
STARTERS

Gazpacho Soup

Cold refreshing vegetable soup, topped with a shrimp & tomato salsa

9

Mushroom Risotto

Trio of mushrooms tossed with Arborio rice, cream & Parmigiano-Reggiano cheese, touch of saffron

12

Antipasto

Fresh burrata mozzarella, roasted red peppers, prosciutto with basil oil & a fig balsamic reduction

13

Tuna Tartare

Ahi-Tuna, hass avocado, ceci bean hummus, teriyaki & sesame dressing, crisp tortilla chips

13

Pulpo

Grilled Spanish octopus with a lemon garlic sauce, served with baby arugula

13

Calamari Balsamico

Lightly fried squid rings tossed with a balsamic reduction, topped with Roma tomatoes & green scallions

13

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SALADS

Palazzo Salad

Organic greens tossed with a balsamic vinaigrette topped with toasted Pignoli & grape tomatoes

10

Caesar Salad

Crispy whole Romaine hearts with a pancetta anchovy dressing, topped with garlic croutons & shaved parmesan cheese

11

Spring Mix Salad

Baby arugula, fennel & pears tossed with a raspberry vinaigrette, candied walnuts & feta cheese

12

SIDES

Whipped Mashed Potatoes

7

Candied Sweet Potatoes

8

Sautéed or Grilled Assorted Vegetables

8

Sautéed Spinach with Garlic & Oil

8

Broccoli Rabe with Garlic & Oil

8

Penne or Linguine Marinara

12

PASTAS

Shrimp & Broccoli Rabe Ravioli

Home Made plump pillows of pasta tossed with shiitake mushrooms, ceci beans & roma tomatoes, garlic & oil sauce

20

Penne Palazzo

Pennette tossed with chicken, sun-dried tomatoes with a marinara sauce topped with goat cheese

20

Rigatoni Bolognese

Rigatoni tossed with ground veal, pork & beef with a touch of cream

20

Gnocchi Gamberetti Alfredo

Fresh potato pasta tossed with baby shrimp, roma tomatoes, pecorino Romano in a cream sauce

21

Seafood Pescatore

Fresh black linguine tossed with Lobster, shrimp, clams, mussels & scallops in a marinara sauce

24

ENTREES

Chicken Porcini

Chicken breast sautéed with porcini mushrooms, marsala wine sauce, served with sweet potatoes

20

Veal & Shrimp

Veal scaloppini (Milk fed) sautéed with shrimp, prosciutto & sweet peas in a sherry wine sauce, crispy potato croquette

23

3 Musketeers

Veal, chicken & shrimp in a lemon white wine sauce, whipped potatoes & asparagus

23

Swai Fish

Fresh water white fish, francaise served with sautéed broccoli rabe

25

Salmon Steak

Atlantic salmon lightly blackened served with shrimp & asparagus risotto

25

Pork Chop

French cut pork chop, with garlic whipped potatoes & brussel sprouts, port-wine sauce

26

Gluten free & Vegetarian options available

Splitting charge \$6.50

Live Music Wednesday through Saturday night.

We ask for your patience, as everything is made to order.

Please refrain from all cell phone use during dinner.

