



GRAND HOTEL PALATINO ROMA



Via Cavour 213/m – 00184 Roma
tel. +39 06 4814927 – fax +39 06 4740726
info@hotelpalatino.com – www.hotelpalatino.com

Amouse Bouche:

Ostrica con Melograno e Salicornia
Oyster with Pomegranate and sea asparagus

Antipasto:

Spada affumicato, Bufala Romana e Passion Fruit
Smoked Swordfish, Buffalo's milk Mozzarella and Passion Fruit

Primo Piatto:

Calamarata con Astice, Melanzane Bruciate e Pane speziato
“Calamarata Pasta” with Lobster, Charred Eggplants and Hot Cross Buns

Secondo Piatto:

Rombo Chiodato, Scarola liquida, carotine in agrodolce e olive disidratate
Turbot with Batavian Endive Cream, “sour sweet” Carrots and dehydrated Olives



GRAND HOTEL PALATINO ROMA



Via Cavour 213/m – 00184 Roma
tel. +39 06 4814927 – fax +39 06 4740726
info@hotelpalatino.com – www.hotelpalatino.com

Pre dessert:

Ricotta , Amarena e doppio cioccolato
Ricotta Cheese with Kentish Cherries and Double Chocolate

Dessert:

Mousse alla liquirizia, crumble al caffè e lamponi
Liquorice Mousse, Coffee Crumble and Raspberries

Piccola pasticceria al burro
Small Assorted Pastries

Cotechino e lenticchie dopo mezzanotte
After midnight Italian boiled salami served with Lentils