

## TRADITIONAL PIZZA

	SML	MED	LGE	FAM
<b>Palazzo Special</b> Tomato, Cheese, Ham, Mushrooms, Olives, Capsicum, Onions, Hot Salami	\$12.50	\$14.50	\$17.50	\$22.00
<b>Margherita</b> Tomato, Double Cheese, Oregano	\$12.50	\$14.50	\$17.50	\$22.00
<b>Mushroom</b> Tomato, Cheese, Double Mushroom	\$12.50	\$14.50	\$17.50	\$22.00
<b>Spagnola</b> Tomato, Cheese, Anchovies, Olives, Capsicum	\$12.50	\$14.50	\$17.50	\$22.00
<b>Primavera</b> Tomato, Cheese, Ham, Mushroom	\$12.50	\$14.50	\$17.50	\$22.00
<b>American Style</b> Tomato, Cheese, Hot Salami, Capsicum	\$12.50	\$14.50	\$17.50	\$22.00
<b>Napoletana</b> Tomato, Cheese, Anchovies, Olives, Oregano	\$12.50	\$14.50	\$17.50	\$22.00
<b>Capricciosa</b> Tomato, Cheese, Ham, Mushrooms, Olives	\$12.50	\$14.50	\$17.50	\$22.00
<b>Aussie</b> Tomato, Cheese, Ham, Egg	\$12.50	\$14.50	\$17.50	\$22.00
<b>Hawaiian</b> Tomato, Cheese, Ham and Pineapple	\$12.50	\$14.50	\$17.50	\$22.00
<b>Meatlovers</b> Tomato, Cheese, Ham, Hot Salami and Bacon	\$12.50	\$14.50	\$17.50	\$22.00
<b>Marinara</b> Tomato, Cheese, Mixed Seafood, Garlic	\$12.50	\$14.50	\$17.50	\$22.00
<b>Australian</b> Tomato, Cheese, Bacon, Egg	\$12.50	\$14.50	\$17.50	\$22.00
<b>Vegetarian</b> Tomato, Cheese, Mushrooms, Olives, Capsicum, Onions	\$12.50	\$14.50	\$17.50	\$22.00
<b>Chicken Pizza</b> Tomato, Cheese, Chicken, Pineapple	\$12.50	\$14.50	\$17.50	\$22.00
<b>Messinesa</b> Tomato, Cheese, Eggplant, Artichoke Hearts, Garlic	\$12.50	\$14.50	\$17.50	\$22.00
<b>Extras</b>	\$0.50	\$0.50	\$1.00	\$1.00
<b>Gourmet Extras</b>	\$0.50	\$0.70	\$1.00	\$1.50
<b>Gourmet Seafood / Meats / Leg Ham</b> Gluten Free Bases available in medium size. add \$4.50	\$1.00	\$1.50	\$2.00	\$2.50

## PALAZZO GOURMET PIZZAS

	MED
<b>Salmone</b> Napoli, Fior Di Latte Cheese, Roquette, Capers, Spanish Onion, Smoked Salmon	\$22.50
<b>Ortolano</b> Napoli, Mozzarella, Feta, Roasted Capsicum, Eggplant, Potato, Zucchini and Pumpkin with a Pesto Drizzle	\$18.50
<b>Tonno</b> Napoli, Fior Di Latte Cheese, Tuna, Capers and Spanish Onion With Lemon Pepper	\$18.50
<b>Fantasea</b> Mixed Selection Of Fresh Seafood; Prawns, Calamari, Scallops, Garlic, Fresh Tomato With Fior Di Latte Cheese And Roquette (Chilli optional)	\$22.50
<b>Bada Bing</b> Napoli, Mozzarella, Italian Sausage, Roasted Capsicum, Hot Salami, Onion, Olives and Hot Chilli	\$18.50
<b>Tandoori Chicken</b> Napoli, Mozzarella, Tandoori Marinated Chicken, Spinach, Onion, Tomato with Tzatziki Sauce	\$18.50
<b>Four Cheeses</b> Napoli, Mozzarella, Gorgonzola, Parmesan and Feta	\$18.50
<b>Lamb Pizza</b> Marinated Lamb with Fresh Tomato, Spanish Onion, Feta Cheese, Olives, Topped with Tzatziki Sauce	\$18.50
<b>Casalinga</b> Fresh Tomato, Fior Di Latte Cheese, Eggplant, Zucchini, Fresh Basil, Sun-Dried Tomato and Garlic	\$18.50
<b>Prosciutto e Rucola</b> Napoli And Prosciutto, Fior Di Latte Cheese, Roquette with Sun-Dried Tomato and Shaved Parmesan	\$18.50

**No half and half on gourmet pizza range.**

Gluten Free Bases available.

