

Palazzo

Ristorante - Pizzeria - Functions

Fully Licensed (BYO Wine only)

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

www.palazzorestaurant.com.au

ENTREE

OYSTERS NATURAL ½ Dozen \$18.00 Served with Raspberry Vinaigrette.	1 Dozen \$32.00
OYSTERS KILPATRICK ½ Dozen \$21.00 Baked with bacon and worcestershire sauce .	1 Dozen \$34.50
OYSTERS MORNAY ½ Dozen \$21.00 Baked with cheese sauce and gratinated.	1 Dozen \$34.50
ANTIPASTO serves (2) \$26.00 A selection of cured meats, cheese and marinated vegetables.	
HOT PAN-FRIED OLIVES \$7.50 With chilli and herbs.	
ARANCINI (6) \$15.00 Homemade rice balls lightly crumbed and fried.	
HOME MADE MEATBALLS (6) \$16.50 Traditional tomato sauce, garlic, oregano and roasted capsicum.	
MARINATED BABY OCTOPUS \$14.50 Pickled with homemade vinaigrette, celery, onion, carrot and herbs.	
SALT AND PEPPER SQUID \$17.00 Spiced and lightly fried with shallots and garlic & lime aioli.	
MUSSELS PERNOD \$23.00 Local Mussels Cooked with chilli, garlic, pernod liqueur, leek, cherry tomato & hint of cream.	
GRILLED SAGANAKI \$16.00 Grilled Greek style cheese, with EVOO and lemon.	
SPANISH CHORIZO \$12.00 Sliced and grilled with roast peppers and caramelised onion	

SALADS

CAESAR \$15.50 Coz lettuce, crispy bacon, poached egg, croutons, shaved parmesan and Mustard Dressing.	
With Chicken \$21.00 With Smoked Salmon \$23.00	
MORROCAN CHICKEN TENDERS \$22.00 Spiced chickpeas, roast bell pepper, cherry tomato, cucumber, onion mix leaf and honey mustard dressing.	
CHICKEN GREEK SALAD \$21.00 Chicken Fillets with mix lettuce, tomatoes, olives, Feta cheese, red onions, olive oil & herbs.	
INSALATA BOCCONCINI e POMODORO \$14.50 Ripe tomato, bocconcini, basil, salt flakes, racked pepper and evo.	
PEAR, SHAVED GRANA PADANO, ROQUETTE SALAD \$11.00 with aged balsamic and olive oil.	
ITALIAN SALAD \$9.50 Mix leaf, olives, tomato, cucumber and balsamic olive oil dressing	
GREEK SALAD \$10.50 Mixed leaf salad with olives, tomatoes, cucumbers, red onions, Feta cheese, lemon, oregano and olive oil dressing.	

SIDES

SOUP OF THE DAY	\$9.50
ROSEMARY GARLIC POTATOES	\$8.00
SEASONAL SAUTEED VEGETABLES	\$9.50
CREAMY MASH POTATO	\$8.00
BOWL OF CHIPS WITH AIOLI	\$8.00

BREADS

GARLIC & HERB FOCACCIA \$9.50 Garlic, oregano, salt flakes, olive oil.	
GARLIC & CHEESE FOCACCIA \$11.50 Focaccia, garlic, mozzarella cheese, oregano.	
ROSEMARY SEA SALT FOCACCIA \$10.00 Italian flat bread, rosemary, sea salt, olive oil.	
WARM PESTO FOCACCIA \$12.50 With shaved Grana Padano and basil pesto drizzle.	
BRUSCHETTA AL POMODORO \$14.50 Pizza base topped with fresh tomato, Spanish onion, basil, garlic & EVOO.	

