

PALAZZO'S SET MENU FOR PARTY OF 10 OR MORE

1. SALAD:

Romaine lettuce, fresh tomatoes, pepperoncini, pickled carrot, black olives, fontanella cheese and homemade creamy dressing.

2. CHOICES OF:

A. SHRIMP SCAMPI:

Jumbo shrimps sautéed with garlic, lemon, in butter wine sauce over a bed of linguine pasta.

B. SCALLOP AND SHRIMP CAPRI:

Jumbo shrimps and sea scallops sautéed with garlic, olive oil, onions, fresh tomatoes, basil, capers, and black olives in a white wine butter sauce over linguine pasta.

C. FISH PROVENCIALE:

Fresh fish sautéed with garlic, olive oil, mushroom, fresh tomatoes, and basil in a butter wine sauce over a bed of linguine pasta.

D. VEAL MARSALA:

Lightly breaded veal topped with mushroom in butter Marsala wine sauce over linguine pasta.

E. CHICKEN PARMAGIANA:

Lightly breaded chicken breast topped with mozzarella cheese in tomato sauce over linguine pasta.

3. SOFT DRINK, ICED TEA, COFFEE

4. DESSERTS:

Chocolate Gelato

Pineapple Sorbet