



**chefyouwant®**

**PALAZZO GRASSI**  
**PUNTA DELLA DOGANA**  
PINAULT  
COLLECTION



## main courses

|   |         |
|---|---------|
| Bigoli with Ragout*<br><i>Allergens: gluten, lactose, eggs, celery, sulphur dioxide</i>   | € 12.00 |
| Chef Lasagna<br><i>Allergens: gluten, lactose, eggs, celery, sulphur dioxide, molluscs, fruits in shell, peanuts, sesame seeds, crustaceans, fish, soy (ask the waiter for specifics)</i> | € 13.00 |
| Nettle Gnocchi with Anchovies' Butter and Bread Crumbs<br><i>Allergens: gluten, lactose, eggs, fish, sesame seeds</i>   | € 12.00 |
| Fennel and Spinach Cream with Savory "Zaeti" Crumble<br><i>Allergens: gluten, fruits in shell</i>   | € 13.00 |
| Braised Beef Cooked at Low Temperature with Valpolicella Red Wine<br><i>Allergens: sulphur dioxide, celery</i>  | € 16.00 |
| Honey and Lemon Chicken Leg with Rosemary Sauce<br><i>Allergens: soy, sulphur dioxide</i>   | € 14.00 |
| Stewed Cuttlefish with Black Olives<br><i>Allergens: sulphur dioxide, fish, celery, molluscs</i>  | € 17.00 |
| Half-Moon of Savory Tofu and Carletti with Carrot Mayonnaise and Mixed-Leaf Salad with Raspberry Vinegar<br><i>Allergens: gluten, sesame seeds, sulphur dioxide, soy</i>                  | € 15.00 |
| Club Sandwich with Smoked Topside of Pork, Mushroom Mayonnaise, Egg and Cheddar<br><i>Allergens: gluten, eggs, lactose</i>  | € 13.00 |
| Homemade Beef Burger 180g with Seasoned Gorgonzola Cheese, Pineapple and Onion Chutney<br><i>Allergens: soy, sulphur dioxide, lactose, eggs, fish, lactose</i>                            | € 15.00 |
| Green Salad with Feta Cheese, Olives, Cucumber and Granola<br><i>Allergens: lactose, fruits in shell, sesame seeds, peanuts</i>   | € 13.00 |
| Additions or Side Dishes<br>Mixed Salad / Baked Potatoes / Peas and Sugar Snaps Flavoured with Mint ( <i>Allergens: lactose</i> ) / Vichy Carrots Sticks ( <i>Allergens: lactose</i> )    | € 4.00  |

\*may contain frozen products

## desserts

|  |        |
|--|--------|
| Rice Pudding Tartlet<br><i>Allergens: milk, eggs, gluten</i>   | € 3.50 |
| Extra Dark Chocolate Brownie<br><i>Allergens: milk, eggs, gluten, dry fruit in shell</i>                         | € 3.50 |
| Dessert of the Day<br><i>Allergens: gluten, lactose, eggs, fish, sesame seeds (ask the waiter for specifics)</i> | € 6.00 |

## drinks

|                                    |        |
|------------------------------------|--------|
| Water Maniva 0,5 Still / Sparkling | € 2.00 |
| Water Maniva 0,75 Glass Still      | € 3.50 |
| Water Maniva 0,75 Glass Sparkling  | € 3.50 |
| Spritz Aperol / Campari            | € 4.00 |
| Menabrea Beer                      | € 5.00 |
| Americano                          | € 6.00 |
| Cocktail                           | € 8.00 |

## wines

|                         |        |
|-------------------------|--------|
| Prosecco DOC            | € 4.00 |
| Lugana Villabella       | € 5.00 |
| Soave Villabella        | € 4.00 |
| Valpolicella Villabella | € 5.00 |
| Chianti DOCG Ottomani   | € 6.00 |

## liquors & spirits

|                                 |        |
|---------------------------------|--------|
| Limoncello, Amaretto, Sambuca   | € 4.00 |
| Grappa Bianca di Amarone        | € 5.00 |
| Grappa Oro 1840 Invecchiata 40% | € 6.00 |
| Whiskey Bowmore 12 Years        | € 7.00 |
| Rum Abuelo 12Y 7,00             | € 7.00 |