## DESSERTS

<b>Chocolate Mousse (GF)</b>	\$9.50
<b>Pannacotta (GF)</b> Served with Poached Fruits	\$9.50
<b>Sticky Date Pudding</b> Served with Butterscotch Sauce and Ice Cream	\$11.50
<b>Jamaican Banana Crepe</b> Served with Walnuts and Sultanas and Ice Cream	\$11.50
<b>Strawberry Crepes</b> Served with Ice Cream	\$11.50
<b>Nutella Pizza</b> With toasted Almonds, fresh Strawberries and Vanilla Bean Ice Cream	\$16.50
<b>Tiramisu</b>	\$11.00
<b>Fruit &amp; Cheese Platter</b>	\$16.50
<b>Mixed Gelati (GF)</b>	\$7.50

**See our Specials board for desserts of the day.**



Ristorante - Pizzeria - Functions

WELCOME TO PALAZZO  
RISTORANTE AND PIZZERIA

Organising a celebration? Enquire about our function rooms. Speak to our functions manager for a customised menu package.

## ENTRÉES

<b>Oysters Natural (GF)</b> Served with Lemon	½ dozen	\$16.50	dozen	\$27.50
<b>Oysters Mornay</b> Baked with a Cheese sauce and gratinated	½ dozen	\$17.50	dozen	\$28.50
<b>Oysters Kilpatrick (GF)</b> Baked with bacon and Worcestershire sauce	½ dozen	\$17.50	dozen	\$28.50
<b>Hot Pan-fried Olives (GF)</b> With Chilli and Fresh Herbs				\$7.50
<b>Arancini (6)</b> Homemade Rice Balls lightly Crumbed and Fried				\$14.50
<b>Antipasto (serves 2)</b> A selection of Cured Meats, Cheese and Marinated Vegetables				\$24.00
<b>Homemade Meatballs</b> Traditional Tomato, Garlic and Oregano sauce served with warm Focaccia				\$15.50
<b>Spanish Chorizo Sausage (GF)</b> Sliced and grilled with Caramelised Onion and Roasted Bell Peppers				\$10.50
<b>Baby Octopus (GF)</b> With Celery and Onions in a Lemon and EVO dressing				\$12.50
<b>Carpaccio of Smoked Salmon</b> Drizzled with Lemon, Olive Oil, Cracked Pepper, Avocado and Cucumber Salsa served with warm focaccia				\$16.00
<b>Trio of Dips</b> Please ask waiting staff for today's selection. Served with Focaccia				\$14.50
<b>Salt &amp; Pepper Calamari</b> Spiced and lightly fried with a Garlic Aioli				\$15.50
<b>Saganaki</b> Grilled Greek Style Cheese, Warm Focaccia with Lemon and Olive Oil dressing				\$14.50

## SALADS

<b>Caesar</b> Coz Lettuce, Crispy Bacon, Egg, Anchovies, Croutons, Shaved Parmesan and Dijon Mustard dressing				\$15.50
<b>With Chicken</b>				\$19.50
<b>With Smoked Salmon</b>				\$22.50
<b>With King Prawns</b>				\$24.00
<b>Chicken Greek Salad (GF)</b> Chicken Fillets with Mix Lettuce, Tomato, Olives, Feta Cheese, Red Onion, Olive Oil, Cucumber and Oregano				\$19.50
<b>Warm Chicken Salad (GF)</b> Chicken Fillets Served on crisp Lettuce, Cucumber with Sun-dried Tomatoes and Bacon with Balsamic Vinegar dressing				\$19.50
<b>Herb Crusted Chicken Salad</b> A salad of Mesculin Lettuce, Spanish Onion, Mango Pieces, Tomato, Cucumber and a Raspberry Vinaigrette				\$19.50
<b>Greek Salad (GF)</b> Mixed Leaf Salad with Olives, Tomatoes, Cucumbers, Red Onions, Feta Cheese, Lemon, Oregano and Olive Oil dressing				\$10.50
<b>Italian Salad (GF)</b> Mixed Leaf Salad with Olives, Tomatoes, Cucumbers and a Balsamic and Olive Oil dressing				\$8.50
<b>Insalata Bocconcini e Pomodoro (GF)</b> Ripe Roma Tomatoes, Bocconcini, Basil, Extra Virgin Olive Oil, Cracked Pepper and Salt Flakes				\$12.50
<b>Pear, Roquette and Shaved Grana Padano Salad (GF)</b> With Extra Virgin Olive Oil and Balsamic dressing				\$9.50

## SIDES

Rosemary and Garlic Potatoes (GF)	\$8.00
Seasonal Sautéed Vegetables (GF)	\$9.50
Creamy Mash Potato (GF)	\$7.50
Bowl of Chips served with aioli (GF)	\$8.00

## BREADS & FOCACCIA

Garlic or Herb Focaccia	\$8.50
Garlic & Cheese Focaccia	\$10.50
Rosemary & Sea Salt Traditional Italian Flat Bread Topped with Rosemary, Sea Salt and Olive Oil	\$9.50
Warm Garlic Focaccia With Shaved Parmesan and Basil Pesto	\$12.00
Bruschetta Al Pomodoro Pizza Base topped with Fresh Tomato, Basil, Garlic, Olive Oil and Herbs	\$14.00

