

PALUMBO'S

Restaurant & Lounge



ANTIPASTI

INSALATA CAESARRICA \$10.00

classic Caesar salad with our special dressing topped with anchovy filet and grana padano parmesan

**INSALATA DE CAPRESE
E POMODORO FRESCO** \$15.00

plum tomatoes tossed in balsamic vinegar with red onion and e.v.o.o. and imported buffalo mozzarella

CALAMARI FRITTI..... \$12.00

tender baby calamari dusted with our special seasoned flour and deep fried golden served with plum tomato sauce

ANTIPASTO FREDDO..... \$16.00

imported cured meats and cheeses with olives and homemade roasted red peppers

PERA RUCOLA E PARMIGIANO..... \$12.00

baby arugula salad tossed with lemon and e.v.o.o., topped with sliced pears and shaved grana padano parmesan

SALSICCIA ITALIANA E RABA DE BROCCOLI..... \$12.00

Italian sausage and broccoli rabe sautéed

**PEPERONI ARROSTITI
E MOZZARELLA FRESCA**..... \$12.00

homemade fire roasted peppers marinated with e.v.o.o. serv

PASTA E MACCHERONI

LINGUINE ALLA PUTANESCA..... \$17.00

olives, capers and anchovy filet sautéed with plum tomato sauce and spices tossed with linguini

RIGATONI BASCAIOLA..... \$18.00

Italian sausage sautéed with onion, prosciutto, and peas in a light tomato cream sauce

LINGUINE E VONGOLE..... \$18.00

fresh clams sautéed in garlic and white wine with herbs and spices over linguini

RIGATONI BOLOGNESE..... \$18.00

our special house bolognese simmered with beef and vegetable mirepoix with a touch of cream

GUSTO DEL MARE

FILET MIGNON..... \$30.00

8 oz. filet grilled to perfection with garlic mashed potato and topped with a cabernet demiglace sauce

GAMBERI FRA DIAVOLO..... \$24.00

jumbo shrimp sautéed in a spicy plum tomato sauce served over linguini

FRUTTO DEL MARE..... \$24.00

shrimp, clams, mussels and calamari sautéed in our special plum tomato sauce over linguini

FILETTO DI SALMONE ALLA GRIGLIA..... \$25.00

salmon filet grilled to perfection served on a bed of sautéed spinach with garlic mashed potato

LINGUINE ALLA MALAFEMMENA..... \$26.00

shrimp, clams and lobster tail sautéed with fresh plum tomato and mushrooms in a light garlic wine sauce

FILETTO DE PESCE MEDITERRANEO..... \$24.00

filet of sea bass topped with Italian seasoned bread crumbs; baked with wine complimented with sautéed spinach and garlic mashed potato

CARNI E POLLO

VITELLO DE SORRENTO..... \$25.00

scallopini topped with prosciutto, eggplant, and mozzarella sautéed in a demi wine sauce with a touch of plum tomato sauce served with garlic mashed potato

PICCATA DI VITELLO..... \$22.00

scallopini sautéed in a lemon wine sauce with capers served over linguini

POLLO ALLA MARSALA..... \$21.00

boneless breast of chicken sautéed with mushrooms in a demiglace and marsala wine sauce complimented with garlic mashed potato

VITELLO DELLA SICILIANA..... \$24.00

scallopini sautéed with olives and capers in a plum tomato sauce and topped with mozzarella over linguini

POLLO ALLA GIAMBOTTA..... \$22.00

boneless breast of chicken sautéed with mushrooms, peppers, onions, potato and sausage in a light wine sauce

PARMIGIANA DI POLLO..... \$19.00

boneless breast of chicken breaded and pan fried; baked in a plum tomato sauce with mozzarella over linguini