy Bread

Pumpkin Flan — €17.0
Pecorino di Fossa Sauce, Crispy Guanciale, Amaretto Crumble

Chef's Recommendations

(To Share)

Vegetarian Meze Board — €18.0
*Pea Hummus, Romesco Dip,
Whipped Feta & Honey, Roasted Aubergine & Walnut,
Preserved Lemon & Bay-Scented Olives,
Lavash, Grissini, Crudities*

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

Culatello di Zibello — €20.0
Vin Santo Caviar, Rosemary Butter, Parmesan Biscuits

Caviale Kaluga Blinis — €60.0
Sour Cream

Cantabrico Crostini — €18.0
Preserved Lemon, Stracciatella

Seafood Pasta of the Day
A Selection of the Freshest Seafood on the Market

Fish of the Day
Ask for the Fishermen's Catch of the Day

Steak of the Day
Ask for our Premium Steak Offers

Sides

€4.0 each

Choose from:
Fries | Sweet Potatoes Fries
Mixed Green Salad | Stuffed Peppers
Roasted Zucchini, Pine Nuts & Parmesan Sauce

Crushed or Mashed Potatoes — €4.0
Add Nduja, Salsa Verde, Truffle Butter — €2.0

Salads

Traditional Caesar Salad — €18.0
Add Chicken for €4.0 or Prawn for €6.0

Nobu Salad — €20.0
*Spinach, Kale, Dried Miso, Truffle Oil,
Crispy Leeks, Parmesan, Spelt
Add Nitamago Egg — €2.0
Slow-cooked Chicken, Halloumi or Tofu — €4.0
Add Smoked Salmon — €6.0*

Smoked Salmon & Beetroot Salad — €24.0
Apple, Cream Cheese, Dill, Pomegranate

Soup

Leek & Potato Veloute (V) — €12.0
Gbenjna, Croutons, Paprika

Mains

Fillet Steak — €34.0
*Herb-Crust, Leeks in Cream, Crushed Potatoes,
Four Pepper Sauce*

Wiener Schnitzel — €29.0
Breaded Veal, Potato Salad, Cranberry Sauce

Goat Cheese & Walnut Tart (V) — €24.0
*Thyme-infused Honey, Grilled Radicchio,
Balsamic Vinegar*

Veal Polpette — €27.0
White Wine & Sage Sauce, Potato Puree, Truffle

Chestnut Chicken Supreme — €26.0
Chestnut Sauce, Sauteed Mushrooms, Creme Fraiche

Brown Meagre (Gurbell) all'Aglio,
Olio e Peperoncino — €28.0
Slow Roasted Tomatoes, Hummus

Kids Menu

Penne with White Sauce or Tomato Sauce — €9.0
Grilled Cheese Sandwich — €13.0
Mini-Cheeseburgers & Fries — €13.0
Homemade Chicken Goujons & Fries — €13.0
Crispy Fried Mac & Cheese Bites & Fries — €10.0

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.