



PALERMO.

autumn menu

small plate

- crostini with slow cooked tomato, goat's curd, basil 18
- eggplant involtini 18 (GF)
- roasted cauliflower arancini 18
- salumi platter (prosciutto, mortadella, salami), ciabatta 24

large plate

- wild fennel, spinach & ricotta pie 28
- casarecce amatriciana (pancetta, chilli, tomato, pecorino) 30
- spaghetti con le sarde (pasta with sardines) 30
- melosi pork sausages, braised fennel, olives, capers 34 (GF)

side plate

- olive oil potatoes 14 (GF,V)
- rocket, radicchio & pear salad 18 (GF,V)
- roasted cauliflower, mint, currants, chilli & almonds 18 (GF,V)

dolce

see blackboard for desserts

coffee and tea 7

BYO 5 per person

0403 553 274

www.palermodining.com.au

GF Gluten Free

V Vegetarian