



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*

Served from Tuesday to Friday

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*

Soup

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

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*

Served from Tuesday to Saturday

Pasta & Risotto

Veal Ragu Conchiglioni — €18.0
Ricotta Salata, Fried Kale

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

Risotto agli Spinaci — €17.0
Lardo, Strawberries, Gorgonzola

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

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

Grass-Fed Beef Tagliata — €30.0
*“Cafe De Paris Butter”, Sweet&Sour Baby
Onion, Tabbouleh*

Baby Octopus Stew — €26.0
Hummus, Seasonal Vegetables

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

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.