

PALUMBO'S

Restaurant & Lounge



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LUNCH/DINNER BUFFET

3 hours

Appetizers *Served Family Style*

(\$5 per person)

Tomato Bruschetta, Fresh Homemade Mozzarella
and Tomato and Basil

Entree Selections *(choose one)*

Chicken Francese • Chicken Parmigiana

Cod Fresco • Eggplant Rollatini

All served with Roasted Red Potatoes & Seasonal Vegetables

Pasta Course *(choose one)*

Penne Pomodoro • Penne Vodka

Dessert *(choose one)*

Sheet Cake With Filling Of Your Choice or Cannoli

Sit Down Available for additional \$2.00 Per Person

BAR OPTIONS | RUN A TAB OR CASH BAR

Full Premium Open Bar

3 hours: \$20.00 Per Person | 4 hours: \$24.00 Per Person

Open Beer and House Wine

3 hours: \$13.00 Per Person | 4 hours: \$16.00 Per Person

Champagne Toast | *\$4.50 Per Person*

Children under 11 | *\$20.00 Per Child*

Coffee and Tea included

Tuesday-Saturday From 11:30-4:00pm: \$28.00 Per Person

After 4:00pm: \$30.00 Per Person

All Day Sunday: \$28.00 Per Person

N.J. Sales Tax Will Apply & 20% Gratuity Will Be Added To Your Check

SALADS

CAESAR \$9.00 romaine, herbed croutons, caesar dressing	SPRING \$9.00 field greens, tomatoes, balsamic vinaigrette
PANZANELLA \$13.00 friselle bread, tomatoes, italian tuna, onion, capers, olives	SPINACH \$10.00 bacon, hard cooked eggs, red onion, warm bacon vinaigrette
CITRUS \$10.00 spring mix, candied walnuts, feta cheese, orange sections, raisins, orange vinaigrette	WEDGE \$11.00 iceberg, tomato, cucumber, bacon, crumbled blue cheese, blue cheese dressing
CAPRESE \$13.00 imported fresh buffalo mozzarella, heirloom, tomatoes, garlic and oil	APPLE \$11.00 candied walnuts, roasted pepper, tomatoes, green apple, cranberries, apple cider vinaigrette, crumbled blue cheese

ADDITONS

SHORT RIB \$8.00	SHRIMP \$8.00
CHICKEN \$5.00	GRILLED SALMON \$8.00

PASTA

All entrées include house salad. Add half caesar salad or spring salad for \$4.50.

EGGPLANT PARMESAN NAPOLI \$12.00-\$16.00 Lunch - \$12.00 Dinner - \$16.00 buffalo mozzarella cheese, marinara sauce	LASAGNA \$17.00 cheese & meat stuffing, tomato sauce
SUNDAY SAUCE \$17.00 choice of pasta, braciola, meatballs, sausage, sunday sauce	HOMEMADE GNOCCHI \$12.00-\$16.00 Lunch - \$12.00 Dinner - \$16.00 buffalo mozzarella cheese, marinara sauce
HOMEMADE FOUR CHEESE RAVIOLI WITH MARINARA \$16.00	LINGUINI CLAMS \$14.00-\$18.00 Lunch - \$14.00 Dinner - \$18.00 white wine garlic sauce or marinara sauce
SEAFOOD CANNELLONI \$18.00 shrimp, scallop & crab stuffing, blush cream sauce, melted buffalo mozzarella	PACCHERI SAUSAGE \$16.00 broccoli rabe, parmesan cheese, oven roasted peppers, white wine garlic sauce
PAPPARDELLE BOLOGNESE \$11.00-\$16.00 Lunch - \$11.00 Dinner - \$16.00 braised angus beef, tomato, celery, carrot, onions	PAPPARDELLE \$22.00 shrimp, arugula pesto sauce, cherry tomatoes
LONG FUSILLI PRIMAVERA \$11.00-\$16.00 Lunch - \$11.00 Dinner - \$16.00 grilled seasonal vegetables, pomodoro sauce	LONG FUSILLI PUTTANESCA \$11.00-\$15.00 Lunch - \$11.00 Dinner - \$15.00 capers, olives, garlic, tomato sauce
FETTUCCINE ALFREDO DI MARE \$13.00-\$23.00 Lunch - \$13.00 Dinner - \$23.00 bay scallops, baby shrimp, butter, cream, parmesan cheese	

