

Appetizers

Shrimp Scampi 8.95

Shrimp sautéed in garlic, oil, tomatoes, lemon and wine

Clams Posillipo 8.95

Clams in a spicy tomato sauce

Roasted Peppers & Fresh Mozzarella 6.95

Our own roasted peppers served with fresh Mozzarella

^{NEW} *Roasted Peppers & Auricchio Cheese* 8.95

Our own roasted peppers served with Auricchio

Mozzarella Stix 6.95

Lightly breaded and served with a marinara sauce for dipping

Bruschetta 6.95

A blend of plum tomatoes, onions and extra virgin olive oil served over crisp seasoned Italian bread slices

Fried Calamari 7.95

Tender calamari lightly fried and served with tangy marinara sauce

Broccoli Rabe Market Price

Sautéed Italian bitter broccoli in oil and garlic

Mussels Palermo 7.95

Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce

Personal Pizzas Available

Insalate

Tuna Platter 6.95

Mixed salad with tuna

Palermo Caesar Salad 5.95

Crisp Romaine lettuce and Italian croutons tossed with our own homemade special Caesar dressing
Add Chicken 2.00 Add Shrimp 3.00

Regular Italian Antipasto 6.95 add \$1 if chopped

Lettuce, tomato, cucumber, carrots, egg, ham, salami, capicola & provolone

^{NEW} *Italian Classico Antipasto* 9.95

Prosciutto, sopressata, sharp provolone, fresh mozzarella, roasted red peppers, roasted eggplant

Caprese Salad 6.95

Fresh mozzarella, tomatoes, garlic, basil and oil

Chef Salad 6.95

Turkey, ham and provolone cheese with garden vegetables over a bed of lettuce

Tossed Salad 3.95

Fresh mix of greens with our house dressing

Zuppa

Soup of the Day 3.50

Ask about our Chef's selections of homemade soups

Children's Bambino

(Under 12 years only)

To substitute alfredo sauce for pasta dishes add \$1

Spaghetti with Meat Sauce 5.95

Tortellini Marinara 6.95

Gnocchi 6.95

Ravioli Marinara or Alfredo 6.95

Chicken Fingers with French Fries 6.95

Chicken Parmigiana 7.95

Classic Pasta Dishes

All entrees are served with our famous salad topped with our homemade house dressing

All pasta dishes are served with your choice of: Capellini, Spaghetti, Linguine, Fettuccine, Penne or substitute: Cheese Tortellini – add 2.95, Ravioli Formaggio – add 2.95 Gnocchi – add 2.95, Chicken – add 3.50
To substitute pasta with a vegetable please add 2.95

Classic Sauce 8.95

A tomato or meatless marinara sauce

Bolognese 10.95

Ground meat with onions, tomatoes, basil and wine

Garlic & Broccoli 10.95

Fresh garlic and broccoli sautéed in olive oil with a touch of marinara

Vegetali Misti 11.95

Seasonal vegetables and tomatoes sautéed in olive oil with garlic light marinara sauce

Puttanesca 11.45

Classic Roman sauce of tomatoes, garlic, olives, mushrooms and capers

Fertissimo (spicy) 11.45

A blend of mushrooms, tomatoes, olives, prosciutto and hot cherry peppers in a red sauce

Triplicato 11.95

Alfredo sauce with peas, prosciutto and parmesan

Crema Bianca 10.95

An alfredo cheese sauce

Sorrento 10.95

Creamy mozzarella and parmesan in a tomato basil sauce

Pomodoro 10.95

Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara

Aghio Olio 9.95

Sliced garlic and olive oil with fresh herbs

Penne Alla Calabrese 11.95

Broccoli rabe & julienne sausage tossed in garlic butter sauce

Tortellini Alla Principessa 12.95

Mushrooms, peas & prosciutto tossed in sherry cream sauce

^{NEW} *Gnocchi Alla Puglia* 12.95

Cream and Gorgonzola cheese sauce

Mamma Palermo's Cucina Italiano

All entrees are served with our famous salad topped with our homemade house dressing

Stuffed Shells 11.95

With ricotta, topped with melted mozzarella served in our tomato meat sauce

Ravioli 11.95

With marinara

Eggplant Parmigiana 12.95

Baked eggplant topped with mozzarella cheese served in a marinara sauce with side of pasta

