

Italian Nights

AT THE PALMER LOUNGE

★ PINSÀ ROMANA ★

FLATBREADS

Margherita \$14

Basil, Mozzarella, Pomodoro Sauce,
Parmesan, Extra Virgin Olive Oil

Quattro Formaggi \$15

Ricotta, Alfredo, Parmesan, Mozzarella,
Cracked Black Pepper, Roasted Garlic Drizzle

Classic Cheese \$12

Paisan's Famous Sauce, Mozzarella

Vegetariano \$14

Mozzarella, Caramelized Onions, Roasted Peppers,
Olives, Roma Tomatoes, Roasted Garlic Drizzle,
Balsamic Reduction

Add Pepperoni \$3

Add Bacon \$3

Add Ham \$4

Add Italian Sausage \$5

Add Chopped Meatballs \$6

SECONDO

10oz Steak \$30

Char-broiled to your liking, Portobello Risotto,
Asparagus, Roasted Roma Tomato

Pollo alla Parmigiano \$21

Pan-fried Chicken Breast, Crispy Prosciutto, Pomodoro,
Mozzarella, over Fettuccine

Vitello alla Parmigiano \$22

Pan-fried Veal Cutlet, Pomodoro, Mozzarella, Linguine

Gamberi alla Carbonara \$17

Sautéed Shrimp, Roasted Red Peppers, Prosciutto,
Spring Peas, Cream, Linguine, Shaved Parmesan

Rigatoni al Forno \$16

Baked Rigatoni, Ricotta Bolognese, Mozzarella

Ravioli Beef \$15

Pomodoro Sauce, Mozzarella,
topped with Italian Parsley

ANTIPASTO

Bruschetta \$7

Roma Tomatoes, Garlic, Aged Balsamic, Italian Parsley,
Basil, Extra Virgin Olive Oil

Meatball & Ricotta \$12

Meatballs, Arrabbiata Sauce, Red Pepper Flakes,
Creamy Ricotta, Pesto Genovese, Shaved Parmesan

Crispy Mozzarella Sticks \$12

Served with House Pomodoro

Alette di Pollo \$16

Honey Balsamic Chicken Wings

Ravioli Fritti \$7

Breaded Crispy Ravioli, with House Pomodoro

INSALATA

Classic Caesar \$12

Shaved Parmesan, Croutons

Caprese \$16

Beefsteak Tomato, Mozzarella, Basil, Pesto Genovese,
Roasted Garlic Drizzle, Balsamic Reduction

The Greek \$14

Roma Tomatoes, Cucumbers, Sweet Red Onion, Olives,
Feta Cheese, Greek Dressing

Classic Cobb \$15

Hard Boiled Egg, Ham, Bacon, Bleu Cheese Crumbles,
Sweet Red Onion, Roma Tomatoes, your choice of Dressing

Add Chicken \$4 | Add Shrimp \$5 | Add Salmon \$7

BAMBINO

12 years and younger

Cheesy Flatbread \$9

Meatballs in Linguine \$9

Chicken Alfredo \$9

THE
Palmer
LOUNGE

**Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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CREATE YOUR OWN PASTA FRESCA \$27

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Pasta

Fettuccine | Rigatoni | Linguine | Bucatini

Sugo

Pomodoro | Alfredo | Arrabbiata | Bolognese | Rosa

Carne

Chicken | Italian Sausage | Meatballs

Seafood

Shrimp or Salmon | Grilled or Sautéed

Additivo Alimentare (Choose up to Three)

Sundried Tomatoes | Roasted Garlic | Diced Roma Tomatoes | Asparagus
Sautéed Portobello Mushrooms | Spring Peas | Roasted Peppers

WINE

Scarpetta Frisco - Sangiovese

\$9 Glass | \$32 Bottle

Castello di Gabbiano - Pinot Grigio

\$8 Glass | \$28 Bottle

Castello di Gabbiano - Chianti Classico

\$10 Glass | \$36 Bottle

Scarpetta Frico - Bianco

\$9 Glass | \$32 Bottle

Castello di Gabbiano - Prosecco

\$10 Glass | \$36 Bottle

SIGNATURE COCKTAILS \$11

Negroni

Gin, Campari,
Sweet Vermouth, Orange Peel

Italian Lemon Drop

Vodka, Limoncello, Fresh Lemon Juice,
Simple Syrup

Aperol Spritz

Prosecco, Aperol, Splash of Soda Water,
Orange Slice

Caffé Corretto Martini

Vodka, Espresso,
Frangelico, Simple Syrup

DOLCE

Chocolate Molten Cake \$8

Brooklyn’s Famous Junior’s Cheesecake \$8

Tiramisu \$8

*For your convenience, an 18% gratuity will be added to your check.