

# GOURMET PIZZAS

MEDIUM ❖ LARGE ❖ FAMILY

	M	L	F
<b>ORTOLANO</b> Napoli, Mozzarella, Feta, Roasted Capsicum, Eggplant, Potato, Zucchini, Pumpkin, Basil Pesto.	\$17.90	\$23.50	\$27.50
<b>BADA BING</b> Napoli, Mozzarella, Italian Sausage, Roasted Capsicum, Hot Salami, Onion, Olives, Chilli.	\$17.90	\$23.50	\$27.50
<b>TANDOORI CHICKEN</b> Napoli, Mozzarella, Tandoori Marinated Chicken, Spinach, Onion, Tomato, Tzatziki.	\$17.90	\$23.50	\$27.50
<b>FOUR CHEESES</b> Napoli, Mozzarella, Gorgonzola, Feta and shaved Grana Padano	\$17.90	\$23.50	\$27.50
<b>LAMB PIZZA</b> Marinated Lamb with fresh Tomato, Spanish Onion, Feta Cheese, Olives, Tzatziki.	\$18.90	\$24.50	\$28.50
<b>CASALINGA</b> Fresh Tomato, Fior Di Latte Cheese, Eggplant, Zucchini, Basil, Sundried Tomato, Garlic.	\$17.90	\$23.50	\$27.50
<b>PROSCIUTTO E RUCOLA</b> Napoli, Prosciutto, Fior Di Latte Cheese, Roquette, Sundried Tomato, Shaved Parmesan.	\$18.90	\$24.50	\$28.50
<b>SALMONE</b> Napoli, Fior Di Latte Cheese, Roquette, Capers, Spanish Onion, Smoked Salmon	\$19.90	\$25.90	\$29.50
<b>FANTASEA MEDIUM SIZE ONLY</b> Mixed selection of fresh Seafood; Prawns, Calamari, Scallops, Garlic, Fresh Tomato with Fior Di Latte Cheese, Roquette (chilli Optional)	\$25.90		

No half and half on gourmet pizza range.

## DESSERTS

Ask when ordering about Dessert of the day

<b>CHOCOLATE MOUSSE</b>	\$7.50
<b>PANNACOTTA</b> Served with poached fruits.	\$8.50
<b>STICKY DATE PUDDING</b> Served with butterscotch sauce & Ice Cream.	\$10.90
<b>MIXED BERRY CREPE</b> Served with ice cream.	\$10.90
<b>APPLE, WALNUT &amp; CARAMEL CREPE</b> Served with ice cream.	\$10.90
<b>NUTELLA PIZZA</b> With Toasted Almonds & Fresh Strawberries.	\$16.90
<b>TIRAMISU</b>	\$9.50
<b>MIXED GELATI</b>	\$7.90

# TRADITIONAL PIZZA

ANY MEDIUM \$15.00

ANY LARGE \$17.50 ❖ ANY FAMILY \$22.50

- PALAZZO SPECIAL**  
Tomato, Cheese, Ham (Leg Ham optional), Mushrooms, Olives, Capsicum, Onions, Hot Salami.
- MARGHERITA**  
Tomato, Double Cheese, Oregano.
- MUSHROOM**  
Tomato, Cheese, Double Mushroom.
- SPAGNOLA**  
Tomato, Cheese, Anchovies, Olives, Capsicum.
- PRIMAVERA**  
Tomato, Cheese, Ham (Leg Ham optional), Mushroom.
- AMERICAN STYLE**  
Tomato, Cheese, Hot Salami, Capsicum.
- NAPOLETANA**  
Tomato, Cheese, Anchovies, Olives, Oregano.
- CAPRICCIOSA**  
Tomato, Cheese, Ham (Leg Ham optional), Mushrooms, Olives.
- AUSSIE**  
Tomato, Cheese, Ham (Leg Ham optional), Egg.
- HAWAIIAN**  
Tomato, Cheese, Ham (Leg Ham optional), Pineapple.
- MEAT LOVERS**  
Tomato, Cheese, Ham (Leg Ham optional), Salami, Bacon. (BBQ Sauce optional)
- MARINARA**  
Tomato, Cheese, Mixed Seafood, Garlic.
- AUSTRALIAN**  
Tomato, Cheese, Bacon, Egg.
- VEGETARIAN**  
Tomato, Cheese, Mushroom, Olives, Capsicum, Onions.
- CHICKEN**  
Tomato, Cheese, Chicken, Pineapple. (BBQ Sauce optional)
- MESSINESA**  
Tomato, Cheese, Eggplant, Artichoke Hearts, Garlic.



