



PALERMO.

autumn menu

aperitivo

marinated green olives 8 (GF)

caponata, grilled focaccia 14

small plate

crostini with slow cooked tomato, goat's curd, basil 18

eggplant involtini 18 (GF)

mushroom arancini 18

salumi (prosciutto, mortadella, salami), ciabatta 24

large plate

casarecce amatriciana (pork, chilli, tomato, pecorino) 30

spaghetti con le sarde (pasta with sardines) 30

melossi pork sausages, braised fennel, olives, capers 34

side plate

olive oil potatoes 14 (GF,V)

salad of tomato, cucumber, iceberg, basil, sicilian feta 18 (GF)

coffee and tea 7

BYO 5 per person

0403 553 274

www.palermodining.com.au

GF Gluten Free

V Vegetarian