

Appetizers

Calamari Fritti

A Palazzo favorite. crisp fried Squid served with ammoglio and fresh lemon 9.99

Bruschetta

Five pieces of Rustic Bread brushed with garlic-olive oil, grilled and topped with chevre and a fresh tomato-olive relish 7.99

Melanzane

Eggplant layered with pomodoro sauce and three cheeses, then baked and finished with fresh basil 6.99

Torte Di Granchio

2 lump Crab Cakes oven baked and served on a bed of corn and red pepper salsa 9.99

Piatto di Antipasto

Assorted old world style meats, cheeses, and vegetables 9.99

Ravioli Fritti

Homemade Ravioli, fried crisp and served with pomodoro sauce Small 7.99 Large 13.99

Salsiccie e Peperoni

Hot or Mild Italian Sausage tossed with mixed roasted peppers, potatoes, onions, and plum tomatoes 8.99

Tuffo di Carciofo e Spinachi

Our house made Spinach and Artichoke dip served hot with tortilla chips 7.99

Minestra con Funghi

Mixed Mushrooms in a creamy broth, finished with a splash of spumante wine
c 2.99 b 3.99

Insalata del Palazzo

Baby Greens, tomatoes, red onions, mushrooms, kalamata olives, and chevre tossed in sweet garlic balsamic vinaigrette 7.99

Quiche Salad

A Grilled Vegetable Quiche in a bed of mixed greens, candied nuts, red peppers, strawberries, goat cheese, and a port wine vinaigrette 10.99

Spinachi e Salmone

Grilled Salmon Steak over a spinach, red-onions, walnuts, and mandarin orange salad tossed with bacon dressing 14.99

Insalata d' Angelo

Butter Bibb Lettuce, strawberries, red onions, toasted pine nuts, and gorgonzola with creamy poppy seed dressing 8.99

Caesar Salad*

Crisp Romaine, house made croutons, anchovies, parmesan crisp, and our caesar dressing* 7.99

Insalata Bistecca*

Choice Sirloin Steak, grilled to order,* sliced and served over a salad of mixed greens, tomatoes, red onions, & house croutons dressed with blue cheese & balsamic glaze 15.99

Salad add-ons: Chicken 2.99-Shrimp 7.50-Salmon 7.50-Steak 7.50

Soup

Zuppa del Giorno

Today's special savory, creamy, or infused soup c 2.99 b 3.99

From the Oven

Served with warm bread and soup or house salad

...al Parmesan

Breaded Veal or Chicken medallions baked with three cheeses and pomodoro sauce
v 19.99 c 16.99

Lasagna

House made with six layers, four cheeses and pomodoro sauce. Finish with bolognese or pomodoro sauce 16.99

Ziti al Palazzo

Tube-Shaped Pasta, sausage, meatballs, tomato sauce, and four cheeses, baked in our brick oven 15.99

Crab & Lobster Manicotti

Lump Crab and Lobster with corn, spinach, ricotta & mozzarella cheeses in a palomino sauce 16.99

Groups of 8 people or more will be billed on one check only and may be subject to an 18% gratuity
Split plate charge of \$3.95

Pasta

Served with warm bread and soup or house salad

Fettuccine Alfredo con Pollo

Fettuccine and Chicken served with our house made alfredo sauce 15.99

Ravioli alla Palazzo

A blend of beef, veal, pork, and spinach stuffed pasta with your choice of pomodoro or bolognese sauce 15.99

Tortellini con Pesto

Cheese Tortellini, grilled chicken and asparagus dressed with pesto cream sauce 16.99

Pasta alla Battaglia

Whole Wheat Fettuccine, grilled seasonal vegetables, roasted garlic, fresh mozzarella and a light fresh herb olive oil 15.99

Penne Picante con Salsiccie e Verdure

Penne Pasta with traditional spicy vodka sauce, spicy sausage, basil, sun dried tomatoes, and onions 15.99

Capellini alla Mocerì

Basil Cappelini with pomodoro sauce, topped with an order of our melanzane (eggplant) 16.99

Linguine alla Pescatore

Shrimp, swordfish, calamari, mussels, clams, and salmon in a spicy tomato broth 17.99

Agnolotti Con Gorgonzola

Mountain gorgonzola filled oval pasta tossed with grilled chicken, bacon onion, hungarian peppers and romesco sauce 15.99

Pollo Con Broccoli

Bowtie Pasta & sautéed chicken tossed with broccoli, and sundried tomato pesto 15.99

Fettuccine con Salsiccie

Spicy or Mild Sausage with roasted peppers, plum tomato roasted onions, and pomodoro 15.99

Pasta Classica

Combine any classic pasta shape and your choice of our house made sauces 12.99

Fettuccine Di Gamberi E Granchio

Saffron infused fettuccine tossed with sautéed shrimp and a light saffron cream sauce then topped with an oven baked crab cake 18.99

Ravioli con Crema Di Pomodoro

Cheese filled Pasta Pillows with tomato cream sauce and fresh basil 15.99

Pasta add-ons: Baked Cheese, Chicken, Meatballs, Sausage, Bacon, Shrimp, or Salmon.

Ask your Server for Pricing

Gluten Free Spaghetti substitution 1.50

Entrees

Served with warm bread and soup or house salad

Manzo Di Bruciato*

10oz Sirloin Steak blackened and layered with grilled roma tomatoes, fresh mozzarella, and onion jam served with mashed potatoes and grilled asparagus 17.99

Costate di Agnello*

Lollipop style Lamb Chops, garlic and rosemary marinated then char-grilled to your liking* served with fresh vegetables and mashed potatoes six bones 29.99

Bistecca Alla Fiorentina

14oz. Well marbled Rib-Eye Steak char grilled to perfection and accompanied by garlic wilted spinach and mashed potatoes. A true Tuscan favorite 20.99

Scallopini alla Picatta

Sautéed Chicken Breast or Veal Medallions, lemon butter sauce and capers on a bed of cappelini and olive oil chicken 16.99 veal 20.99

Scallopini alla Marsala

Sautéed Chicken Breast or Veal Medallions, wild mushrooms, and marsalla demi glaze on a bed of cappelini and olive oil chicken 16.99 veal 20.99

Gamberi alla Arancione

Bacon wrapped shrimp oven baked and crowned with an orange and almond scampi butter with mashed potatoes 19.99

Salmone alla Griglia

Grilled Salmon Filet over roasted sweet potatoes and garlic braised spinach with a lemon butter sauce 16.99

Sword fish Alla Caponata

Swordfish marinated in garlic, lemon, and olive oil grilled and served atop sweet pea risotto, with eggplant caponata and romesco sauce 17.99

Sole con Polpa di Granchio

House breaded Sole sautéed golden brown with a fresh lemon and crab pan sauce. 17.99

Risotto Salmone

Atlantic Salmon and arborio risotto cooked to order with grilled seasonal vegetables and a touch of fresh chopped herbs. 16.99

*"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."