# GOURMET PIZZAS

### **MEDIUM \* LARGE \* FAMILY**

\$17.90 / \$23.50 / \$27.50 ORTOLANO V Napoli, Mozzarella, Feta, Roasted Capsicum, Eggplant,

Potato, Zucchini, Pumpkin, Basil Pesto.

\$17.90 / \$23.50 / \$27.50 **BADA BING** 

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

TANDOORI CHICKEN \$17.90 / \$23.50 / \$27.50

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

**FOUR CHEESES** V \$17.90 / \$23.50 / \$27.50

Napoli, Mozzarella, Gorgonzola, Feta and shaved Grana Padano

LAMB PIZZA \$18.90 / \$24.50 / \$28.50

Marinated Lamb with fresh Tomato, Spanish Onion,

Feta Cheese, Olives, Tzatziki.

\$17.90 / \$23.50 / \$27.50 **CASALINGA** V

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

**PROSCIUTTO E RUCOLA** \$18.90 / \$24.50 / \$28.50

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

\$19.90 / \$25.90 / \$29.50 **SALMONE** 

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

\$25.90 FANTASEA MEDIUM SIZE ONLY

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

No half and half on gourmet pizza range.

# **DESSERTS**

Ask when ordering about Dessert of the day

CHOCOLATE MOUSSE GF	\$7.50
PANNACOTTA GF Served with poached fruits.	\$8.50
STICKY DATE PUDDING Served with butterscotch sauce & Ice Cream.	\$11.90
MIXED BERRY CREPE	\$11.90

Served with ice cream. \$11.90 APPLE, WALNUT & CARAMEL CREPE

Served with ice cream.

\$17.90 **NUTELLA PIZZA** GF available With Toasted Almonds & Fresh Strawberries.

**TIRAMISU** \$9.50

MIXED GELATI GF \$7.90

# TRADITIONAL PIZZA

## **ANY MEDIUM \$15.00 ANY LARGE \$18.00 ANY FAMILY \$23.00**

#### 1. PALAZZO SPECIAL

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

Low in

Gluten

Bases

add

\$5.50

2. MARGHERITA V Tomato, Double Cheese, Oregano.

3. MUSHROOM V Tomato, Cheese, Double Mushroom.

4. SPAGNOLA Tomato, Cheese, Anchovies, Olives, Capsicum.

5. PRIMAVERA

Tomato, Cheese, Ham (Leg Ham optional), Mushroom.

6. AMERICAN STYLE

Tomato, Cheese, Hot Salami, Capsicum.

7. NAPOLETANA

Tomato, Cheese, Anchovies, Olives, Oregano.

8. CAPRICCIOSA

Tomato, Cheese, Ham (Leg Ham optional), Mushrooms, Olives.

9. AUSSIE

Tomato, Cheese, Ham (Leg Ham optional), Egg.

10. HAWAIIN

Tomato, Cheese, Ham (Leg Ham optional), Pineapple.

11. MEAT LOVERS

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

12. MARINARA

Tomato, Cheese, Mixed Seafood, Garlic.

13. AUSTRALIAN

Tomato, Cheese, Bacon, Egg.

14. VEGETARIAN V

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

15. CHICKEN

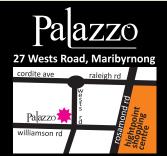
Tomato, Cheese, Chicken, Pineapple. (BBQ Sauce optional)

16. MESSINESA V

Tomato, Cheese, Eggplant, Artichoke Hearts, Garlic.

**GF-**Gluten Friendly

**V-**Vegetarian



### **ALL MAJOR CREDIT CARDS ACCEPTED**

Alcohol buyers must be over 18 years of age. **Prices & Promotions** subject to change without notice

Minimum food order for delivery \$25

**DELIVERY FEE \$7,50 APPLIES** 



Ristorante - Pizzeria - Functions

# 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

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

\*Trading hours subject to change without notice.

