

Antipasti

Tortina di Pesce Home made fish cake with tomato and coriander salsa	£6.70
Moules Marinier Fresh mussels in a traditional sauce of cream, white wine, garlic and herbs	£7.70
Crostini del formaggio delle capre Roasted goats cheese crostini with beetroot and rocket salad	£6.25
Carpaccio di Mare Selection of thin sliced smoked fish on a rocket salad	£8.25
Polpette Piccanti Homemade spicy meatballs served in a rich tomato and chilli sauce. For extra hot meatballs...just ask!	£6.20
Insalata Tricolore An avocado, cream cheese and smoked salmon stack served with rocket	£7.70
Bruschetta Palazzo Ciabatta, dipped in olive oil and topped with sliced vine ripened tomatoes and basil and oregano	£5.70
Funghi Palazzo Mixed mushrooms sautéed in white wine parsley and garlic on baked ciabatta bread	£5.70
Antipasto Misto A mixed plate of cured meats and a variety of seasonal nibbles	£8.25
Insalata Caprese Fresh mozzarella with vine ripened tomatoes and fresh basil leaves	£6.25
Pâté of Venison Local venison pate with chilli and winter berries, on basil toast	£5.70

Pasta

Spaghetti Marinara Spaghetti tossed with cherry tomatoes, herb butter and a selection of fresh seafood - house speciality!	£11.95
Cannelloni Alla Fiorentina Hand rolled cannelloni with salmon, ricotta cheese and rocket salad	£10.50
Tagliatelle Alla Carbonara Tagliatelle pasta in a traditional sauce of eggs, cream parmesan and pancetta bacon	£9.50
Spaghetti Alla Bolognese Spaghetti smothered in a rich sauce of prime beef mince, tomatoes Italian herbs and parmesan cheese	£9.50
Lasagne Bologna Our Lasagne is based on Luciano's family secret recipe and is filled with prime minced pork and beef, proper bechamel and red wine based tomato ragu; a hint of cinnamon and nutmeg is all we can reveal	£9.50
Spinaci, Funghi e Salsa Pomodoro Layers of lasagne, tomatoes, spinach, mushrooms, cheese, onions, and herbs, topped with Bechamel sauce and grated cheese	£8.95
Risotto Primavera Slow cooked Arborio rice with asparagus and prawns	£11.50
Pollo Arabiata Tagliatelle pasta with chicken, pepperoni and spicy tomato sauce	£11.50
Polpette Infuocate Home made meatballs with spicy tomato sauce and spaghetti	£11.50

Insalata

Nicoise Salad A mixed leaf salad with seared tuna steak served pink, anchovies, cherry tomatoes, olives, egg, feta and onion, extra virgin and balsamic dressing	£11.50
Rossi Peperoni Mediterraneo Roasted peppers stuffed with mozzarella, cherry tomatoes and basil served with crisp salad and secret Palazzo dressing	£8.45
Insalata di Cesare Roasted chicken, anchovies, Cos lettuce and Parmesan croutons	£8.95
Insalata Adriatica King prawn and smoked salmon salad with mixed leaf and Marie Rose dressing	£10.45
Tortini di Pesce Home made fish cakes with mixed leaves, sun dried tomatoes, capers, artichokes and olives	£11.50
Insalata Esotica Roasted chicken breast, Prosciutto and fresh mango with mixed salad and honey and mustard dressing	£9.45

Pizza

All our pizza bases are hand stretched and rolled daily on the premises	
Margherita Mozzarella, tomato	£7.75
Quattro Fromaggi Four Italian cheeses, tomato	£8.25
Pescatora Tuna, anchovies, prawns, mussels, squid, tomato, mozzarella	£10.45
Giardiniera Sliced vine-ripened tomato, mushrooms, olives, onions, parmesan, capers, mozzarella, tomato	£8.45
La Reine Smoked Ham, olives, mushrooms, mozzarella, tomato	£8.45
Peperoni Piccante Peperoni, chilli, mozzarella, tomato	£8.45
Carne Peperoni, ham, pancetta, minced beef, mozzarella, tomato	£9.95
Quattro Stagioni Mushrooms, peperoni, capers, anchovies, olives, mozzarella, tomato	£9.25
Tropicana Pineapple, smoked ham, pine nuts, mozzarella, tomato	£8.45
Mediterrano Roasted seasonal vegetables, mozzarella and tomatoes	£8.95
Prosciutto Parma Ham, rocket, parmesan, mozzarella and tomato	£9.45
Extra Toppings Ham, pepperoni, Parma ham, pancetta bacon, chicken, anchovies, prawns, tuna, mozzarella, goats cheese, Parmesan, Gorgonzola, eggs, capers, olives, pine nuts, pineapple, chilli, beef tomato, cherry tomatoes, sun dried tomatoes, red onion, mushroom, garlic, peppers, basil leaves, rocket leaves, garlic butter base.	£0.99

