

Fully Licensed (BYO Wine only)

[www.palazzorestaurant.com.au](http://www.palazzorestaurant.com.au)

The Choice for all Occasions ❖ Enquire about our Function Packages.

## ENTREE

<b>OYSTERS NATURAL</b> GF ½ Dozen \$24.00	1 Dozen \$40.00
Served with Raspberry Vinaigrette.	
<b>OYSTERS KILPATRICK</b> GF ½ Dozen \$26.00	1 Dozen \$43.00
Baked with bacon and worcestershire sauce .	
<b>OYSTERS MORNAY</b> GF ½ Dozen \$26.00	1 Dozen \$43.00
Baked with cheese sauce and gratinated.	
<b>ANTIPASTO serves (2)</b> GF	\$32.00
A selection of cured meats, cheese and marinated vegetables.	
<b>HOT PAN-FRIED OLIVES</b> V, GF	\$9.50
With chilli and herbs.	
<b>ARANCINI (4)</b> V	\$17.00
Homemade rice balls lightly crumbed and fried.	
<b>HOME MADE MEATBALLS (4)</b>	\$17.50
Traditional tomato sauce, garlic, oregano and roasted capsicum.	
<b>MARINATED BABY OCTOPUS</b> GF	\$16.50
Pickled with homemade vinaigrette, celery, onion, carrot and herbs.	
<b>SALT AND PEPPER SQUID</b> GF available	\$22.00
Spiced and lightly fried with shallots, garlic & lime aioli.	
<b>MUSSELS PESCATORA</b> GF	\$28.00
Local Mussels Cooked in a rich Napoli sugo with garlic, basil and white wine.	
<b>GRILLED SAGANAKI</b> V	\$18.00
Grilled Greek style cheese, with EVOO and lemon.	
<b>SPANISH CHORIZO</b> GF	\$15.00
Sliced and grilled with roast peppers and caramelised onion	

## SALADS

<b>CAESAR</b>	\$19.50
Coz lettuce, crispy bacon, poached egg, croutons, shaved parmesan and Mustard Dressing.	
<b>With Chicken</b>	\$25.50
<b>MORROCAN CHICKEN TENDERS</b> GF	\$25.50
Spiced chickpeas, roast bell pepper, cherry tomato, cucumber, onion mix leaf and honey mustard dressing.	
<b>CHICKEN GREEK SALAD</b> GF	\$25.50
Chicken Fillets with mix lettuce, tomatoes, olives, Feta cheese, red onions, olive oil & herbs.	
<b>INSALATA BOCCONCINI e POMODORO</b> V, GF	\$17.50
Ripe tomato, bocconcini, basil, salt flakes, cracked pepper and evo.	
<b>PEAR, SHAVED GRANA PADANO, ROQUETTE SALAD</b>	\$14.50
with aged balsamic and olive oil. V, GF	
<b>ITALIAN SALAD</b> V, GF	\$11.50
Mix leaf, olives, tomato, cucumber and balsamic olive oil dressing	
<b>GREEK SALAD</b> V, GF	\$12.50
Mixed leaf salad with olives, tomatoes, cucumbers, red onions, Feta cheese, lemon, oregano and olive oil dressing.	

## SIDES

<b>ROSEMARY GARLIC POTATOES</b> V	\$10.00
<b>SEASONAL SAUTEED VEGETABLES</b> V, GF	\$13.50
<b>CREAMY MASH POTATO</b> V, GF	\$10.00
<b>BOWL OF CHIPS WITH AIOLI</b> V	\$12.00

## BREADS

GF available

<b>GARLIC &amp; HERB FOCACCIA</b> V	\$12.00
Garlic, oregano, salt flakes, olive oil.	
<b>GARLIC &amp; CHEESE FOCACCIA</b> V	\$16.00
Focaccia, garlic, mozzarella cheese, oregano.	
<b>ROSEMARY SEA SALT FOCACCIA</b> V	\$14.00
Italian flat bread, rosemary, sea salt, olive oil.	
<b>WARM PESTO FOCACCIA</b> V	\$15.50
With shaved Grana Padano and basil pesto drizzle.	
<b>BRUSCHETTA AL POMODORO</b> V	\$18.00
Pizza base topped with fresh tomato, Spanish onion, basil, garlic & EVOO.	

## MAINS

All main meals served with seasonal vegetables and potatoes or chips only.

### PREMIUM QUALITY GRASS FED STEAKS

Grilled to your liking.

