

LUNCH MENU

STARTERS

Insalata Palazzo-organic greens and pine nuts in a balsamic vinaigrette dressing \$6

Arugula salad-crisp arugula leaves tossed with a walnut vinaigrette, Bermuda onions, Roma tomatoes & goat cheese \$7

Caesar Salad-Crisp romaine hearts with a pancetta anchovy dressing, garlic croutons topped with shaved parmesan \$7

Rusticana Salad-organic greens, gorgonzola cheese, raisins, walnuts and tomatoes tossed in a balsamic vinaigrette \$7

Calamari Fritti-Fried calamari in a corn meal crust, ginger sesame dipping sauce \$9

New Zealand mussels-sautéed with a saffron cream sauce \$9

SANDWICHES & WRAPS

California-grilled eggplant, roasted peppers, zucchini, goat cheese and organic greens \$9

Key West-blackened tilapia, Bermuda onions, arugula and Roma tomatoes, pink tartar sauce \$12

Miami-barbecue boneless chicken, smoked gouda, bacon and field greens \$11

New York-Filet Mignon sandwich with caramelized onions, roasted red peppers, topped with Fontina cheese \$11

Vegetable Wrap-Organic greens served with grilled vegetables and fresh mozzarella \$8

Chicken Wrap-succulent grilled chicken, tomatoes, honey mustard and arugula \$10

Roast Turkey wrap-peppered turkey, arugula and Brie cheese with Dijon honey mustard \$10

All sandwiches and wraps are served with homemade potato chips and organic green salad

PASTA & ENTREES

Capellini Classic-Capellini served with tomato, basil, and Vermont goat cheese \$10

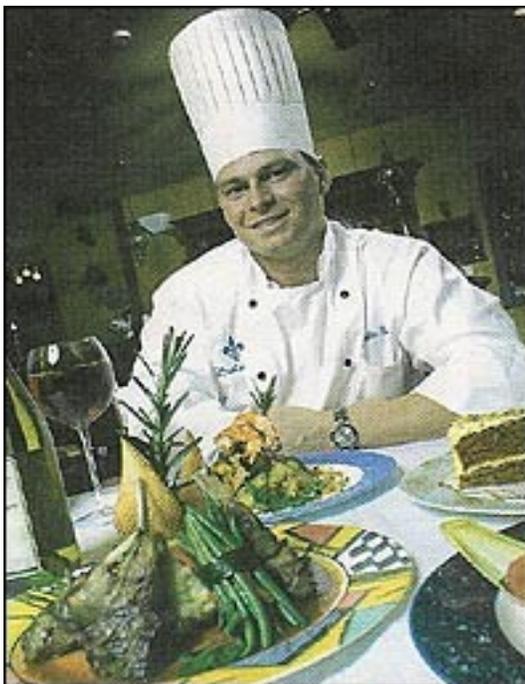
Penne Vodka-Penne with fresh basil in a pink vodka sauce \$11

Cavatelli Fresca-cavatelli tossed with cannellini beans, hot sausage, broccoli rabe, Roma tomatoes, garlic and oil sauce \$11

Rigatoni Primavera-homemade rigatoni with mixed garden vegetables in a light pink sauce \$10

Pollo al Limone-sauteed chicken breast over sautéed spinach in a fresh lemon sauce with a potato croquette \$12

Bistecca ai Ferri-Grilled Filet Mignon over organic greens with Roma tomatoes in a balsamic vinaigrette \$12



Executive Chef/Owner John Giglio proudly displays some of his creations at Palazzo.

Dear Valued Guest,

I would like to take a moment to thank you for choosing Palazzo. As Executive Chef and Owner, it has been my pleasure to prepare each of your meals with great pride and care. Here at Palazzo, my staff and I are constantly looking to improve upon your dining experience. If there is anything we can do for you, please don't hesitate to ask. Thank you again for choosing Palazzo. You are truly valued and always welcome.