Del Mare

Spigola Fresca Whole sea bass, roasted with lemon butter and parsley, served with roasted new potatoes	£13.50
Tonno Grigliato con Gamberoni Char grilled tuna steak served pink, with King Prawns, pepper and coriander salad and balsamic syrup	£13.50
Swordfish Siciliana Fresh Swordfish steak in a rich tomato and white wine sauce with onions, olives and capers served with roasted new potatoes	£13.95

Frutti di Mare

For that special occasion why not treat yourself to our house speciality. A fresh seafood platter direct from Billingsgate that morning to include Lobster, Dressed Crab, Langoustines, King Prawns, Crevettes, Mussels, Scallops, Winkles and more...
£35.95 per person pre order essential 3 days in advance.

Della Terra

Pollo Chorizo Roasted chicken breast stuffed with chorizo sausage, wrapped in prosciutto and topped with fresh mozzarella and a red pesto sauce	£12.50
Fegato con Avocado Calves liver with avocado and crispy prosciutto served with an aged balsamic reduction	£13.95
Bistecca al Ferri Grilled local sirloin steak. Add £1.50 for Diane, Mushroom or Gorgonzola sauce	£15.95
Bragiole di Agnello Locale Minted local lamb cutlets roasted medium.	£13.50

All meat dishes come with roasted new potatoes and Mediterranean vegetables

Contorni

Garlic Ciabatta	£2.45
Ciabatta Bread with oil and vinegar	£1.95
Marinated Olives	£2.45
Roasted Mediterranean Vegetables	£3.45
Rosemary and Garlic Roasted New Potatoes	£2.95
Mixed Side Salad	£3.45
Rocket & Parmesan Salad	£3.45

Tavola di festa!

For your parties and special occasions we now have a large round table to comfortably seat 16. We have special party menus available or we can tailor a menu around your personal tastes.

Palazzo also provide a seven course gastronomic experience with perfectly matched wines and food. Please ask for details.

Dolci

Liqueur Coffees

Lemon Possett Lemon cream dessert with almond biscotti	£4.25	Traditional Liqueur Coffees Coffee with your choice of liqueur and topped with whipped cream and coffee beans: Irish - whiskey, French - brandy, Calypso - Tia Maria, Scottish - Drambuie	£3.95
Panacotta di Bosco Creamy panacotta with vanilla, mixed berries, coulis and crème de cassis	£4.95	Baileys Latte Hot creamy café latte with baileys	£3.95
Tiramisu Home made 'pick-me-up', sponge, coffee, mascarpone and brandy	£4.95		
Profiterole Bianco Chocolate filled choux pastry with vanilla cream topping	£4.95		
Raspberry Cheesecake Home made fresh raspberry cheesecake	£4.95	Illy Coffee	
Chocolate and Cointreau Mousse Rich chocolate mousse with cointreau and orange zest	£4.95	Regular/Americano	£1.95
Joe Delucci's Gelati and Sorbetti Our ice creams are imported from Italy and made by one of Turin's best ice cream makers. Only whole fruit is used; no purees, no eggs and no gelatine. Ask for the selection of flavours	£4.50	Espresso	£1.95
Joe Delucci's is the only ice cream in the world endorsed by the Slow Food movement which was founded in 1986 to encourage excellence in food and drink		Café Latte	£2.10
		Cappuccino	£2.10
		Mocha	£2.10
		Hot Chocolate	£2.10
		Tea	£1.85

Dessert Wines

Decaffeinated Coffee

Moscato - Italy 37.5cl Honeyed, but not overbearing, this wine has concentrated Muscat characters, and a delicate, sweet complexity.	£14.00	As above - All coffee available in decaffeinated from ground beans	
Taylor's Ruby Port 50ml glass	£3.50		
Assortimenti di liquore Italiano A selection of after dinner Italian liquors	£10.00		



innovative outside catering

We are now able to bring your favourite Italian food to your premises or special event. Ask us for more details.
BBQs, Buffet lunches, Weddings, Divorces, Christenings, Barmitzvah, Rent-a-Chef and Dinner parties

Welcome
to

Palazzo
EAT · DRINK

01763 226 225

www.eatdrinkpalazzo.co.uk