<b>PORTERHOUSE 350g</b> GF	\$42.00
<b>EYE FILLET 300g</b> GF	\$50.00

Choice of sauce - add \$3.00

Mushroom jus & cream ❖ Red wine jus  
Peppercorn jus & cream ❖ House made herb garlic butter

<b>VEAL FUNGHI</b> GF available	\$36.00
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Pan fried veal cooked in a mushroom cream sauce.

<b>VEAL AL PEPE VERDE</b> GF available	\$36.00
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Pan fried veal cooked in a peppercorn cream sauce.

<b>VEAL SCHNITZEL</b>	\$34.00
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Lightly crumbed veal with herbs and spices.

<b>VEAL PARMIGIANA</b>	\$36.50
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Lightly crumbed veal with herbs and spices, topped with Napoli Sauce and mozzarella cheese.

<b>VEAL SALTIMBOCCA ALLA ROMANA</b> GF available	\$38.00
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Veal topped with prosciutto, sage, cooked in white wine jus.

<b>CHICKEN SCHNITZEL</b>	\$28.50
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Lightly crumbed Chicken with herbs and spices.

<b>CHICKEN PARMIGIANA</b>	\$30.00
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Lightly crumbed Chicken with herbs and spices, topped with Napoli Sauce and mozzarella cheese.

<b>CHICKEN PEPPERONATA</b> GF	\$29.50
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Chicken Breast ,garlic, mushroom roast peppers, onion, olives and Napoli sauce.

<b>CHICKEN GAMBERI PROSECCO</b> GF	\$35.50
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Chicken breast oven baked, with king prawns, braised leek cooked in a prosecco cream sauce.

<b>GAMBERI AL PICCANTE</b> GF	\$39.50
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Pan fried chilli king prawns, capsicum, tomato, basil, served with arborio rice and seasonal vegetables

<b>GAMBERI ALLAGLIO</b> GF	\$39.50
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Pan fried garlic King prawns, cream, caramelised onion and white wine, served with arborio rice and seasonal vegetables

<b>SALT AND PEPPER SQUID</b> GF available	\$34.00
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Spiced and lightly fried with shallots and garlic lime aioli, served with chips.

<b>FISH OF THE DAY</b> GF available	Market Price
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Sorry no Split Bills ❖ Prices subject to change without notice.

Please note: We endeavour to take all precautions to cater for all dietary requirements, however due to restaurant meal preparation, Palazzo Restaurant is unable to 100% guarantee the absence of these allergens from all menu items.

# GOURMET PIZZAS

**ORTOLANO** v \$21.50 / \$26.50

Napoli, Mozzarella, Feta, Roasted Capsicum, Eggplant, Potato, Zucchini, Pumpkin, Basil Pesto.

**BADA BING** \$21.50 / \$26.50

Napoli, Mozzarella, Italian Sausage, Roasted Capsicum, Hot Salami, Onion, Olives, Chilli.

**TANDOORI CHICKEN** \$21.50 / \$26.50

Napoli, Mozzarella, Tandoori Marinated Chicken, Spinach, Onion, Tomato, Tzatziki.

**FOUR CHEESES** v \$21.50 / \$26.50

Napoli, Mozzarella, Gorgonzola, Feta and shaved Grana Padano

**LAMB PIZZA** \$22.50 / \$27.50

Marinated Lamb with fresh Tomato, Spanish Onion, Feta Cheese, Olives, Tzatziki.

## TRADITIONAL PIZZA

**MEDIUM 11" \$19.50 ❖ LARGE 13" \$23.50**

**PALAZZO SPECIAL**

Tomato, Cheese, Leg Ham, Mushrooms, Olives, Capsicum, Onions, Hot Salami.

**MARGHERITA** v

Tomato, Double Cheese, Oregano.

**MUSHROOM** v

Tomato, Cheese, Double Mushroom.

**SPAGNOLA**

Tomato, Cheese, Anchovies, Olives, Capsicum.

**PRIMAVERA**

Tomato, Cheese, Leg Ham, Mushroom.

**AMERICAN STYLE**

Tomato, Cheese, Hot Salami, Capsicum.

**NAPOLETANA**

Tomato, Cheese, Anchovies, Olives, Oregano.

**CAPRICCIOSA**

Tomato, Cheese, Leg Ham, Mushrooms, Olives.

**AUSSIE**

Tomato, Cheese, Leg Ham, Egg.

**HAWAIIAN**

Tomato, Cheese, Leg Ham, Pineapple.

**MEAT LOVERS**

Tomato, Cheese, Leg Ham, Salami, Bacon. (BBQ Sauce optional)

**MARINARA**

Tomato, Cheese, Mixed Seafood, Garlic.

