

## ANTIPASTI

### CALAMARI FRITTI

The classic recipe we all love: fried calamari rings with spicy marinara sauce

### POLPETTE DELLA NONNA

Wood-fired Italian meatballs in tomato sauce and melted Grana Padano cheese

### CHEESY CIABATTA

A garlicky spin on the classic ciabatta bread, served with pesto, melted cheese and homemade tomato sauce

### COZZE AL VINO BIANCO ☼

The flavors of the sea: mussels in white wine with butter and parsley

## SALADS

### GARDEN ✓☼

Spinach, cherry tomato, black olives and mustard vinaigrette

### CAPRESE 🌿

Classic salad with fresh tomato and mozzarella di bufala with basil leaves and extra virgin olive oil

### ROMAN

Great choice if you want something light and delicious: chicken, portobello, goat cheese, spinach, carrots and sun-dried tomatoes with roasted garlic vinaigrette

### BURRATA 🌿

Served with roasted tomatoes, aged balsamic reduction and homemade pesto

### MEDITERRANEAN 🌿

Cucumber, Kalamata olives, tomato, bell peppers, feta cheese and grilled focaccia with rosemary vinaigrette

### FLORENTINE

Arugula, spinach and Prosciutto di San Daniele, served with Grana Padano shavings and balsamic-fig vinaigrette

## PIZZA

### ANTONELLA ✓

Kalamata olives, vegan mozzarella, pepperoncino and bell pepper

### MARGHERITA 🌿

Fresh mozzarella and fragrant basil

### 3 FORMAGGI 🌿

So good you don't need 4: fresh mozzarella, goat cheese and smoked Provolone

### LORENZA 🌿

Wild mushrooms sautéed with garlic, pepperoncino and fresh mozzarella

### GAIA 🌿

A gift from mother earth. Grilled zucchini, carrots and eggplant with spinach and fresh mozzarella

### BIANCA 🌿

Crispy garlic chips and fresh mozzarella

### ROSELLA

Salmon, capers, sour cream and fresh arugula, our take on a really good carpaccio

### SIMONA 🌿

Fresh mozzarella, shrimp, calamari, clams and mussels sautéed with garlic and pepperoncino

### ROBERTA

Salami, pepperoni, Italian sausage and Prosciutto di San Daniele with mixed olives and fresh mozzarella

### DIAVOLA 🌿🌿

Spicy sausage, *xcatic* chili pepper, pepperoncino flakes and fresh mozzarella, for those who like hot flavors

### ALESSIA

Prosciutto di San Daniele, fresh mozzarella and soft spreadable burrata

Our pizzas are topped with our rich homemade pizza sauce, except Rosella and 3 formaggi

### MORE OF THAT JAZZ

In case you won't try anything new

PEPPERONI

HAWAIIAN

## PASTA

### SPAGHETTI POMODORO 🍅

Classic but awesome, with house made tomato sauce and basil

### PENNE ALL' ARRABIATA //🍅

House made tomato sauce, garlic and pepperoncino flakes, for those who like hot food

### PENNE TORINO 🍅

House made tomato sauce, portobello mushrooms, red onion, pepperoncino, garlic and goat cheese

### RIGATONI VERONA

Pomodoro sauce, grilled rosemary chicken, mushrooms, baby onions and bacon, just awesome

### FETTUCCINI ALL' AMATRICIANA

Pomodoro sauce, red onion and bacon

### SPAGHETTI BOLOGNESE

Pomodoro sauce and beef ragù, nothing like you've tried before

### RIGATONI 4 FORMAGGIO 🍅

Nothing like this creamy four cheese sauce

### PENNE ALFREDO

#### AL TARTUFO 🍅

Cream and Grana Padano truffled sauce, a small twist on a classic that turned out great

### PAPPARDELLE SORRENTO

Tomato sauce, mozzarella, sour cream, basil and Prosciutto di San Daniele

### CARBONARA

Cheesy pasta dish made with Parmesan, black pepper, crispy bacon and egg yolk

### CACIO E PEPE 🍅

Tossed with creamy sauce made with the prominent flavors of Pecorino cheese and freshly ground black pepper

### GNOCCHI AL PESTO GENOVESE 🍅

Fresh made pesto everyday, always made with lots of love

### SPAGHETTI AGLIO E OLIO 🍅

Simple and delicious, with olive oil, garlic and parsley

### CAPELLINI MILANO /

Sautéed shrimp with pepperoncino, garlic and oil. Simplicity is beauty

### RAVIOLI SARDINIA

Stuffed with goat cheese and mushrooms, sautéed with sage, clams and butter

### MODENA

Beef tortellini topped with Parmesan cheese sauce

### FETTUCCINI VENEZIA /

Black pasta with the best local seafood: clams, calamari, shrimp and mussels with olive oil, pepperoncino and parsley

## RISOTTO

### POLIPO AL NERO DI SEPIA

Grilled octopus and squid ink

### PORCINI E TARTUFO 🍅

Porcini mushroom and white truffle oil

VERÓNICA ÁVILA SANTIAGO  
Chef de Cuisine

🍷 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.

✓ Vegan



Vegetarian



Hot



Very hot



This food contains nuts or seeds that can cause allergies.

# DESSERTS

## COCONUT PANNA COTTA ✓

Served with raspberry gelée

## FRESHLY BAKED COOKIE

Vanilla ice cream and chocolate sauce,  
there's nothing else to say, it's delicious

## BOMBOLONI

Fried Italian doughnut stuffed with custard cream,  
served with caramel sauce

## CARAMEL PUDDING

No words needed, you have to try it yourself!

## GIANDUJA SEMIFREDDO

Made with homemade hazelnut cream,  
chocolate sauce and banana brûlée

## TIRAMISÙ

A classic that never gets old:  
mascarpone cheese, cocoa, coffee

✓ Vegan

# HOMEMADE ICE CREAM

AMARETTO ICE CREAM

STRACCIATELLA CHOCOLATE ICE CREAM

TIRAMISÙ ICE CREAM

BASIL AND LIME SORBET

## BEVERAGES

REGULAR

ESPRESSO

CAPPUCCINO

AFFOGATO

FRANGELICO

Chilled or on the rocks, wild toasted hazelnut liqueur with hints of vanilla and dark chocolate

SAMBUCA

Sweet and strong, a sophisticated liqueur with anise sparks and coffee beans

LIMONCELLO

A citrus fragrance and sour taste overpower this popular Italian liqueur