Baked Ziti 11.95

Fresh ricotta, creamy mozzarella and basil tossed in our tomato sauce – Add eggplant .75

Lasagna 11.95

With meat and cheese

Manicotti 11.95

Served in a tomato sauce

Eggplant Involtini 12.95

Thin slices of eggplant rolled with ricotta & spinach; baked with mozzarella in marinara cream sauce with side of spaghetti

Shrimp Specialties

All entrees are served with our famous salad topped with our homemade house dressing

Scampi 16.95

Shrimp sautéed in garlic, oil, tomatoes, lemon and wine served over linguine

Marinara 16.95

A zesty red tomato sauce with garlic and olive oil served over linguine

Francese 16.95

Dipped in egg, white wine, lemon and shallots served over linguine





Bindi
Dolcissimo Dessert

Gelato

Tiramisu

Cannoli

Beverages

Soft Drinks 1.50

Coffee 1.50

Cappuccino 3.50

Espresso 2.50

Pollo O Vitello

Chicken or Veal (served with pasta)

All entrees are served with our famous salad topped with our homemade house dressing

To substitute pasta with a vegetable, spinach or broccoli... add 2.95, Combo add 3.95

Scorrento, Pollo 16.95 *Vitello* 17.95

Topped with eggplant, prosciutto, mushrooms and cheese, sautéed with shallots and sun-dried tomatoes

Cacciatore, Pollo 14.95 *Vitello* 16.95

Sautéed with onions, mushrooms, tomatoes and served in a red sauce

Parmigiana, Pollo 14.95 *Vitello* 16.95

Topped with tomato sauce and mozzarella cheese

Zingara, Pollo 14.95 *Vitello* 16.95

Sautéed in pure olive oil with garlic, bell peppers, plum tomatoes, mushrooms and onions

Piccata, Pollo 14.95 *Vitello* 16.95

Lightly sautéed in pure olive oil with mushrooms, capers, white wine and lemon

Marsala, Pollo 14.95 *Vitello* 16.95

Sautéed with imported marsala wine, topped with mushrooms and sun-dried tomatoes

Francese, Pollo 14.95 *Vitello* 16.95

Dipped in egg, white wine, lemon and shallots

Foresta, Pollo 14.95 *Vitello* 16.95

Sautéed in garlic, white wine blush sauce with mushrooms, spinach and sun-dried tomatoes

Monte Rosa, Pollo 14.95 *Vitello* 16.95

Sautéed in a garlic sheery cream sauce with mushrooms, spinach, sun-dried tomatoes, topped with mozzarella cheese

Palermo's Pesce

Seafood (served with pasta)

All entrees are served with our famous salad topped with our homemade house dressing

To substitute pasta with a vegetable, spinach or broccoli... add 2.95, Combo add 3.95

Flounder Scampi 16.95

Flounder served in a traditional oil and garlic scampi sauce with fresh tomatoes and marinara

Flounder Francese 16.95

Flounder dipped in flour & egg, cooked in white wine & lemon

Shrimp & Clams Diavolo 18.95

Jumbo shrimp with littleneck clams in a spicy marinara

Linguine & Clams 14.95

Tender white littleneck clams sautéed with your choice of red or white sauce

Mussels 14.95

Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce and served over linguine

Scallops & Baby Shrimp Alfredo 18.95

Tender scallops and baby shrimp served in a creamy alfredo sauce tossed with parmesan cheese

Palermo's Zuppa Di Pesci 21.95

Jumbo shrimp, clams, mussels, calamari and scallops combined in a zesty marinara sauce, or garlic white wine sauce

Penne Alla Siciliano 14.95

Shrimp, scallops and crab meat tossed in aroura sauce

NEW *Fettucini con Salmone* 14.95

Salmon strips tossed in a vodka sauce over fettucini

NEW *Broiled Seafood Misto* 16.95

Salmon, shrimp & flounder seasoned to perfection

NEW *Calamari Over Linguine* 14.95

Calamari sautéed in garlic, oil & tomatoes served over linguine

3.00 charge to share entrée