
STARTERS

Mushroom Soup

Trio of mushrooms and vegetables pureed
with a chicken broth

8

Risotto Gamberetti

Arborio rice tossed with shrimp & asparagus,
Parmigiano-Reggiano cheese, touch of cream

12

Mozzarella Caprese

Fresh buffalo mozzarella, roma tomatoes
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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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

Italian Salad

Romaine, chick peas, Bermuda onions, olives & bleu cheese
tossed with garlic, extra virgin olive oil, oregano dressing

11

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

Chicken & Mushroom Ravioli

Home Made plump pillows of pasta tossed with shiitake mushrooms, northern beans & sun-dried tomatoes, in a garlic & oil sauce

19

Spaghetti Carbonara

Fresh spaghetti tossed with smoky bacon, onions, cream & cheese topped with a sunny side egg

19

Penne Palazzo

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

20

Rigatoni Calamari

Fresh rigatoni tossed with squid rings, fresh basil in a pomodoro sauce

20

Seafood Pescatore

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

24

ENTREES

Chicken Scarpariello

Chicken breast sautéed with sweet Italian sausage, potatoes, onions & hot cherry peppers, veal sauce touch of vinegar

20

Veal Francaise

Veal scaloppini (Milk fed) sautéed with artichoke hearts, white wine lemon sauce, candied sweet potatoes

22

Pork Chop

French cut chop, pan roasted topped with a port-wine sauce served with pancetta & scallion whipped potatoes & sautéed spinach

25

Salmon

Atlantic Salmon lightly blackened served with black beans, garbanzo beans & roma tomatoes

25

Sea Grill

Fish of the day, lobster tail & shrimp served with sautéed asparagus & saffron risotto

29

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.