Minimum food order for delivery \$25

www.palazzorestaurant.com.au



27 Wests Road, Maribyrnong

ENTREE	BREADS GF available	MAINS
OYSTERS NATURAL GF. ½Dozen \$22.50 1 Dozen \$38.00	GARLIC BREAD ROLL V \$5.90	All main meals served with
Served with Raspberry Vinaigrette.  OYSTERS KILPATRICK GF ½ Dozen \$24.00 1 Dozen \$41.00	GARLIC & HERB FOCACCIA V \$6.90	seasonal vegetables and potatoes or chips only.
OYSTERS KILPATRICK GF ½ Dozen \$24.00 1 Dozen \$41.00 Baked with bacon and worcestershire sauce .	Garlic, oregano, salt flakes, olive oil.  GARLIC & CHEESE FOCACCIA V \$13.50	PREMIUM QUALITY GRASS FED STEAKS Grilled to your liking.
OYSTERS MORNAY GF ½Dozen \$24.00 1 Dozen \$41.00 Baked with cheese sauce and gratinated.	Focaccia, garlic, mozzarella cheese, oregano.	PORTERHOUSE 350g GF \$37.50
HOT PAN-FRIED OLIVES GF \$8.00	ROSEMARY SEA SALT FOCACCIA V \$8.90	EYE FILLET 300g GF \$43.50
With chilli and herbs.	Italian flat bread, rosemary, sea salt, olive oil.  WARM PESTO FOCACCIA V \$11.90	Choice of sauce - add \$3.00
<b>ARANCINI (4)</b> V \$14.50 Homemade rice balls lightly crumbed and fried.	With shaved Grana Padano and basil pesto drizzle.	Mushroom jus & cream ❖ Red wine jus Peppercorn jus & cream ❖ House made herb garlic butter
HOME MADE MEATBALLS (4) \$15.50 Traditional tomato sauce, garlic, oregano and roasted capsicum.	BRUSCHETTA AL POMODORO V \$15.50 Pizza base topped with fresh tomato, Spanish onion, basil, garlic & EVOO.	VEAL FUNGHI GF available \$29.50
Traditional tomato sauce, garlic, oregano and roasted capsicum.	DACTA WITH THE SAUCE	rail filed veal cooked in a musimooni cream sauce.
MARINATED BABY OCTOPUS GF \$14.00 Pickled with homemade vinaigrette, celery,	or room en orez.	VEAL AL PEPE VERDE GF available \$29.50 Pan fried veal cooked in a peppercorn cream sauce.
onion, carrot and herbs.  SALT AND PEPPER SQUID GF available \$18.90	Spaghetti, Fettuccine, Veal Tortellini, Penne House Made Gnocchi add \$4.00 ❖ Low in Gluten Pasta add \$3.00	VEAL SCHNITZEL \$27.50
<b>SALT AND PEPPER SQUID</b> GF available \$18.90 Spiced and lightly fried with shallots and garlic & lime aioli.	PANNA & FUNGHI E SPINACI V \$19.90	Lightly crumbed veal with herbs and spices.
MUSSELS PESCATORA GE \$24.50	Mushroom, cream and spinach	VEAL PARMIGIANA \$29.50
Local Mussles Cooked in a rich Napoli sugo with garlic basil and white wine.	POLLO FUNGHI E AVOCADO \$23.90	Lightly crumbed veal with herbs and spices, topped with Napoli Sauce and mozzarella cheese.
GRILLED SAGANAKI V \$15.00	Chicken, mushroom, avocado, tossed in a white wine cream sauce.	VEAL SALTIMBOCCA ALLA ROMANA GF available \$31.50
Grilled Greek style cheese, with EVOO and lemon.	BOSCAOILA \$19.90	Veal topped with prosciutto, sage, cooked in white wine jus.
ANTIPASTO serves (2) GF \$25.50 A selection of cured meats, cheese and marinated vegetables.	Italian sausage, capsicum, tomato, garlic and Napoli sauce.	CHICKEN SCHNITZEL Lightly crumbed Chicken with herbs and spices. \$24.90
SPANISH CHORIZO GE \$13.00	AMATRICIANA \$19.90 Bacon, onion, garlic, Napoli sauce and a hint of chilli.	CHICKEN PARMIGIANA \$25.90