MAINS

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

PORTERHOUSE \$34.00	
EYE FILLET \$39.50 Grilled to your liking. Choice of sauce - add \$3.00 Mushroom jus & cream ❖ Red wine jus Peppercorn jus & cream ❖ House made herb garlic butter	
VEAL FUNGHI \$29.00 Pan fried veal cooked in a mushroom cream sauce.	
VEAL AL PEPE VERDE \$29.00 Pan fried veal cooked in a peppercorn cream sauce.	
VEAL SCHNITZEL \$26.00 Lightly crumbed veal with herbs and spices.	
VEAL PARMIGIANA \$28.00 Lightly crumbed veal with herbs and spices, topped with Napoli Sauce and mozzarella cheese.	
VEAL SALTIMBOCCA ALLA ROMANA \$31.00 Veal topped with prosciutto, sage, cooked in white wine jus.	
CHICKEN SCHNITZEL \$23.50 Lightly crumbed Chicken with herbs and spices.	
CHICKEN PARMIGIANA \$25.00 Lightly crumbed Chicken with herbs and spices, topped with Napoli Sauce and mozzarella cheese.	
CHICKEN PEPPERONATA \$26.00 Chicken Breast ,garlic, mushroom roast peppers, onion, olives and Napoli sauce.	
CHICKEN GAMBERI PROSECCO \$29.00 Chicken breast oven baked, with king prawns, braised leek cooked in a prosecco cream sauce.	
GAMBERI AL PICCANTE \$34.50 Pan fried chilli king prawns, capsicum, tomato, basil, served with arborio rice and seasonal vegetables	
GAMBERI ALLAGLIO \$34.50 Pan fried garlic King prawns, cream, caramelised onion and white wine, served with arborio rice and seasonal vegetables	
SALT AND PEPPER SQUID \$27.00 Spiced and lightly fried with shallots and garlic lime aioli, served with chips.	
FISH OF THE DAY Market Price	

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

MEDIUM 11" \$18.50 ❖ LARGE 13" \$23.50

ORTOLANO

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

BADA BING

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

TANDOORI CHICKEN

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

FOUR CHEESES

Napoli, Mozzarella, Gorgonzola, Feta and shaved Grana Padano

LAMB PIZZA

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

CASALINGA

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

PROSCIUTTO E RUCOLA

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

SALMONE

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

FANTASEA MEDIUM SIZE ONLY

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

\$22.50

No half and half on gourmet pizza range.

TRADITIONAL PIZZA

MEDIUM 11" \$14.50 ❖ LARGE 13" \$18.50

PALAZZO SPECIAL

Tomato, Cheese, Leg Ham, 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, 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.

HAWAIIN

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

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

CHICKEN

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

MESSINESA

Tomato, Cheese, Eggplant, Artichoke Hearts, Garlic.



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

PANNA & FUNGHI E SPINACI

Mushroom, cream, spinach, peas.

\$21.50

POLLO FUNGHI E AVOCADO

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

\$22.50

BOSCAOILA

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

\$21.50

AMATRICIANA

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

\$21.50

CARBONARA

Bacon, cheese, egg, cracked pepper and cream.

\$21.50

CALABRESE

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

\$21.50

PESTO

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

\$21.50

MAESTOSA

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

\$21.50

ORTOLANA

Fresh seasonal vegetables with Napoli sauce.

\$21.50

GORGONZOLA

Italian blue cheese, in a light cream sauce.

\$21.50

NAPOLETANA

Napoli sauce with basil.

\$21.50

BOLOGNESE

Traditional meat sauce.

\$21.50

LASAGNA

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

\$21.50

CANNELLONI

Filled with ricotta, spinach, and Napoli sauce.

\$21.50

SALMONE

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

\$24.50

MARINARA

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

\$29.50

PESCATORE

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

\$29.50

PAELLA

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

\$32.00

KIDS MEALS

CHICKEN NUGGETS (8) & CHIPS \$12.00

KIDS CALAMARI (8) & CHIPS \$12.00

PENNE BOLOGNESE OR NAPOLI SAUCE \$12.00

CHOICE OF MARGHERITA OR HAWAIIN PIZZA \$12.00

DESSERTS

SEE OUR SPECIALS BOARD FOR DESSERTS OF THE DAY.

CHOCOLATE MOUSSE \$9.50

PANNACOTTA \$9.50

Served with poached fruits.

STICKY DATE PUDDING \$11.50

Served with butterscotch sauce & Ice Cream.

MIXED BERRY CREPE \$11.50

Served with ice cream.

APPLE & CARAMEL CREPE \$11.50

Served with ice cream.

NUTELLA PIZZA \$16.50

With Toasted Almonds, Fresh Strawberries & Vanilla Ice Cream.

TIRAMISU \$11.50

MIXED GELATI \$7.50