

Desserts

**RASPBERRY CRISPY CLOUD
(to share) | 35**
Puff pastry, genovese biscuit,
chantilly cream and raspberries

TIRAMISÚ | 14
Mascarpone, Savoyard biscuit,
personal blend coffee, rum

DARK TEMPTATION | 14
Abinao namelaka, Maca é foam,
Guanaja chocolate sorbet

CREATIVITY AND INSTINCT | 14
Coffee, caramel, white chocolate,
poppy seed ice cream

GREEN PASSION | 14
Matcha, tropical fruit, daikon, capers

*Detailed allergen information is available by scanning the QR code:



Welcome at Palanga.

Here, every dish is an invitation to slow down - to savor the time, care, and craft that shape our vision of hospitality. Our cuisine is rooted in Italian tradition, yet open to the world: a continuous dialogue between heritage and inspiration, where classic flavors meet global influences.

From stocks to sauces, from freshly rolled pasta to delicate preparations, everything we serve is made entirely in-house. Each ingredient is carefully selected and transformed with respect, patience, and passion.

Our wish is to make you feel truly welcomed — to offer you a moment of pause and pleasure, where taste, warmth, and beauty come together in harmony. A simple gesture of care, dedicated to you.

Our homemade bread

FLATBREAD | 3

Indian paratha

WHOLE GRAIN SEED SOURDOUGH BREAD | 5

Lime and salt butter, Di Giovanna Gerbino Organic Extra Olive Oil

SEMOLINA SOURDOUGH

BREAD | 5

Lime and salt butter, Di Giovanna Gerbino Organic Extra Olive Oil

Starters

SCALLOP CARPACCIO | 27

Green asparagus, hazelnuts, caviar

AKAMI BLUEFIN TUNA | 24

Jasmine ceviche, grapefruit, peanut butter, nduja oil

BEEF TARTARE | 24

Celeriac tuna rémoulade, sesame tuille, estragon

DUCK BREAST | 28

Shrimp toast, bigarade sauce, orange

POTATO PANCAKES | 22

Salmon tartare, trout caviar, sour cream, dill

BLACK CAVIAR AMUR ROYAL

Citrus pancakes and sour cream
20 g | 40

Citrus pancakes and sour cream
30 g | 58

OYSTER GILLARDEAU N2 | 8

Dressing to choose: mignonette or ponzu sauce

CHEESE SELECTION | 35

Sourdough bread with apricots and nuts

Primi Piatti

SPAGHETTI | 22

Tomato sauce, lime zest, basil

SEAFOOD FUSILLI | 28

Cooked in fish broth, ginger, cherry tomatoes, shrimp and scallops

CASTELMAGNO RISOTTO | 28

White asparagus, morels, licorice

TRADITIONAL LASAGNA | 25

Bolognese ragù, béchamel sauce, lime zest

SMOKED EEL RISOTTO | 26

Dashi, trout caviar, dill

From the land

LAMB CHOPS | 42

Carrots, curcuma, tamarind sauce

BEEF WELLINGTON

(to share) | 84

Duxelles, celeriac purè, bordelaise sauce

AMERICAN RIB – EYE 100 g. | 19

Twice-prepared potatoes, Italian spinach, green pepper sauce

CHATEAUBRIAND

(to share) | 175

500 g. beef tenderloin, béarnaise sauce, seasonal vegetables

From the sea

SEA BASS | 38

Ash- and salt-baked, white asparagus, lardo, horseradish sauce

BLUEFIN TUNA | 42

Seasonal vegetables, ramsons sauce

SOLE (to share) | 76

In Mugnaia style, spinach, potato purée