Sliced and grilled with roast peppers and caramelised onion	CARBONARA \$19.90	Lightly crumbed Chicken with herbs and spices, topped with Napoli Sauce and mozzarella cheese.
SALADS	Bacon, cheese, egg, cracked pepper and cream.	
CAESAR \$16.50	CALABRESE \$19.90	CHICKEN PEPPERONATA GF \$27.90 Chicken Breast ,garlic, mushroom roast peppers,
Coz lettuce, crispy bacon, poached egg, croutons, shaved parmesan and Mustard Dressing.	Hot salami, olives, roast peppers, chilli and Napoli sauce.  PESTO V \$20.90	onion, olives and Napoli sauce.
shaved parmesan and Mustard Dressing.  With Chicken \$22.00	Homemade pesto, sundried tomato, basil, pine nuts,	CHICKEN GAMBERI PROSECCO GF \$29.90
MORROCAN CHICKEN TENDERS GF \$23.50	Grana Padano, cream and roquette.	Chicken breast oven baked, with king prawns, braised leek cooked in a prosecco cream sauce.
Spiced chickpeas, roast bell pepper, cherry tomato,	MAESTOSA \$19.90 Mushroom, bacon, Napoli Sauce and a touch of cream.	GAMBERI AL PICCANTE GF \$36.90
cucumber, onion mix leaf and honey mustard dressing.  CHICKEN GREEK SALAD GF \$22.00	ORTOLANA V \$19.90	Pan fried chilli king prawns, capsicum, tomato, basil, served with arborio rice and seasonal vegetables
Chicken Fillets with mix lettuce, tomatoes, olives, Feta cheese.	Fresh seasonal vegetables with Napoli sauce.	GAMBERI ALLAGLIO GF \$36.90
red onions, olive oil & herbs.	GORGONZOLA V \$22.90 Italian blue cheese, in a light cream sauce.	Pan fried garlic King prawns, cream, caramelised onion and white wine, served with arborio rice and seasonal vegetables
INSALATA BOCCONCINI e POMODORO V, GF \$14.50 Ripe tomato, bocconcini, basil, salt flakes, cracked pepper and evo	NAPOLETANA V \$18.90	
PEAR, SHAVED GRANA PADANO, ROQUETTE SALAD with aged balsamic and olive oil. \$9.50	Napoli sauce with basil.  BOLOGNESE \$19.90	SALT AND PEPPER SQUID GF available \$27.90 Spiced and lightly fried with shallots and garlic lime aioli,
ITALIAN SALAD V.GF \$7.50	Traditional meat sauce.	served with chips.  FISH OF THE DAY GF available Market Price
Mix leaf, olives, tomato, cucumber and balsamic olive oil dressing	LASAGNA \$21.90	FISH OF THE DAY GF available Market Price
GREEK SALAD V, GF \$9.50 Mixed leaf salad with olives, tomatoes, cucumbers,	Layers of pasta sheets, bolognaise sauce, leg ham, bechamel.  CANNELLONI V \$21.90	KIDS MEALS
red onions, Feta cheese, lemon, oregano and olive oil dressing.	CANNELLONI V \$21.90 Filled with ricotta, spinach and Napoli sauce.	
SIDES	SALMONE \$24.90	CHICKEN NUGGETS (6) & CHIPS \$13.00
SOUP OF THE DAY \$9.00	Smoked salmon, Napoli Sauce, onion, garlic, cream and spinach.	KIDS CALAMARI (6) & CHIPS \$13.00
ROSEMARY GARLIC POTATOES V, \$8.50	MARINARA \$28.90 Mussels, prawns, scallops, calamari, garlic, white wine & olive oil	

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

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

**SEASONAL SAUTEED VEGETABLES V, GF** 

**SMALL \$6.90** 

**ALCOHOL & SOFT DRINKS AVAILABLE FOR DELIVERY** 

**CREAMY MASH POTATO** V, GF

**CHIPS with AIOLI** V

\$13.50

LARGE \$11.00

\$8.90

**PESCATORE** 

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.

\$28.90

\$28.90