

Palazzo's Lunch Menu

SALADS

Palazzo Salad.....\$8
Baby greens, balsamic vinaigrette,
Pignoli & grape tomatoes

Arugula Salad\$8
Baby arugula, fennel, radish tossed with e.v.o.o,
fresh lemon juice, topped with goat cheese

Caesar Salad.....\$8
Whole Romaine hearts, pancetta anchovy dressing,
garlic croutons, shaved parmesan cheese

Rusticana Salad.....\$8
Mix-greens, balsamic vinaigrette, raisins, walnuts,
Roma tomatoes & Gorgonzola cheese

Add Grilled Chicken\$5
Add Blackened Chicken.....\$5
Add 3 Jumbo Shrimp.....\$6
Add Filet Mignon.....\$7

STARTERS

Escarole & Bean Soup.....\$7
Northern beans, escarole simmered in a
chicken broth, touch of marinara

Antipasto.....\$10
Fresh burrata mozzarella, roasted red peppers, peperoncino,
prosciutto, basil oil & fig balsamic reduction

Calamari Balsamico.....\$10
Lightly fried squid rings tossed with a balsamic
reduction, green scallions & tomatoes

Zucchini Fritti.....\$10
Crispy green zucchini, panko breadcrumbs
& cheese mixture, roasted garlic dipping sauce

Bruschetta.....\$10
Toasted Tuscany bread, topped with roma
tomatoes, garlic & fresh basil

SANDWICHES & WRAPS

Miami - Boneless chicken breast, smoked bacon, gouda cheese, field greens, barbecue sauce....\$12
Key West - Blackened Tilapia, Bermuda onions, arugula, Roma tomatoes, pink tartar sauce....\$13
New York - Filet Mignon with caramelized onions, roasted red peppers, Fontina cheese.....\$13
California - Grilled eggplant, roasted red peppers, zucchini, squash, goat cheese.....\$10
Chicken Cutlet- Breaded chicken, roasted peppers, fresh mozzarella, pesto mayonnaise.....\$12
Chicken wrap - Grilled chicken, chopped tomatoes, honey mustard and arugula\$11
Vegetable wrap - Grilled assorted vegetables and fresh Bufala mozzarella\$10
Roast Turkey wrap - Peppered turkey, arugula and Brie cheese, honey mustard.....\$11

All sandwiches and wraps served with homemade French fries or
Mix-Green Salad. Substitute Caesar or Arugula salad for \$1

Pasta

Capellini Classico.....\$13
Angel hair pasta, tomato & basil sauce,
Vermont goat cheese

Penne Vodka.....\$14
Pennette with tomato, cream
& vodka with Fresh basil

Rigatoni Melanzana.....\$15
Fresh rigatoni tossed with grilled eggplant,
Pomodoro sauce, fresh herb ricotta

Linguine Nostra.....\$18
White linguine tossed with shrimp, clams,
mussels & squid in a marinara sauce

Entrees

Eggplant Parmesan.....\$15
Fried eggplant with marinara sauce
& cheese served with penne pasta

Pollo Limone.....\$16
Boneless chicken breast with a white wine lemon
sauce, spinach & a potato croquette

Tilapia Piccata.....\$17
Pan roasted with a white wine lemon caper sauce,
sautéed broccoli rabe & candied sweet potatoes

Veal Marsala.....\$18
Veal scaloppini sautéed with a Marsala,
mushroom wine sauce, sautéed spinach

Omelette.....\$13

3 eggs with asparagus & mozzarella, hash browns

*Substitute Gluten Free or whole wheat Pasta \$2

Three Course Pre-fix lunch menu (Monday-Saturday \$22)

Gluten Free Options Available

Chef John Giglio