



Pizza Palace

The menu of The Palace Restaurant and the training of the chefs is assisted by Sicilian Masters Chef Lucciano and Chef Daniello "Montenapoleone Milano"

Insalate / Salads

Caprese (300 g) 11,99 lv.

Tomatoes, Mozzarella, basil and pesto dressing^{7,8}

Cesare (300 g) 12,99 lv.

Green salad and iceberg lettuce with smoked chicken fillet, croutons, olive oil, Parmigiano Reggiano and Cesare sauce^{1,4,6,7}

Nizzarda (300 g) 12,90 lv.

Green salad with tuna fish concassè, mayonnaise, capers, soft boiled egg and green beans^{3,4}

French (300 g) 11,99 lv.

Iceberg salad, roquette, lettuce, corn, tomatoes, Blue cheese, olives and tuna fish^{4,7}

Zuppe / Soups

Pomodoro con mozzarella (300 g) 5,50 lv.

Tomato soup with Mozzarella⁷

Zuppa del giorno (300 g) 4,50 lv.

Soup of the day

Antipasti / Hors d'oeuvres

Bruschetta al Pomodoro (200 g) 5,60 lv.

Fresh toast with finely chopped tomato, garlic, basil, roquette and olive oil¹

Goes well with: Pinot Grigio, Traminer or Rose

Bruschetta Prosciutto di Parma (200 g) 9,60 lv.

Fresh toast with pesto, Provolone cheese, prosciutto crudo, roquette and Parmigiano Reggiano^{1,6,7,8}

Goes well with: Pinot Noir, Syrah and Rose

Montenapoleone per due (500 g) 23,90 lv.

Hors d'oeuvre for two of choice Italian salami, Caprese salad, garnished with melon, cherry tomatoes and olives⁶

Goes well with: young wines (Cabernet, Merlot)

Formaggio di Capra (150 g) 12,99 lv.

Hors d'oeuvre with goat cheese on toast with honey, walnuts and green salad^{1,7,8}

Goes well with: Pinot Grigio and Sauvignon Blanc

Formaggio misto (250 g) 16,50 lv.

Selection of choice Italian cheeses⁷

Goes well with: Sauvignon Blanc, Traminer and Chardonnay

Pasta / Pasta

Spaghetti ai frutti di mare (350 g) 11,90 lv.

Spaghetti with seafood, cherry tomatoes, Italian white wine, onion and fresh basil^{1,2,14}

Goes well with: Sauvignon Blanc, Pinot Grigio and Rose

Spaghetti alla Carbonara (350 g) 11,90 lv.

Spaghetti with smoked bacon, onion, egg yolk, sour cream and Parmigiano Reggiano^{1,3,6,7}

Goes well with: Pinot Grigio, Pinot Noir and Rose

Spaghetti Aglio, Olio e Peperoncino (350 g) 9,90 lv.

A traditional Italian recipe from Abruzzo province for enjoyment. Spaghetti with red chili pepper, garlic, fresh basil, olive oil and Parmigiano Reggiano.^{1,7}

Goes well with: Sauvignon Blanc and Pinot Noir

Tagliatelle alla Siciliana (350 g) 11,90 lv.

Prepared according to a traditional Sicilian recipe - tagliatelle with spinach, tomato sauce combined with cherry tomatoes, sour cream, capers, pine nuts, olive oil and Parmigiano Reggiano^{1,7,8}

Goes well with: Pinot Grigio, Chardonnay or Merlot

Tagliatelle con broccoli e gorgonzola (350 g) 11,90 lv.

Tagliatelle with Gorgonzola cheese, sour cream, broccoli, olive oil and Parmigiano Reggiano^{1,7}

Goes well with: Pinot Grigio and Rose

Spaghetti al Pesto (350 g) 11,90 lv.

Traditional Italian spaghetti from Liguria province. Spaghetti with pesto, sour cream, pine nuts, olive oil, Parmigiano Reggiano garnished with green salad^{1,7,8}

Goes well with: Pinot Noir, Rose or Pinot Grigio

Spaghetti al Pomodoro e Basilico (350 g) 9,90 lv.

