

## Starters

### BRICK OVEN BAKED FETA

Tomato confit, lemons, pizza crisps, frisée salad. 9

### BRICK OVEN FIRED CHEESE FONDUE

Cambozola, Taleggio, pistachio crust, pizza crisps, pear honey, fresh apple and pear slices. 11.50

### GRILLED TIGER PRAWNS

Baguette, sundried tomatoes, fresh basil, extra virgin olive oil, balsamic vinegar. 12.50

### GRILLED WILD MUSHROOMS

Mixed greens, Parmesan croutons, toasted walnuts, crumbled Gorgonzola. 11.50

### CALAMARI FRITTO

Marinara sauce, garlic-lemon aioli. 11

### ROASTED GARLIC WITH CAMBOZOLA

Tomato chutney, marinated olives, cracked pizza crisps. 9.50

### CRISP POTATOES GORGONZOLA

Spicy waffle cut potatoes, Gorgonzola cream sauce. 8

### CRAB AND ARTICHOKE DIP

Parmesan cheese, sliced onions, cracked pizza crust. 14

### BRICK OVEN ROASTED

### MUSSELS AND CHORIZO

Lobster-saffron broth, garlic crostini, lemons. 13

## Small Salads & Soups

### PORTABELLA MUSHROOM SOUP

Fresh portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks, sherry cream. 7

### CHOP CHOP SALAD

Smoked turkey, wine salami, Provolone, fresh basil, garbanzo beans, Parmesan, crisp romaine, tomatoes, balsamic vinaigrette. 8.50

### CREAMY BLUE CHEESE

### WITH TOASTED HAZELNUTS

Chilled romaine, chopped bacon, diced tomato, toasted hazelnuts. 7.50

### BABY FIELD GREENS WITH

### CHÈVRE AND PUMPKIN SEEDS

Extra virgin olive oil, crumbled goat cheese. 6.50

### STRAWBERRY AND TOASTED HAZELNUTS

Mixed baby greens, goat cheese, balsamic vinaigrette, pomegranate molasses drizzle. 9

## Seafood

### BOUILLABAISSE À LA PROVENÇAL

Saffron lobster broth, prawns, scallops, sea bass, clams, mussels. 26

### PRAWN SCAMPI

Tiger prawns, citrus-herb caper butter, white wine, herb capellini, garlic crostini. 20

### PAELLA

Tiger prawns, Littleneck clams, Prince Edward Island mussels, seasonal fresh fish, chicken, chorizo, Spanish saffron rice. 25

### ASIAGO-ALMOND CRUSTED SEA SCALLOPS

Caramelized sweet onions, roasted red peppers, asparagus, Champagne beurre blanc. 26

## Meat

### BRAISED LAMB SHANK

Braised vegetable risotto, rich demi-glace. 25

### NEW YORK STEAK FRITES

Palomino signature steak, herbes de Provence butter, olive relish, roasted garlic. 31

### ROTISSERIE PORK CHOP

Cauliflower mashed potatoes, pickled cabbage, roasted pear, peppercorn sauce. 19

### BRAISED BEEF SHORT RIB

Mascarpone polenta, white beans, rapini, pancetta, gremolata. 23

### SMOKED AND ROCK SALT ROASTED PRIME RIB OF BEEF

12 oz. 28.00

## Pasta

### BAKED FOUR CHEESE PENNE

Fontina, Mozzarella, Parmesan, white Cheddar, garlic bread crumbs. 14

### FETTUCINE ALFREDO WITH SEAFOOD

Pan seared scallops and prawns, alfredo cream sauce, Parmesan, cracked black pepper. 20

### LOBSTER RAVIOLI

Fresh sheets of saffron pasta, langostino, bay scallop and tarragon filling, lobster cream sauce, finished with herb mascarpone. 20

### RIGATONI BOLOGNESE

Spicy Italian sausage, pear tomato, crushed garlic, oregano, roasted red pepper cream. 17