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## STARTERS

### Acorn Squash Soup

Squash, vegetables pureed with a vegetable stock, topped with a cinnamon cream & toasted pumpkin seeds

9

### Risotto Funghi

Arborio rice tossed with a trio of mushrooms, Parmigiano-Reggiano cheese, touch of cream

12

### Mozzarella Antipasto

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

12

### Meatballs

Veal, pork & beef tossed with a marinara sauce, topped with fresh herb ricotta

12

### Pulpo

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

12

### Calamari Balsamico

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

12

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Please visit our website [Palazzonj.com](http://Palazzonj.com)

## 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

### Arugula Salad

Baby arugula, fennel & radish tossed with fresh lemon juice, extra virgin olive oil topped with crumbled goat 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

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## PASTAS

### Pumpkin Ravioli

Home Made plump pillows of pasta tossed with an apple cider cream sauce, toasted pumpkin seeds

19

### Spaghetti Puttanesca

Fresh spaghetti tossed with caper, anchovies, olives & grilled eggplant in a pomodoro sauce

19

### Penne Palazzo

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

20

### Rigatoni Fresca

Fresh rigatoni tossed with sweet Italian sausage, northern beans, roma tomatoes & broccoli florets, garlic & oil sauce

20

### Seafood Pescatore

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

24

## ENTREES

### Chicken Portabello

Chicken breast sautéed with mushrooms, marsala wine sauce, served with a crispy potato croquette

20

### Veal Toscana

Veal scaloppini (Milk fed) sautéed with asparagus, shiitake mushrooms in a gorgonzola cream sauce, served with whipped potatoes

22

### Pork Milanese

French cut pork loin, breaded & sautéed topped with baby arugula, Bermuda onions & tomatoes

25

### Ahi-Tuna

Yellow fin tuna steak marinated, pan roasted & served rare with sautéed broccoli rabe

25

### Duck

Roasted long Island duck with an orange sauce, sautéed spinach & mushroom risotto

27

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.

