

MENÙ DELLA CENA

PALAZZO

di BOCCCE

America's First Palace of Bocce

*Tony Battaglia retired, then Tony got bored...
and it all began. Blah, blah, blah, blah,
blah, blah, blah, blah, blah, blah, blah, blah,
blah, blah, blah, blah, blah, blah, blah.
Thank you for being here, have fun and
enjoy your meal.*

KEY: Can be specially made (*Must ask and/or inform your server*)



Gluten Free



Vegetarian



Vegan

ANTIPASTI

Antipasti

Aged Italian meats and cheeses with a creamy honey-goat cheese spread, candied walnuts & cherries, pita-bread, assorted crackers and a variety of accompaniments 27



Stuffed Shells

Jumbo pasta shells filled with a four cheeses and covered with mozzarella; oven baked to a golden brown and served with pomodoro sauce 18

Meatballs

Beef & pork meatballs served in a pool of pomodoro sauce and garnished with fresh basil and parmesan cheese 15.25



Crispy Sprouts

Crispy fried brussels sprouts with fried onions, walnuts, & bleu cheese drizzled with balsamic reduction 15.75

Calamari Fritti

Crisp fried squid steaks cut thin; served with ammoglio sauce and fresh lemons 15.75



Ravioli Fritti

Breaded raviolis fried crisp and served with pomodoro sauce for dipping 14.5



Sausage and Peppers

Choose **spicy or mild Italian sausage** with peppers; onions and potatoes in a zesty pomodoro sauce 15.25



Bruschetta

Grilled Palazzo bread with a thin layer of chevre cheese and zesty tomato-olive spread 13



Tortilla shares fryer oil with breaded items

Spinach and Artichoke Dip

Our house made spinach and artichoke dip served hot with tortilla chips 14.5



Eggplant Tosca

Eggplant layered with pomodoro sauce and three cheeses, then baked and finished with fresh basil 13.5

ZUPPA E INSALATA



All salads are gluten free when ordered without croutons



All salads can be made vegetarian when ordering without meat

Palazzo Mushroom Soup

Mixed mushrooms in a creamy broth, finished with a splash of Sherry wine Cup 4.5 - Bowl 5.5

Fresh Soup of the Day

Today's special savory, creamy, or infused soup Cup 4.5 - Bowl 5.5

Enhance Your Salad:

Chicken 8 - Shrimp 10 - Salmon 10



Vegan Dressings

Oil and vinegar-Red wine vinaigrette
Mixed Berry Vinaigrette

Antipasto Salad

Romaine lettuce and spring mix with capicola pork, salami, mozzarella cheese, pepperoncini peppers, kalamata olives, vine ripe tomatoes and sweet balsamic dressing 18

Cherry Salad

Sliced grilled chicken atop romaine and mixed greens, onions, dried cherries, bleu cheese and candied walnuts; tossed with a wild berry vinaigrette 16

D' Angelo Salad



When ordered with no or a substitute dressing and no cheese

Butter bibb & romaine lettuce, strawberries, red onions, nuts and crumbled bleu cheese with creamy poppy seed dressing 15.5

Palazzo Salad



When ordered with no or a substitute dressing

Mixed greens, tomatoes, red-onions, mushrooms, & kalamata olives in sweet garlic balsamic vinaigrette 14

Caesar Salad*



When ordered with no or a substitute dressing

Crisp romaine lettuce, shredded parmesan and house-made croutons tossed in our house Caesar dressing and topped with a Parmesan-crisp 15

Allergy and Dietary Information

At Palazzo di Bocce, a top priority is always the health and safety of our guests. If you have a food allergy or special dietary need please alert the manager before placing your order so we can be sure of the exact ingredients used. Please be aware that during normal kitchen operations that the possibility exists for food items to contact other food items and we are UNABLE TO GUARANTEE that any menu item can be completely free of allergens. Deep fryers are cleaned daily; however, all fried food shares the same oil. All efforts are made to ensure your safety.

