



PALERMO.

winter menu

small plate

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

eggplant involtini 18 (GF)

roasted cauliflower arancini 18

melosi salumi platter (prosciutto, mortadella, salami), ciabatta 24

melosi duck salami, sweet & sour relish, mint, ciabatta 24

large plate

bucatini with spinach, ricotta, chilli, lemon & pecorino 30

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

melosi pork sausages, braised fennel, olives, capers 34 (GF)

prupetti (sicilian meatballs) 34

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



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drinks

aperitivo

vermouth 13

aperol spritz 20

miss palermo (babo prosecco infused with saffron & ginger) G 20

white & rosé

babo prosecco 2025 G 18 | B 49

ravensworth regional fiano 2025 G 18 | B 49

byrne farm chardonnay 2025 G 19 | B 59

spinifex rosé 2025 G 18 | B 49

red

garagistes le stagiaire pinot noir 2025 G 19 | B 59

ravensworth regional sangiovese 2024 G 19 | B 59

beer

moretti 375ml B 12

sparkling mineral water

san pellegrino 750ml B 12

soft

lemon, lime & bitters 8

coke & coke zero 5

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G Glass

B Bottle