Sincerely,

Executive Chef/Owner of Palazzo



PALAZZO

Takeout Menu

11 South Fullerton Avenue • Montclair, NJ

973-746-6778

www.PalazzoNJ.com

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Lunch Hours

Monday-Friday 11:30-3:00

Saturday 11:30-4:00

Dinner Hours

Monday-Thursday 5:00-9:30

Friday and Saturday 5:00-10:30

Sunday 2:00-9:00



DINNER



STARTERS & SALADS

Gazpacho—chilled vegetable soup with a shrimp & tomato salsa \$7

Mozzarella & Tomato Tower—fresh bufala mozzarella with layers of tomatoes, drizzled with basil oil & balsamic glaze \$10

Risotto Con Funghi—slow cooked long grain Arborio rice with wild mushrooms, enhanced with black truffle oil \$10

Crabmeat Ravioli alla Nostra—4 black ravioli filled with lump crabmeat & cheeses, served with asparagus & shrimp saffron broth \$12

Calamari Balsamico—lightly fried squid rings tossed with a balsamic reduction topped with Roma tomatoes & green scallions \$12

Palazzo Salad—organic greens tossed with a balsamic vinaigrette topped with toasted pine nuts & grape tomatoes \$8

Caesar Salad—crispy romaine hearts with a pancetta, anchovy dressing and garlic croutons topped with shaved parmesan cheese \$9

Tri-Color Salad—arugula, endive & radicchio tossed with a creamy parmesan dressing, fresh Granny Smith apples & crushed walnuts \$10

SIDE DISHES

Garlic or Pancetta Mashed Potatoes
\$6

Sautéed or Grilled Assorted Vegetables
\$7

Sautéed Spinach with Garlic & Oil
\$6

Broccoli Rabe with Garlic & Oil
\$8

Penne or Linguine Marinara
\$10

PASTA & ENTREES

Fusilli Pesto-fresh long fusilli served in our homemade fresh basil sauce, Roma tomatoes, topped with toasted pine nuts
\$18

Rigatoni Vodka-fresh rigatoni with prosciutto & sweet peas tossed with a pink vodka sauce
\$18

Pappardella Bolognese-fresh homemade wide ribbon pasta with ground veal, pork & beef with a touch of cream
\$18

Homemade Ravioli-Ravioli made daily—please check with your server
P/A

Linguine alla Nostra-homemade black linguine with shrimp, clams, mussels & calamari in a Marinara sauce \$19
Add lobster tail \$26

Chicken “Mia” Valentina-boneless chicken breast with shiitake mushrooms, roasted red peppers & asparagus in a sherry wine sauce served with whipped potatoes
\$19

Veal Palazzo-veal scaloppini with sun-dried tomatoes, artichoke hearts, Madeira wine sauce, sautéed spinach & a potato croquette
\$22

Berkshire Pork Milanese-thinly pounded French pork chop lightly breaded, pan seared & topped with arugula salad, grape tomatoes & Bermuda onions
\$23

Atlantic Salmon-lightly blackened and served with sautéed broccoli rabe & garlic mash potatoes
\$24

Short Ribs-Braised beef short ribs with a burgundy wine sauce, sautéed spinach and mushroom risotto
\$27

PALAZZO GOURMET CATERERS
Fine hot and cold buffets prepared by owner/chef John Giglio for any occasion. With quality foods, extensive experience and a friendly professional staff, our special touch can make a difference.

CHEF RECOMMENDATIONS

ANTIPASTI

Palazzo Mussels

PEI mussels, spicy tomato sauce with goat cheese baguettes \$10

Insalata Mista

baby arugula, fennel, radishes, Parmesan Reggiano, with a roasted garlic lemon vinaigrette \$10

Polipo

grilled octopus, watercress, crispy potatoes, braised bermuda onion \$12

Tartara di Tonno

Yellow Fin tuna, ceci puree, sesame seeds with toasted baguettes \$14

Mediterranean Sampler

Caponata: eggplant, celery, dates, basil

White bean and sage puree

Goat cheese, olive oil, roast garlic, fresh oregano \$12

SECONDI

Spinosini

Fresh linguini, octopus, little neck clams, mussels, crispy pancetta, hot chilies, in a white wine broth \$20

Porco

grilled pork chop, broccoli rabe, tomato-potato ragu \$23

Pollo Mattone

Cornish hen grilled under a brick, roasted eggplant, olive oil poached potatoes, with a light Cornish hen reduction
\$24

Sogliola

Pan roasted crispy snapper, braised escarole, anchovies, grape tomatoes & ceci with a light fish broth \$24

Branzino

Wilted arugula, asparagus spears, grape tomatoes, charred lemon, garlic & herb dressing \$25

Tonno alla Piastra e Peperonata

seared tuna steak(rare), broccoli rabe, sweet peppers, fava & ceci beans, charred lemon \$25

Gluten free options available
Daily specials available for lunch and dinner
Palazzo Gift Certificates available