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Pasta Classico

Choose any pasta and sauce combination 19.5



Certain combinations are available; ask your server for details all pasta sauces are gluten-free

Pasta Choices:

Spaghetti, Linguine, Fettuccine, Farfalle, Penne, Rigatoni, Capellini, Gnocchi or

Gluten Free Pasta: 2.5 extra

Cheese Tortellini or Cheese Ravioli: 5 extra

House Made Sauces: Alfredo, Arrabiata, Bettola, Bolognese, Butter, Garlic Oil, Olive Oil, Palamina, Pesto, Pomodoro **Pesto Cream Sauce** add 2 **Vegan Options:** Pomodoro sauce - Vegan Bolognese also available 2 additional**Available Pasta Enhancements:**

Mushrooms, Sun Dried Tomato, Red Onion, Spinach, Roasted Garlic, Asparagus, Broccoli, Basil, Roasted Veggies, Roasted Hungarian Peppers, Bacon add 2.5 each

Fresh Mozzarella or Baked Cheese add 4

Meatballs, Hot or Mild Italian Sausage add 6

Chicken add 8

Shrimp or Salmon add 10

ENTREES

Pasta Carbonara

A Rich & Luxurious Creamy Egg Sauce tossed with Green Peas & Bucatini Pasta topped with cured crispy pancetta 24

Ravioli alla Palazzo

A blend of Italian sausage, broccolini and 3 cheese blend stuffed in to square pasta and served with mild Italian-sausage and pomodoro 20.5

Blackened Chicken Gnocchi

House made potato gnocchi, sautéed onion & jalapeño; tossed in a house made smoked tomato purée sauce and topped with blackened chicken 24

Stuffed Cheese Crepe Manicotti

Three piping hot cheese crepes stuffed with ricotta, asiago, mozzarella and parmesan cheeses dressed in Palazzo's marinara sauce 22

Eggplant Parmesan

Hand breaded and fried golden brown, then oven baked with pomodoro and mozzarella cheese; served on a bed of capellini 23

Linguine Pescatori

Piping hot linguini served with calamari, salmon and shrimp in Palazzo's own pomonara sauce 29

Linguine with White Clam Sauce

Bi-Colored linguine pasta covered in a garlic white-wine sauce with clams and a pinch of red pepper flakes 28

Lasagna

House-made with six layers, three cheeses and finished with pomodoro or bolognese sauce 25.5

Tortellini Pesto

Four cheese tortellini, grilled chicken and asparagus tossed with pesto cream sauce and garnished with tomatoes 26

Pasta della Domenica (Sunday Sauce)

Slowly Braised Short Rib simmered in a robust tomato sauce tossed with rigatoni, peas & grated parmigiano 25

Rosemary Chicken

Boneless chicken breast marinated with fresh rosemary and garlic. Char-grilled then baked with a boursin cheese crust; finished with tomato-olive relish and accompanied by crispy brussels sprouts and Chef's potatoes 25.5

Chicken or Veal Parmesan

Breaded chicken breast or veal cutlets baked with three cheeses and pomodoro sauce. Served on a bed of spaghetti pomodoro chicken 25 / veal 29

Chicken or Veal Piccata

Sautéed chicken breast or veal loin topped with lemon-butter sauce with Chef's potatoes and vegetable du jour chicken 25 / veal 29

Chicken or Veal Marsala

Sautéed chicken breast or veal loin and wild mushroom marsala sauce served with Chef's potatoes and vegetable du jour chicken 25 / veal 29

Gamberetto Tosca

Egg battered shrimp fried and served in a pool of lemon-butter with green pea and sun-dried tomato risotto 29

Maple Glazed Salmon*

Grilled salmon fillet basted with a maple and ale glaze served over grilled asparagus and creamy risotto 29

Italian Meatloaf

Beef & Pork combine with spices, eggs, breadcrumbs, Parmesan cheese and our secret ingredient topped with our homemade Italian maranarasauce with a side of mashed potatoes and chef's vegetable 21

Filet Mignon*

Beef tenderloin served to your liking with balsamic drizzled flash fried broccoli and Chef's potatoes 41

Lamb Chops*

Lollipop style lamb chops with fresh mint; marinated and drizzled in balsamic glaze and char-grilled to your liking. Served with grilled asparagus and chef's potato 48

*Ask your server about menu items that are cooked to order or served raw. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Groups of 8 or more will be billed on one check.
Groups of any size subject to a 20% gratuity.
A \$2 split plate charge when ordering menu items as shared.
All substitutions are at full menu pricing.