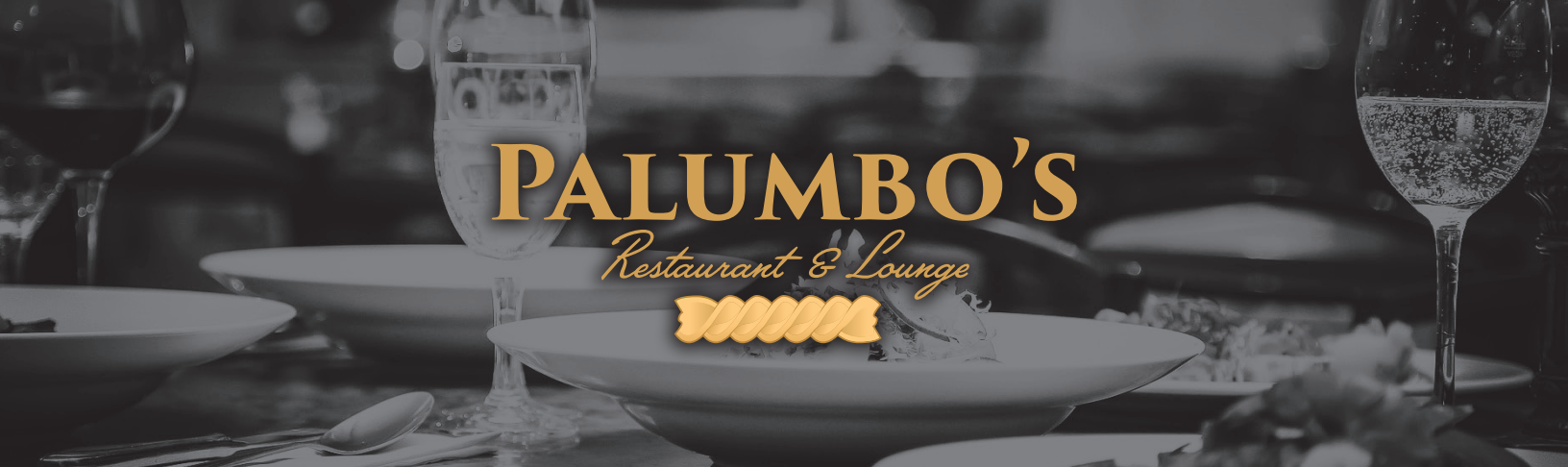


PALUMBO'S

Restaurant & Lounge





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REPASS BUFFET

Bread

Homemade Rolls, Rosemary Focaccia and Tomato Garlic

Focaccia

Salad

Choice of House Salad or Caesar Salad

Pasta

Choice of Penne, Pomodora or Vodka Sauce

Entrees *(choice of two)*

Chicken: Marsala or Parmigiana

Salmon: Grilled or Scampi

Eggplant: Parmigiana • Veal: Piccata or Pizzaiolo

Vegetable *(choice of one)*

String Bean or Broccoli sauted in oil and garlic

Hot or Cold Antipasta is available for \$5.00 extra per person

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

PANZANELLA \$13.00
friselle bread, tomatoes, italian tuna, onion, capers, olives

CITRUS \$10.00
spring mix, candied walnuts, feta cheese, orange sections, raisins, orange vinaigrette

CAPRESE \$13.00
imported fresh buffalo mozzarella, heirloom, tomatoes, garlic and oil

SPRING \$9.00
field greens, tomatoes, balsamic vinaigrette

SPINACH \$10.00
bacon, hard cooked eggs, red onion, warm bacon vinaigrette

WEDGE \$11.00
iceberg, tomato, cucumber, bacon, crumbled blue cheese, blue cheese dressing

APPLE \$11.00
candied walnuts, roasted pepper, tomatoes, green apple, cranberries, apple cider vinaigrette, crumbled blue cheese

ADDITONS

SHORT RIB \$8.00

CHICKEN \$5.00

SHRIMP \$8.00

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

SUNDAY SAUCE \$17.00
choice of pasta, braciola, meatballs, sausage, sunday sauce

HOMEMADE FOUR CHEESE RAVIOLI WITH MARINARA \$16.00

SEAFOOD CANNELLONI \$18.00
shrimp, scallop & crab stuffing, blush cream sauce, melted buffalo mozzarella

PAPPARDELLE BOLOGNESE \$11.00-\$16.00
| Lunch - \$11.00 | Dinner - \$16.00 |
braised angus beef, tomato, celery, carrot, onions

LONG FUSILLI PRIMAVERA \$11.00-\$16.00
| Lunch - \$11.00 | Dinner - \$16.00 |
grilled seasonal vegetables, pomodoro sauce

FETTUCCINE ALFREDO DI MARE \$13.00-\$23.00
| Lunch - \$13.00 | Dinner - \$23.00 |
bay scallops, baby shrimp, butter, cream, parmesan cheese

LASAGNA \$17.00
cheese & meat stuffing, tomato sauce

HOMEMADE GNOCCHI \$12.00-\$16.00
| Lunch - \$12.00 | Dinner - \$16.00 |
buffalo mozzarella cheese, marinara sauce

LINGUINI CLAMS \$14.00-\$18.00
| Lunch - \$14.00 | Dinner - \$18.00 |
white wine garlic sauce or marinara sauce

PACCHERI SAUSAGE \$16.00
broccoli rabe, parmesan cheese, oven roasted peppers, white wine garlic sauce

PAPPARDELLE \$22.00
shrimp, arugula pesto sauce, cherry tomatoes

LONG FUSILLI PUTTANESCA \$11.00-\$15.00
| Lunch - \$11.00 | Dinner - \$15.00 |
capers, olives, garlic, tomato sauce

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

PAN ROASTED MEDITERRANEAN BASS \$19.00
spinach, oven roasted tomatoes, white wine lemon butter sauce, bread crumbs, garlic mashed potatoes

CIOPPINO \$25.00
clams, mussels, shrimp, scallops, fish, tomato broth, grilled crostini

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

32OZ. PORTERHOUSE FOR TWO! \$60.00
herbed butter, mushroom demi glaze, grilled vegetable, garlic mashed potatoes

FILET MIGNON \$16.00
herbed butter, crispy onion straws, garlic mashed potatoes

VEAL PALUMBO \$23.00
crab meat, mushrooms, roasted garlic, oven roasted tomatoes, marsala demi glaze, cream, garlic mashed potatoes

VEAL PARMESAN \$13.00-\$18.00
| Lunch - \$13.00 | Dinner - \$18.00 |
mozzarella cheese, marinara sauce, side pasta

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 PARMESAN \$12.00-\$17.00
| Lunch - \$12.00 | Dinner - \$17.00 |
mozzarella cheese, marinara sauce, side pasta

MIXED GRILL OF THE DAY \$ MARKET PRICE
grilled vegetable, rosemary roasted potatoes, mushroom demi glaze

BEEF SHORT RIB \$19.00
grilled vegetable, garlic mashed potatoes, demi glaze

RIBEYE PIZZIOILA \$27.00
onions, pepper, mushrooms, tomatoes, capers, olives, oregano, rosemary 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

CHICKEN MARSALA \$18.00
mushroom, oven roasted tomatoes, marsala wine 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

SIDES

CHEF'S RISOTTO \$8.00

MEATBALLS OR GRILLED SAUSAGE \$7.00

GRILLED ASPARAGUS \$7.00

SPINACH \$6.00
in oil & garlic

GARLIC MASHED POTATOES \$4.00

PASTA \$6.00
in oil & garlic or marinara

BROCCOLI RABE \$7.00
in oil & garlic

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