**AUSTRALIAN**

Tomato, Cheese, Bacon, Egg.

**VEGETARIAN** v

Tomato, Cheese, Mushroom, Olives, Capsicum, Onions.

**CHICKEN**

Tomato, Cheese, Chicken, Pineapple. (BBQ Sauce optional)

**MESSINESA** v

Tomato, Cheese, Eggplant, Artichoke Hearts, Garlic.

## KIDS MEALS

**CHICKEN NUGGETS (6) & CHIPS** \$15.00

**KIDS CALAMARI (6) & CHIPS** \$15.00

**PENNE BOLOGNESE OR NAPOLI SAUCE** \$15.00

## DESSERTS

**CHOCOLATE MOUSSE** GF \$12.50

**PANNACOTTA** GF \$12.50  
Served with poached fruits.

**STICKY DATE PUDDING** \$15.00

Served with butterscotch sauce & Ice Cream.

**MIXED BERRY CREPE** \$15.00

Served with ice cream.

**MEDIUM 11"**



**LARGE 13"**

**CASALINGA** v \$21.50 / \$26.50

Fresh Tomato, Fior Di Latte Cheese, Eggplant, Zucchini, Basil, Sundried Tomato, Garlic.

**PROSCIUTTO E RUCOLA** \$22.50 / \$27.50

Napoli, Prosciutto, Fior Di Latte Cheese, Roquette, Sundried Tomato, Shaved Parmesan.

**SALMONE** \$23.50 / \$28.50

Napoli, Fior Di Latte Cheese, Roquette, Capers, Spanish Onion, Smoked Salmon

**FANTASEA** **MEDIUM SIZE ONLY** \$27.00

Mixed selection of fresh Seafood; Prawns, Calamari, Scallops, Garlic, Fresh Tomato with Fior Di Latte Cheese, Roquette (chilli Optional)

**NO HALF / HALF ON GOURMET & TRADITIONAL PIZZAS**

## PASTA

**WITH THE SAUCE OF YOUR CHOICE.**

Spaghetti, Fettuccine, Veal Tortellini, Penne

House Made Gnocchi add \$4.00 ❖ Low in Gluten Pasta add \$3.00

**PANNA & FUNGHI E SPINACI** v \$26.50

Mushroom, cream and spinach.

**POLLO FUNGHI E AVOCADO** \$28.50

Chicken, mushroom, avocado, tossed in a white wine cream sauce.

**BOSCAIOLA** \$26.50

Italian sausage, capsicum, tomato, garlic and Napoli sauce.

**AMATRICIANA** \$26.50

Bacon, onion, garlic, Napoli sauce and hint of chilli.

**CARBONARA** \$26.50

Bacon, cheese, egg, cracked pepper and cream.

**CALABRESE** \$26.50

Hot salami, olives, roast peppers, chilli and Napoli sauce.

**PESTO** v \$26.50

Homemade pesto, sundried tomato, basil, pine nuts, Grana Padano, cream and roquette.

**MAESTOSA** \$26.50

Mushroom, bacon, Napoli Sauce and a touch of cream.

**ORTOLANA** v \$26.50

Fresh seasonal vegetables with Napoli sauce.

**GORGONZOLA** v \$28.50

Italian blue cheese, in a light cream sauce.

**NAPOLETANA** v \$26.00

Napoli sauce with fresh basil.

**BOLOGNESE** \$26.00

Traditional meat sauce.

**LASAGNA** \$27.50

Layers of pasta sheets, bolognaise sauce, leg ham, bechamel.

**CANNELLONI** v \$26.50

Filled with ricotta, spinach, and Napoli sauce.

**SALMONE** \$29.50

Smoked salmon, Napoli Sauce, onion, garlic, cream and spinach.

**MARINARA** \$36.50

Mussels, prawns, scallops, calamari, garlic, white wine & olive oil

**PESCATORE** \$36.50

Mussels, prawns, scallops, calamari, garlic and Napoli Sauce.

**PAELLA** GF \$38.00

Spanish style rice dish with king prawns, mussels, chicken, chorizo sausage, tomato, roast peppers, peas and saffron.

**SEE OUR SPECIALS BOARD FOR DESSERTS OF THE DAY.**

**APPLE, WALNUT & CARAMEL CREPE** \$15.00

Served with ice cream.

**NUTELLA PIZZA** GF available \$22.00

With Toasted Almonds & Fresh Strawberries.

**TIRAMISU** \$15.00

**CREME BRULEE** GF \$15.00

**MIXED GELATI** GF \$10.00