



# LUNCH

Served from noon till 3PM

## Sandwiches

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

Green Goddess Crunch Sandwich (V) — €20.0  
*Lettuce, Sun Dried Tomato, Endive,  
Mustard, Black Pepper, Beetroot, Hummus,  
Sweet Potato Fries*

## Starters

Asparagus & Parmesan Cheesecake — €17.0  
*“Carne Salada”, Red Onion & Balsamic Jam*

Tuna Tartare — €18.0  
*Avocado, Spicy Mayo, Mango, Crispy Crackers*

Red & Yellow Cherry Tomato Tart — €17.0  
*Buffalo Mozzarella, Caramelised Onion,  
Crunchy Taggiasca Olives*

## Salads

Traditional Caesar Salad — €20.0  
*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 — €5.0  
Add Smoked Salmon — €6.0*

Roasted Peach & Burrata Salad — €24.0  
*Basil, Caramelized Pecan, Amaretto Biscuit, Chorizo  
Crumble, Peach Vinaigrette*

## Pasta & Risotto

Veal Ragu Conchiglioni — €18.0  
*Ricotta Salata, Fried Kale*

Nettle “Strangolapreti” — €17.0  
*Asiago, Sage Beurre Montè, Pistachio*

Pappardelle all’Aglio Nero — €19.0  
*Black Garlic, Stracciatella, Red Mediterranean Prawns*

Risotto agli Spinaci — €17.0  
*Lardo, Strawberries, Gorgonzola*

## Soup

Melon & Ginger Gazpacho — €18.0  
*Culatello, Melon Pearls, Fried Bread*

## Chef’s Recommendations

Vegetarian Meze Board (V) — €18.0  
*Black Garlic Hummus, Harissa & Roasted  
Carrot, Feta & Tomato Dip, Smoked Sweet  
Potato Dip, 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 — €20.0  
*Garden Lemons, Candied Limes, Black Persian  
Lemon, Fish Tartare*

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

Citrus Tiramisu — €9.0

## Mains

Brazilian Picanha — €30.0  
*Tequila & Lime Sauce,  
Jacket Potatoes Sour Cream & Chives*

Cacciucco — €27.0  
*Tuscan Seafood Stew, Homemade Garlic Bread*

Cajun Baby Chicken — €26.0  
*Vegetable Couscous, Chicken Jus, Yogurt & Tahini*

Aubergine Schnitzel (V) — €24.0  
*Pesto, Stracciatella, Confit Tomatoes*

## Sides

€4.0 each

Choose from:

Fries | Sweet Potatoes Fries  
Mixed Leaf Salad

Rocket, Cherry Tomato & Parmesan Salad  
Asparagus, Miso Butter, Almonds  
Roasted Zucchini, Pine Nuts & Parmesan Sauce

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

## Kids Menu

Penne with White Sauce or Tomato Sauce — €9.0

Grilled Cheese Sandwich — €7.0

Grilled Ham & Cheese Sandwich — €8.0

Mini-Cheeseburgers & Fries — €13.0

Homemade Chicken Goujons & Fries — €13.0

Crispy Fried Mac & Cheese Bites & Fries — €10.0

## Desserts

Peach Tart Tatin — €9.0  
*Bourbon Caramel, Red Rose Ice Cream*

Champagne & Elderflower Cheesecake — €9.0  
*Strawberries, Aged Balsamic Vinegar from Modena*

Chocolate Marquise — €9.0  
*Peanut Crumble, Banana Ice Cream*

Coconut & Mango Pavlova — €9.0

Blueberry Mousse (Vegan) — €9.0  
*Dates & Cashew Nuts*

## Luscious Cakes

€9.0 per slice

Our Hero Carrot & Pineapple Cake  
Light as a Feather Victoria Sponge  
Sacher-Torte Cake  
Matcha Tea Cake, Strawberries, Lavender

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.