Spaghetti with tomato sauce combined with cherry tomatoes, fresh basil, onion, olive oil and Parmigiano Reggiano^{1,7}

Goes well with: Traminer, Sauvignon Blanc or Rose

Spaghetti alla Bolognese (350 g) 11,90 lv.

Spaghetti with tomato sauce, mincemeat, fresh basil, onion, olive oil and Parmigiano Reggiano^{1,6,7}

Goes well with: Chardonnay, Rose or Mavrud

Tagliatelle Palace (350 g) 13,90 lv.

Tagliatelle with boletus mushrooms, onion, olive oil with black truffle, prepared in a 30 kilogram piece of Parmigiano Reggiano, having matured for 24 months and flambèed with French cognac^{1,7}

Goes well with: Muscat, Pinot Grigio and Cabernet Franc

Lasagne alla Bolognese (350 g) 11,90 lv.

Prepared according to a classical Italian recipe with mincemeat, tomatoes, onion and choice herbs^{1,7}

Goes well with: Chardonnay, Rose and Mavrud

Risotti / Risotto

Risotto al Pollo (300 g) 11,99 lv.

Risotto with smoked chicken fillet, white wine, fresh onion and Parmigiano Reggiano^{6,7}

Goes well with: Pinot Grigio or Pinot Noir

Risotto ai funghi (300 g) 11,00 lv.

Risotto with fresh field mushrooms, white wine, fresh onion and Parmigiano Reggiano⁷

Goes well with: Chardonnay, Traminer or Cabernet Franc

Risotto ai Porcini e Vitello (300 g) 13,99 lv.

Risotto with boletus mushrooms, veal pieces, fresh onion, white wine and Parmigiano Reggiano⁷

Goes well with: Chardonnay, Traminer or Merlot





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Risotto al Salmone (300 g) 12,90 lv.
Risotto with smoked salmon, fresh onion, dry white wine and fresh dill⁴
Goes well with: Traminer or Rose

Pizza / Pizza

Margherita (500 g) 11,99 lv.
Tomato sauce, Mozzarella and basil^{1,7}
Goes well with: Muscat, Sauvignon Blanc, Pinot Grigio

Vegetariana (500 g) 11,99 lv.
Tomato sauce, Mozzarella, vegetable marrows, eggplant, spinach and peppers^{1,7}
Goes well with: Muscat, Sauvignon Blanc, Pinot Grigio

Capricciosa (500 g) 13,99 lv.
Tomato sauce, Mozzarella, ham, mushrooms and artichoke^{1,6,7}
Goes well with: Chardonnay, Traminer, Sauvignon Blanc or Rose

Carlo (500 g) 13,99 lv.
Tomato sauce, Mozzarella, ham, Gorgonzola and basil^{1,6,7}
Goes well with: Chardonnay, Traminer, Sauvignon Blanc or Rose

Diavolo (500 g) 13,99 lv.
Tomato sauce, Mozzarella and spicy sausage^{1,6,7}
Goes well with: Chardonnay, Traminer, Sauvignon Blanc or Rose

Fattoria (500 g) 14,99 lv.
Tomato sauce, Mozzarella, spicy sausage and Gorgonzola^{1,6,7}

Frutti di Mare (500 g) 13,99 lv.
Tomato sauce, Mozzarella, seafood, olives and onion^{1,2,7,14}
Goes well with: Muscat, Sauvignon Blanc, Pinot Grigio

Al Crudo e Rucola (500 g) 13,99 lv.
Tomato sauce, Mozzarella, prosciutto crudo and rockette^{1,6,7}

Prosciutto Cotto (500 g) 13,99 lv.
Tomato sauce, Mozzarella and ham^{1,6,7}

Quattro Formaggi (500 g) 14,99 lv.
Tomato sauce, Mozzarella, Gorgonzola cheese, Provolone and Taleggio cheese^{1,7}
Goes well with: Sauvignon Blanc, Chardonnay, Pinot Grigio

