
STARTERS

Black Bean Soup

Black beans, vegetables & pancetta pureed with a chicken broth, topped with a sherry cream & crisp tortilla chips

9

Bruschetta

Toasted baguettes topped with roma tomatoes, Bermuda onions, basil & garlic

12

Antipasto

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

13

Eggplant Rollatine

Eggplant stuffed with three cheeses, topped with marinara sauce & mozzarella cheese

13

Pulpo

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

14

Calamari Balsamico

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

14

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SALADS

Palazzo Salad

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

11

Caesar Salad

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

12

Arugula Salad

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

9

Penne or Linguine Marinara

12

PASTAS

Penne Palazzo

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

21

Spaghetti Puttanesca

Fresh pasta tossed with grilled eggplant, anchovies, capers, olives & basil, fresh tomato sauce

21

Chicken & Mushroom Ravioli

Home made plump pillows of pasta tossed with northern beans, sun-dried tomatoes & sweet peas in a garlic & oil sauce

22

Spinach Fettuccine

Fresh spinach pasta tossed with lobster tail & shrimp, shiitake mushrooms, roma tomatoes in a light shrimp broth

24

Seafood Pescatore

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

25

ENTREES

Chicken Sorrento

Chicken breast with prosciutto, eggplant, spinach & fontina cheese, served with whipped potatoes

21

Veal Palazzo

Veal scaloppini (*Milk fed*) sautéed with artichoke hearts, sun-dried tomatoes in a Madeira wine sauce, crispy potato croquette

23

3 Musketeers

Veal, chicken & shrimp francaise, served with whipped potatoes & vegetables

24

Tuna Steak

Yellow fin Ahi-tuna, marinated pan roasted served *rare* with sautéed broccoli rabe

25

Pork Chop

French cut pork loin, pan roasted with a port-wine sauce, rosemary butter potatoes & sautéed spinach

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.