**ALL MAJOR CREDIT CARDS ACCEPTED**  
Alcohol buyers must be over 18 years of age.  
**Prices & Promotions** subject to change without notice

**DELIVERY FEE \$5.00 APPLIES**

# Palazzo

Ristorante - Pizzeria - Functions

27 Wests Road, Maribyrnong

**The Choice for all Occasions**

Corporate & Private Functions  
Menus tailored to suit your Needs

Fully Licensed  
(BYO Wine only)

home delivery - take away

**9317 3444**

**9317 3499**

minimum order \$15

VIP No



**Delivery Hours Open**  
7 nights

Sunday to Thursday 4.30pm - 9.30pm  
Friday & Saturday 4.30pm - 10.00pm

\*Trading hours subject to change without notice.

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

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## ENTREE

<b>OYSTERS NATURAL</b> Served with Raspberry Vinaigrette.	½ Dozen \$19.50	1 Dozen \$36.00
<b>OYSTERS KILPATRICK</b> Baked with bacon and worcestershire sauce .	½ Dozen \$22.50	1 Dozen \$39.00
<b>OYSTERS MORNAY</b> Baked with cheese sauce and gratinated.	½ Dozen \$22.50	1 Dozen \$39.00
<b>HOT PAN-FRIED OLIVES</b> With chilli and herbs.		\$8.00
<b>ARANCINI (4)</b> Homemade rice balls lightly crumbed and fried.		\$14.00
<b>HOME MADE MEATBALLS (4)</b> Traditional tomato sauce, garlic, oregano and roasted capsicum.		\$15.00
<b>MARINATED BABY OCTOPUS</b> Pickled with homemade vinaigrette, celery, onion, carrot and herbs.		\$13.50
<b>SALT AND PEPPER SQUID</b> Spiced and lightly fried with shallots and garlic & lime aioli.		\$18.00
<b>MUSSELS PESCATORA</b> Local Mussels Cooked in a rich Napoli sugo with garlic basil and white wine.		\$23.50
<b>GRILLED SAGANAKI</b> Grilled Greek style cheese, with EVOO and lemon.		\$15.00
<b>ANTIPASTO serves (2)</b> A selection of cured meats, cheese and marinated vegetables.		\$24.50
<b>SPANISH CHORIZO</b> Sliced and grilled with roast peppers and caramelised onion		\$12.50

## SALADS

<b>CAESAR</b> Coz lettuce, crispy bacon, poached egg, croutons, shaved parmesan and Mustard Dressing.		\$15.50
	<b>With Chicken</b>	\$21.00
<b>MORROCAN CHICKEN TENDERS</b> Spiced chickpeas, roast bell pepper, cherry tomato, cucumber, onion mix leaf and honey mustard dressing.		\$22.50
<b>CHICKEN GREEK SALAD</b> Chicken Fillets with mix lettuce, tomatoes, olives, Feta cheese, red onions, olive oil & herbs.		\$21.00
<b>INSALATA BOCCONCINI e POMODORO</b> Ripe tomato, bocconcini, basil, salt flakes, cracked pepper and eva.		\$14.00
<b>PEAR, SHAVED GRANA PADANO, ROQUETTE SALAD</b> with aged balsamic and olive oil.		\$9.50
<b>ITALIAN SALAD</b> Mix leaf, olives, tomato, cucumber and balsamic olive oil dressing		\$7.50
<b>GREEK SALAD</b> Mixed leaf salad with olives, tomatoes, cucumbers, red onions, Feta cheese, lemon, oregano and olive oil dressing.		\$9.50

## SIDES

<b>SOUP OF THE DAY</b>	\$9.00
<b>ROSEMARY GARLIC POTATOES</b>	\$8.50
<b>SEASONAL SAUTEED VEGETABLES</b>	\$13.00
<b>CREAMY MASH POTATO</b>	\$8.50
<b>CHIPS</b>	SMALL \$5.00    LARGE \$8.50

## BREADS

<b>GARLIC BREAD ROLL</b>	\$5.50
<b>GARLIC &amp; HERB FOCACCIA</b> Garlic, oregano, salt flakes, olive oil.	\$6.50
<b>GARLIC &amp; CHEESE FOCACCIA</b> Focaccia, garlic, mozzarella cheese, oregano.	\$12.50
<b>ROSEMARY SEA SALT FOCACCIA</b> Italian flat bread, rosemary, sea salt, olive oil.	\$8.50
<b>WARM PESTO FOCACCIA</b> With shaved Grana Padano and basil pesto drizzle.	\$11.00
<b>BRUSCHETTA AL POMODORO</b> Pizza base topped with fresh tomato, Spanish onion, basil, garlic & EVOO.	\$14.50

## PASTA

WITH THE SAUCE  
OF YOUR CHOICE.