Quattro Stagioni (500 g) 12,99 lv.
Tomato sauce, Mozzarella, spicy sausage, Gorgonzola and artichoke^{1,6,7}
Goes well with: Chardonnay, Traminer, Sauvignon Blanc or Rose

Napoletana (500 g) 12,99 lv.
Tomato sauce, Mozzarella, anchovies and oregano^{1,4,7}
Goes well with: Sauvignon Blanc, Chardonnay, Pinot Grigio

Tonno (500 g) 13,99 lv.
Tomato sauce, Mozzarella, tuna fish, olives, capers and oregano^{1,4,7}
Goes well with: Muscat, Sauvignon Blanc, Pinot Grigio

Palace (500 g) 15,99 lv.
Tomato sauce, Buffalo Mozzarella, boletus mushrooms and prosciutto crudo^{1,6,7}
Goes well with: Chardonnay, Traminer, Sauvignon Blanc or Rose

Calzoni Calabrese (500 g) 13,99 lv.
Tomato sauce, Mozzarella, ham and spicy sausage^{1,6,7}
Goes well with: Chardonnay, Traminer, Sauvignon Blanc or Rose

Calzoni Sfilatino (500 g) 13,99 lv.
Mozzarella, Gorgonzola, ham, cherry tomatoes, basil and Parmigiano Reggiano^{1,6,7}
Goes well with: Chardonnay, Traminer, Sauvignon Blanc or Rose

Focacce / Focacce

Bianca (200 g) 2,60 lv.
Olive oil, salt and oregano¹

Primavera (500 g) 12,99 lv.
Prosciutto crudo, rockette, cherry tomatoes, Parmigiano Reggiano and olive oil^{1,6,7}

Secondi Piatti / Main courses

Cotoletta alla Milanese (400 g) 17,99 lv.
Breaded pork cutlet Milan style served with cherry tomatoes and rockette served with garnish^{1,3,7}
Goes well with: Merlot and Cabernet Sauvignon

Petti di Pollo con spinaci (400 g) 13,99 lv.
Chicken fillet with spinach and cherry tomatoes served with garnish
Goes well with: Traminer, Rose or Pinot Noir

Scaloppina ai Funghi Porcini (400 g) 29,90 lv.
Veal fillet with fresh boletus mushrooms and sauce of white wine, sour cream and Parmigiano Reggiano served with garnish⁷
Goes well with: Merlot and Cabernet Sauvignon

Scaloppina Marsala (400 g) 29,90 lv.
Veal fillet with Marsala sauce and Parmigiano Reggiano served with garnish⁷
Goes well with: Merlot and Cabernet Sauvignon

Pepper steak (400 g) 25,90 lv.
Veal steak with black pepper mixture and olive oil served with garnish
Goes well with: Merlot and Cabernet Sauvignon

Salmone alla griglia (400 g) 19,90 lv.
Salmon fillet with rosemary, black pepper mixture and olive oil marinade served with garnish⁴
Goes well with: Traminer, Pinot Grigio, Chardonnay or Rose

Branzino su letto di spinaci (500 g) 21,90 lv.
Bass on bed of spinach, cherry tomatoes and olive oil served with garnish⁴
Goes well with: Pinot Grigio, Sauvignon Blanc or Merlot and Cabernet

Trota ripiena (500 g) 15,99 lv.
Trout filled with anchovies, olives, onion and tomatoes served with garnish⁴
Goes well with: Pinot Grigio or Rose

Dolci / Desserts

Homemade Tiramisu (160 g)^{1,3,6,7} 6,50 lv.

Crème Brûlée (160 g)^{3,7} 4,90 lv.

Italian Melba (400 g)^{6,7} 8,00 lv.

Chocolate Souffle (160 g)^{1,3,6} 6,20 lv.

Allergens: 1. Cereals containing gluten 2. Crustaceans and products thereof 3. Eggs and products thereof 4. Fish and products thereof 6. Soybeans and products thereof 7. Milk and products thereof (including lactose) 8. Nuts 14. Molluscs and products thereof