SEAFOOD

All entrées include house salad. Add half caesar salad or spring salad for \$4.50.

SHRIMP SCAMPI \$25.00 risotto, oil, garlic, tomato, herbed butter	CIOPPINO \$25.00 clams, mussels, shrimp, scallops, fish, tomato broth, grilled crostini
PAN ROASTED MEDITERRANEAN BASS \$19.00 spinach, oven roasted tomatoes, white wine lemon butter sauce, bread crumbs, garlic mashed potatoes	GRILLED SALMON \$14.00-\$22.00 Lunch - \$14.00 Dinner - \$22.00 faro island salmon, garlic herb butter, vegetable, garlic mashed potatoes

ENTRÉES

All entrées include house salad. Add half caesar salad or spring salad for \$4.50.

PALUMBO BURGER \$15.00 12oz. short rib ground beef, scamorza (smoked imported cheese), caramelized onions, lettuce, tomatoes, special sauce, ciabatta bread, french fries	MIXED GRILL OF THE DAY \$ MARKET PRICE grilled vegetable, rosemary roasted potatoes, mushroom demi glaze
32OZ. PORTERHOUSE FOR TWO! \$60.00 herbed butter, mushroom demi glaze, grilled vegetable, garlic mashed potatoes	BEEF SHORT RIB \$19.00 grilled vegetable, garlic mashed potatoes, demi glaze
FILET MIGNON \$16.00 herbed butter, crispy onion straws, garlic mashed potatoes	RIBEYE PIZZIOLLA \$27.00 onions, pepper, mushrooms, tomatoes, capers, olives, oregano, rosemary potatoes
VEAL PALUMBO \$23.00 crab meat, mushrooms, roasted garlic, oven roasted tomatoes, marsala demi glaze, cream, garlic mashed potatoes	VEAL MAXIMO \$14.00-\$19.00 Lunch - \$14.00 Dinner - \$19.00 wild mushroom, oven roasted tomatoes, asparagus, mozzarella cheese pomodoro sherry wine sauce, garlic mashed potatoes
VEAL PARMESAN \$13.00-\$18.00 Lunch - \$13.00 Dinner - \$18.00 mozzarella cheese, marinara sauce, side pasta	CHICKEN MARSALA \$18.00 mushroom, oven roasted tomatoes, marsala wine sauce, garlic mashed potatoes
CHICKEN ABRUZZI \$13.00-\$18.00 Lunch - \$13.00 Dinner - \$18.00 mushroom, oven roasted tomatoes, asparagus, mozzarella cheese brandy cream sauce, garlic mashed potatoes	CHICKEN FONTINELLA \$13.00-\$18.00 Lunch - \$13.00 Dinner - \$18.00 fire roasted peppers, spinach, oven roasted tomatoes, fontina cheese, white wine butter sauce, garlic mashed potatoes
CHICKEN PARMESAN \$12.00-\$17.00 Lunch - \$12.00 Dinner - \$17.00 mozzarella cheese, marinara sauce, side pasta	

SIDES

CHEF'S RISOTTO \$8.00	GARLIC MASHED POTATOES \$4.00
MEATBALLS OR GRILLED SAUSAGE \$7.00	PASTA \$6.00 in oil & garlic or marinara
GRILLED ASPARAGUS \$7.00	BROCCOLI RABE \$7.00 in oil & garlic
SPINACH \$6.00 in oil & garlic	