Spaghetti, Fettuccine, Veal Tortellini, Penne	
House Made Gnocchi add \$3.00 ❖ Low in Gluten Pasta add \$3.00	
<b>PANNA &amp; FUNGHI E SPINACI</b> Mushroom, cream and spinach..	\$18.90
<b>POLLO FUNGHI E AVOCADO</b> Chicken, mushroom, avocado, tossed in a white wine cream sauce.	\$22.90
<b>BOSCAOILA</b> Italian sausage, capsicum, tomato, garlic and Napoli sauce.	\$18.90
<b>AMATRICIANA</b> Bacon, onion, garlic, Napoli sauce and a hint of chilli.	\$18.90
<b>CARBONARA</b> Bacon, cheese, egg, cracked pepper and cream.	\$18.90
<b>CALABRESE</b> Hot salami, olives, roast peppers, chilli and Napoli sauce.	\$18.90
<b>PESTO</b> Homemade pesto, sundried tomato, basil, pine nuts, Grana Padano, cream and roquette.	\$19.90
<b>MAESTOSA</b> Mushroom, bacon, Napoli Sauce and a touch of cream.	\$18.90
<b>ORTOLANA</b> Fresh seasonal vegetables with Napoli sauce.	\$18.90
<b>GORGONZOLA</b> Italian blue cheese, in a light cream sauce.	\$19.90
<b>NAPOLETANA</b> Napoli sauce with basil.	\$17.90
<b>BOLOGNESE</b> Traditional meat sauce.	\$18.90
<b>LASAGNA</b> Layers of pasta sheets, bolognaise sauce, leg ham, bechamel.	\$20.90
<b>CANNELLONI</b> Filled with ricotta, spinach and Napoli sauce.	\$20.90
<b>SALMONE</b> Smoked salmon, Napoli Sauce, onion, garlic, cream and spinach.	\$23.90
<b>MARINARA</b> Mussels, prawns, scallops, calamari, garlic, white wine & olive oil	\$26.50
<b>PESCATORE</b> Mussels, prawns, scallops, calamari, garlic and Napoli Sauce.	\$26.50
<b>PAELLA</b> Spanish style rice dish with king prawns, mussels, chicken, chorizo sausage, tomato, roast peppers, peas and Saffron.	\$26.50

## MAINS

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

<b>PREMIUM QUALITY GRASS FED STEAKS</b> Grilled to your liking.	
<b>PORTERHOUSE 350g</b>	\$34.00
<b>EYE FILLET 300g</b>	\$39.50
Choice of sauce - add \$3.00	
Mushroom jus & cream ❖ Red wine jus	
Peppercorn jus & cream ❖ House made herb garlic butter	
<b>VEAL FUNGHI</b> Pan fried veal cooked in a mushroom cream sauce.	\$29.50
<b>VEAL AL PEPE VERDE</b> Pan fried veal cooked in a peppercorn cream sauce.	\$29.50
<b>VEAL SCHNITZEL</b> Lightly crumbed veal with herbs and spices.	\$27.50
<b>VEAL PARMIGIANA</b> Lightly crumbed veal with herbs and spices, topped with Napoli Sauce and mozzarella cheese.	\$29.50
<b>VEAL SALTIMBOCCA ALLA ROMANA</b> Veal topped with prosciutto, sage, cooked in white wine jus.	\$31.50
<b>CHICKEN SCHNITZEL</b> Lightly crumbed Chicken with herbs and spices.	\$24.90
<b>CHICKEN PARMIGIANA</b> Lightly crumbed Chicken with herbs and spices, topped with Napoli Sauce and mozzarella cheese.	\$25.90
<b>CHICKEN PEPPERONATA</b> Chicken Breast ,garlic, mushroom roast peppers, onion, olives and Napoli sauce.	\$27.90
<b>CHICKEN GAMBERI PROSECCO</b> Chicken breast oven baked, with king prawns, braised leek cooked in a prosecco cream sauce.	\$29.90
<b>GAMBERI AL PICCANTE</b> Pan fried chilli king prawns, capsicum, tomato, basil, served with arborio rice and seasonal vegetables	\$35.00
<b>GAMBERI ALLAGLIO</b> Pan fried garlic King prawns, cream, caramelised onion and white wine, served with arborio rice and seasonal vegetables	\$35.00
<b>SALT AND PEPPER SQUID</b> Spiced and lightly fried with shallots and garlic lime aioli, served with chips.	\$26.90
<b>FISH OF THE DAY</b>	Market Price

## KIDS MEALS

<b>CHICKEN NUGGETS (6) &amp; CHIPS</b>	\$13.00
<b>KIDS CALAMARI (6) &amp; CHIPS</b>	\$13.00

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.

ALCOHOL & SOFT DRINKS AVAILABLE FOR DELIVERY