



LUNCH

Served from noon till 3PM

Starters

Pecorino Nero Di Sicilia Flan (V) – €18.0

*Truffle, Aged Balsamic Vinegar,
Pumpkin Velouté, Guanciale*

Prawn Carpaccio – €22.0

Apples, Marinated Mussels, Mussel Mayonnaise

Grilled Casutin Cheese – €18.0

Speck, Fried Bread, Kumquat Jam

Foie Gras Sandwich – €18.0

*Homemade Brioche, 10-Year-Old Balsamic Vinegar,
Dried Raspberries*

Jerusalem Artichokes Soup (V) – €16.0

Scamorza, Truffle, Brioche Croutons, Paprika Oil

Pasta & Risotto

Cocoa Pappardelle Duck Ragu – €18.0

Juniper, Orange Butter, Pecorino Romano

Potato Gnocchi – €18.0

Tuscan Sausage, Wild Mushroom, Pistachio

Calamarata Monkfish Ragu – €19.0

Taggiasca Olives, Bruschetta Crumble, Bergamot Oil

Black Tomato Risotto – €17.0

*Aquarello rice, Caciocavallo, Anchovies, Stracciatella,
Garden Herbs, Garlic Bread*

From bread to pasta, caviars, chutnies, jams and ice creams, most of our menu items are made in-house, crafted with care using the finest ingredients for an authentic dining experience.

Chef's Recommendations

Vegetarian Meze Board (V) – €18.0

*Squash Hummus, Curried Lentil Dip,
Smoked Sweet Potato Dip, Cannelini Beans
with Rosemary, 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 (V) – €20.0

*Garden Lemons, Candied Limes, Black Persian
Lemon, Fish Tartare*

Wiener Schnitzel – €29.0

*Breaded Veal, Steakhouse Potatoes,
Cranberry Sauce*

Citrus Tiramisu – €9.0

Mains

Grass-Fed Beef Tagliata – €29.0

*Café de Paris Butter, Sweet & Sour Baby Onion,
Tabbouleh*

Baby Octopus Stew – €27.0

Hummus, Miso Aubergines

Ossobuco – €29.0

Saffron Soft Potatoes, Chimichurri

Pumpkin & Spinach Quiche (V) – €25.0

Almonds, Goat Cheese, Rosemary, Walnuts

Sides

€4.0 each

Choose from:

Fries | Sweet Potatoes Fries | Saffron Potato
Puree | Roasted Peppers, Raisins & Almonds
Mixed Leaf Salad
Rocket, Cherry Tomato & Parmesan Salad

Steakhouse Potatoes – €4.0

Add Nduja, Salsa Verde, Truffle Butter – €2.0

Desserts

Chocolate & Orange Mousse – €9.0

Caramelised Walnut, Coffee Sabayon

Guinness & Chocolate Brownies – €9.0

*Bourbon & Clotted Cream Ice Cream, Hazelnut Praline,
Kumquat Jam*

Tonka Bean Pannacotta – €9.0

Rhubarb Sorbet, Poached Rhubarb

Apple & Almond Tart – €9.0

Cinnamon, Vanilla Ice Cream

Tirami-Choux – €9.0

LIGHT BITES

Served from Tuesday to Friday till 3pm

Salads

Traditional Caesar Salad – €20.0

Add Chicken for €4.0 or Prawn for €6.0

Kale & Roasted Sweet Potatoes Salad – €20.0

*Apple, Bulgur, Toasted Walnuts, Pomegranate
Citronette, Seeds*

Pear & Chicory Salad – €20.0

*Culatello, Roquefort, Dijon Mustard & Honey Dressing,
Crispy Bread*

Sandwiches

Our Signature Club Sandwich – €22.0

Egg, Bacon, Chicken, Lettuce, Tomato, Mayo

Green Goddess Crunch Sandwich (V) – €19.0

*Lettuce, Sun Dried Tomato, Endive,
Mustard, Black Pepper, Beetroot, Hummus,
Sweet Potato Fries*

Luscious Cakes

€9.0 per slice

Our Hero Carrot & Pineapple Cake

Light as a Feather Victoria Sponge

Black Forest Gateau

Pumpkin & Cinnamon Cake, Salted Caramel, Pecan

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.