

Il Cocktail

Lemon Drop

Vodka, orchard citrus juice

Appletini

Vodka citrus, green apple liqueur, sweet & sour mix

Negroni

Premium gin, Campari, orange slice

Espresso Martini

Coffee infused vodka and cream

Classic Dry Martini

Gin, dry Vermouth, olives

Sweet Martini

Gin, sweet Vermouth, cherry

Cocktails

L'antipasto

Parmigiana di melanzane

Eggplant, tomato and fresh mozzarella cheese au gratin

Insalata di mare 🌊

Tossed seafood salad, layered celery and carrot

Gamberi in salsa rosa 🌊

Lettuce cores, shrimp and cocktail sauce

Carpaccio di manzo 🌊

Beef carpaccio, balsamic gel and fennel-orange salad

Fried calamari

Fried calamari rings in black ink tempura, garlic aioli and bell peppers

Arugula salad 🌊

Acidulated arugula with balsamic vinegar, cherry tomato, goat cheese and boiled quail egg

Caesar salad

Lettuce cores, grilled chicken and Caesar dressing

Stuffed mushrooms

Soy glazed mushrooms filled with pork, lamb and beef
- Ask for our vegan option of ratatouille-stuffed mushrooms

Zuppe

Minestrone 🌿

With vegetables

Pumpkin velouté

Pumpkin cream soup and coffee grissini

Potato & saffron cream

Sautéed mushroom mix and saffron foam

Fish soup

Shrimp jus reduction and mixed seafood with corn crisps

Zuppa

Risotti e Pasta

Farfalle, panna e funghi

Sautéed farfalle with mushrooms and green peas in Parmesan cheese sauce

Papardelle a la carbonara

Freshly made pasta with bacon and egg

Canelloni ricotta

Stuffed with spinach and ricotta cheese au gratin

Four cheese gnocchi

Potato gnocchi topped with four cheese sauce

Ravioli di manzo, agnello e maiale

Stuffed with lamb, beef and pork in tomato sauce

Capellini e gamberetti

Freshly made pasta and shrimp jus reduction

Tagliolini with red pepper pesto

Freshly made pasta and grated pecans

Risotto

With meatballs in tomato sauce

Lasagna bolognese

The classic lasagna topped with Grana Padano creamy sauce

- Ask for our vegan and gluten free pasta options

I Pesci

Catch of the day

Spinach cream and roasted tomato

Baked lime scented shrimp

Breaded shrimp spiced up with peperoncino and key lime zest

Grilled octopus

Marinated with garlic and parsley, served with carrot crèmeux

Lobster tail

\$86 RC

Buttered garlic, roasted vegetables and polenta with blue cheese

Le Garni

Beef cheek /

With spring potatoes and peperoncino

Chicken escalopes ☯

Slow cooked chicken breast, white wine sauce and roasted spinach

Cotoletta alla milanese

Deep fried pork entrecôte served with arugula, cherry tomato salad and a side of spring potatoes

Stinco di agnello

Lamb shank, lamb jus and thyme polenta

Spetzatino di manzo

Beef rib stew and potatoes

Rib eye tagliata

Rib eye strips, grilled radicchio, pink peppercorn and rosemary vinaigrette

Grilled petit filet

Served with roasted asparagus and buttered sage

Bistecca alla fiorentina \$226 RC

Porterhouse steak and baby potatoes with rosemary

☯ 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

🌿 VEGETARIAN / 🔥 HOT ☯ This food contains nuts or seeds that can cause allergies.