## PASTA

Spaghetti Fettuccine Penne Tortellini Gnocchi (Homemade \$3.00 extra) with the sauce of your choice	
<b>Lasagna</b> Home made to Traditional recipe	\$19.50
<b>Cannelloni Bella Napoli</b> Filled with fresh Spinach, Ricotta and Napoli sauce	\$19.50
<b>Boscaiola</b> Italian Sausages, Capsicum, hint of Garlic, Onions, and Napoli sauce	\$19.50
<b>Salmone</b> Smoked Salmon, Spinach, Cream, White Wine and Fresh Tomato	\$22.50
<b>Pollo Funghi e Avocado</b> Chicken, Mushrooms, Avocado, tossed in White Wine Cream sauce	\$21.50
<b>Amatriciana</b> Onions, Bacon, Napoli sauce	\$19.50
<b>Bolognese</b> Served with Traditional Meat sauce	\$19.50
<b>Carbonara</b> Pancetta, Cheese, Egg, Cracked Pepper and Cream	\$19.50
<b>Calabrese</b> Hot Salami, Olives, Capsicum, Chilli, Napoli sauce and Fresh Tomato	\$19.50
<b>Marinara</b> Fresh selection of Mussels, Prawns, Calamari and Scallops in a White Wine and Olive Oil sauce	\$27.50
<b>Pescatora</b> Fresh selection of Mussels, Prawns, Calamari and Scallops in a Tomato and Basil sauce	\$27.50
<b>Maestosa</b> Bacon, Mushroom, Napoli sauce and a touch of cream	\$19.50
<b>Napoletana</b> Napoli sauce with Basil	\$18.50
<b>Panna &amp; Funghi</b> Mushroom, White Wine and Cream	\$19.50
<b>Ortolana</b> Fresh Seasonal Vegetables with Napoli sauce	\$19.50
<b>Gorgonzola</b> Italian Blue Cheese in a Light Cream sauce	\$19.50
<b>Pesto</b> Homemade pesto with pine nuts, basil, roquette, sundried tomatoes and cream.	\$19.50
<b>Gluten Free Pasta add \$3.00</b>	
<b>Paella (GF)</b> Spanish Style Rice dish with Prawns, Mussels, Chicken, Chorizo Sausage and Saffron served in a hot traditional Paella pan	\$28.00
<b>Risotto of the Day</b> Ask Waiting Staff for special of the Day	

## MAINS

All mains served with Seasonal Vegetables and Rosemary and Garlic Potatoes

## MEAT DISHES

<b>Veal Medallions</b> with Pan-fried Scallops, Fresh Thyme in a Brandy Cream sauce	\$29.50
<b>Al Pepe Verde</b> Veal cooked with Peppercorns, Cream and White Wine sauce	\$26.50
<b>Veal Funghi</b> Mushroom sauce	\$26.50
<b>Veal Parmigiana</b> Veal topped with Mozzarella and Napoli sauce	\$24.90
<b>Veal Schnitzel</b> Crumbed Veal	\$22.00
<b>Saltimbocca Alla Romana</b> Veal served with Prosciutto, Sage and White Wine sauce	\$26.50

## PREMIUM QUALITY STEAKS GRILLED TO YOUR LIKING

<b>Eye Fillet (GF)</b>	\$39.50
<b>Porterhouse (GF)</b>	\$32.50
<b>Choice of Sauces</b>	
Mushroom	Peppercorn
Dijon Mustard	Red Wine Jus
Garlic Butter	Mexicana (tomato, onion, capsicum and chilli)

## CHICKEN

<b>Chicken Breast</b> with Pink Peppercorns, Sparkling Wine, Cream, Oregano and Orange Zest	\$26.50
<b>Chicken Parmigiana</b> Chicken topped with Mozzarella and Napoli sauce	\$24.90
<b>Chicken Siciliana (GF)</b> Grilled Breast of Chicken, Garlic, Mushroom, Capsicum, Olives and Napoli sauce	\$26.50
<b>Chicken Schnitzel</b> Crumbed Chicken	\$22.00
<b>Chicken, Avocado &amp; Prawn</b> In a Cream and White Wine sauce	\$29.00

## SEAFOOD

<b>Seafood Platter (serves 2)</b> A selection of hot and cold seafood consisting of Blue Swimmer Crab, Moreton Bay Bugs, Grilled Calamari, Prawns, Natural and Kilpatrick Oysters, Smoked Salmon, Baby Octopus, Black Lip Mussels Pescatora Style, Grilled Scallops served with Rosemary Potatoes and dipping sauces	\$120.00
<b>Chilli Prawns (GF)</b> King Prawns, Pan-fried with fresh chilli, Olive Oil, Onions, Tomatoes, White Wine and served with Seasonal Vegetables and Rice	\$32.00
<b>Garlic Prawns (GF)</b> King Prawns, Pan-fried with Garlic, White Wine, Caramelized Onions, Cream and served with Seasonal Vegetables and Rice	\$32.00
<b>Fish of the Day</b>	Market Price
<b>Fried Calamari</b> Served with Chips and Salad with Tartare sauce	\$25.50
<b>Mussels Pescatora (GF)</b> Cooked with onions, Tomatoes, Garlic, Basil and White Wine	\$18.50

**Sorry no split bills and prices subject to change without notice.**