

Il Cocktail

Lemon drop

Vodka, orchard citrus juice

Appletini

Vodka citrus, green apple liqueur, sweet and sour mix

Negroni

Premium gin, Campari, orange slice

Espresso Martini

Coffee infused vodka and cream

Martini seco

Gin, dry Vermouth, olives

Martini dulce

Gin, sweet Vermouth, cherry

Antipasti

Parmigiana Di Melanzane

Baked aubergine with mozzarella, York ham, basil leaves and tomato sauce

Insalata Cesare

Romain lettuce with homemade dressing, topped off with Parmesan and croutons

Insalata Caprese ☺ 🌿

Traditional genuine Italian salad with cherry tomato, mozzarella slices, extra virgin olive oil and freshly ground pepper

Insalata Di Mare ☺

A classic Mediterranean mixed seafood salad made with citrus marinated octopus, calamari and shrimp with layered carrot and celery

Tartare Di Carne All'antica *

Minced veal, mustard, capers, egg on top, lime and extra virgin olive oil

Carpaccio Di Manzo * ☺

Thin beef slices topped with arugula leaves, cherry tomato, Parmesan and lime vinaigrette

Fritto Misto

Batter-fried seafood with garlic aioli

Le Minestre

Minestrone ☺ 🌿

Classic Italian specialty: rich-tasting vegetable and tomato broth, loaded with vegetables

Pesce e patate ☺

Slow-cooked catch of the day with potatoes, garlic, tomato and extra virgin olive oil

Crema di parmigiano reggiano e uovo

Creamy parmigiano reggiano foam soup with slow-poached egg

☺ 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.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 This food contains nuts or seeds that can cause allergies.

🌿 VEGETARIAN 🌿 VEGAN

Pasta e riso

Ravioli di magro

Homemade egg ravioli stuffed with minced beef and pork, onion, garlic, tomato and butter

Lasagna alla bolognese

Baked handmade pasta sheets topped with the authentic Bolognese ragù, bechamel sauce and mozzarella cheese

Bucatini cacio e pepe

Bucatini noodles, wonderfully thick and al dente served with a flavorful creamy cheese sauce topped with freshly ground pepper

Penne, panna, prosciutto e piselli

Short pasta al dente, paired with cream sauce, prosciutto and green peas

Spaghetti pomodoro e basilico

Pasta al dente with blistered cherry tomato sauce, extra virgin olive oil and fresh basil leaves

Fetuccini al burro, acciughe e limone

Sautéed al dente pasta with fresh butter sauce, anchovies and lime drops

Capelli d'angelo al pesto

Angel hair pasta sautéed with pesto sauce and Parmesan cheese

Pasta al forno with melanzane

Baked al dente pasta with tomato sauce and baked aubergine topped with tomato sauce

Risotto ai funghi

Slowly cooked carnaroli al dente rice with sautéed mushrooms, butter and grated Parmesan cheese

Sartu di riso with ragù di manzo

Extraordinary baked rice timbale filled with beef ragù topped with tomato sauce

Sartu di riso con piselli

Vegetarian sartu version, rice timbale with sautéed green peas filling

Potatoes and pepperoni gateau

Classic baked mashed potato stuffed with sautéed bell peppers and olive oil

Secondi

Pesce del giorno alla griglia

Grilled catch of the day slowly cooked with olive oil, parsley and fresh garlic

Salmone al cartoccio

Mediterranean style salmon baked in foil, cooked in its own juice with potatoes, bell pepper and basil leaves

Pollo al limone

Slowly cooked chicken with garlic, rosemary, extra virgin olive oil, Parmesan mashed potato and butter

Vitello tonnato

Thinly sliced eye round roast sous vide seared with tuna fish sauce with hints of capers, caperberries and a hard-boiled egg

Cotoletta di maiale alla milanese

The most classic Milanese dish: seared pork chop with bread crumbs and Parmesan cheese, cooked in butter, served with arugula and cherry tomato salad

Stinco di agnello arrosto

Slow cooked lamb shank with a hint of rosemary, served with risotto

Coste base di manzo a fuoco lento

Braised short rib with garlic potato mousse and sautéed vegetables

Pizza

Margherita

Tomato, mozzarella, basil and extra virgin olive oil

Marinara

Tomato, olive oil, garlic and oregano

Quattro stagioni

Mozzarella, basil, Parmesan, mushrooms, cooked ham, artichokes, olive oil and olives

Quattro formaggi

Tomato sauce and four cheeses: mozzarella, burrata, Parmensa and Gorgonzola

Diavola

Tomato, mozzarella, basil, Parmesan and saucisson slices

Pastorella

Burrata, mozzarella, salami, basil, olive oil, salt and pepper