



Pizza Palace

SPECIAL OFFERS

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

Salad Burrata (350 g) tomato, mozzarella Burrata, fried roasted pepper, pesto sauce ^{1,7,8}	12,99 lv.
Tomato with cheese mousse (400 g) tomato, strained yoghurt, white cheese, blue-veined cheese, cream cheese, Pine nuts, olives, bruschetti ^{1,7}	11,99 lv.
Tabouli Salad (400 g) Parsley, Quinoa, avocado, tomato, dressing ¹	10,99 lv.
Green salad with avocado (300 g) arugula, iceberg lettuce, avocado, tomatoes, cucumbers and pine nuts ⁹	11,90 lv.
Green salad with dried tomatoes (300 g) arugula, iceberg lettuce and dried tomatoes ^{7,8}	10,99 lv.
Iceberg crisp salad (300 g) arugula, iceberg lettuce, pears, Roquefort and walnuts ^{7,8}	9,99 lv.
Goat cheese and dried tomatoes salad (300 g) ⁷	12,99 lv.
Stuffed tomato with shrimps (300 g) tomato, shrimps, octopus, onion, olives and garlic ^{2,14}	16,99 lv.

Starters

Salmon crumbs (350 g) bruschetti, cream cheese Philadelphia, smoked salmon, cherry tomatoes, dill ^{1,4,7}	13,99 lv.
Caviar Mix (330 g) Tarama caviar of Codfish, cherry tomatoes, bruschetti ^{1,6,7}	10,50 lv.

Pasta / Pasta

Fiocchetti Gorgonzola (350 g) ^{1,7} sour cream, Gorgonzola and Parmigiano Reggiano	10,90 lv.
Fiocchetti Roquefort and pears (350 g) Roquefort and pears, sour cream, Parmigiano Reggiano ^{1,7}	10,90 lv.
Fiocchetti with meat (350 g) meat, tomato sauce, sour cream, basil and Parmigiano Reggiano ^{1,6,7}	10,90 lv.
Spaghetti with salmon (350 g) sour cream, tomato, dill, garlic, onion ^{1,4,7}	13,90 lv.

Ravioli with salmon (350 g) ^{1,3,7}	11,90 lv.
Spaghetti Caprese (350 g) Mozzarella, pesto, tomatoes ^{1,7,8}	9,90 lv.
Lunetti with cheese and truffle (350 g) sour cream and black truffle spread ^{1,7}	12,90 lv.
Scambi Montenapoleone (350 g) tiger prawns, peperoncino, cherry tomatoes, basil, white wine and lemon ^{1,2}	15,90 lv.

Secondi Piatti / Main courses

Risotto Frutti di mare (300 g) rice, seafood, onion, basil, cherry tomatoes, dill ^{1,4,14}	11,50 lv.
Pork tenderloin with boletus mushrooms and sauce Demi-glace (400 g) served with garnish ⁶	18,50 lv.
Scaloppina with Gorgonzola (400 g) Beef tenderloin, sour cream, Gorgonzola cheese, Parmigiano Reggiano, served with garnish ^{6,7}	29,90 lv.
Lamb chops (450 g) with mint and bunching onion served with garnish	24,90 lv.
Veal T-bon steak (500 g)	39,90 lv.
Octopus (180 g) ¹⁴	24,90 lv.
Prawns (250 g) ²	21,99 lv.
Fish platter for 2 people (500 g) salmon, sea bass, prawns, calamari and octopus garnished with pasta and rice ^{1,2,4,14}	49,00 lv.
Fish platter for 4 people (1000 g) salmon, sea bass, prawns, calamari and octopus garnished with pasta and rice ^{1,2,4,14}	99,00 lv.
Mixed grill for 2 people (500 g) pork chop, chicken steak, lamb chop, meat ball garnished with boiled potatoes, rice and steamed vegetables	39,00 lv.
Mixed grill for 4 people (1000 g) pork chop, chicken steak, lamb chop, meat ball garnished with boiled potatoes, rice and steamed vegetables	79,00 lv.
Sweet pizza (500 g) flambeed with cognac banana, chocolate ^{1,6}	8,00 lv.





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PARALIA	0.200 l	10.90 lv.
	0.050 l	3.50 lv.



PARALIA

ВИНА

PIXELS – *Rose from Grenache*

<i>White Sauvignon Blanc / Chardonnay</i>	0.375 l	14.90 lv.
<i>Red Cabernet Sauvignon</i>	0.750 l	26.90 lv.

VERANO AZUR – *Rose Cabernet Sauvignon*

<i>White Sauvignon Blanc & Vionier</i>	0.375 l	11.90 lv.
<i>Red Syrah & Marselan</i>	0.750 l	22.90 lv.

F2F – *Rose Cabernet Sauvignon & Marselan*

<i>White Chardonnay (Barrel Fermented)</i>	0.750 l	34.90 lv.
<i>White Sauvignon Blanc</i>		
<i>Red Cabernet Sauvignon, Syrah & Regent</i>		
<i>Red Dornfelder</i>		

VINEYARDS SELECTION –

<i>Red Syrah from Topolitsa</i>	0.750 l	49.50 lv.
<i>Red Merlot & Cabernet Franc & Petit Verdot from Tenevo</i>		
<i>Red Cabernet Sauvignon from Bolyarovo</i>		



F2F



Vineyards Selection



PIXELS



VERANO AZUR



New Bloom Winery