



PALERMO.

winter menu

small plate

- crostini with slow cooked tomato, goat's curd, basil 18
- eggplant involtini 18 (GF)
- gorgonzola arancini 18
- homemade pork & fennel sausages, caponata 21
- melosi salumi platter (prosciutto, mortadella, salami), ciabatta 24

large plate

- bucatini with spinach, ricotta, chilli, lemon & pecorino 30
- lamb ragu with casarecce 34
- pork & fennel lasagne 34
- prupetti (sicilian meatballs) 34

side plate

- olive oil potatoes 16 (GF,V)
- rocket, radicchio & pear salad 18 (GF,V)
- roasted cauliflower, mint, currants, chilli & almonds 20 (GF,V)

dolce

see blackboard for desserts

0403 553 274
www.palermodining.com.au

GF Gluten Free
V Vegetarian



PALERMO.

drinks

aperitivo

aperol spritz 20

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

white & rosé

babo prosecco 2025 G 18 | B 49

ravensthorpe 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

ravensthorpe 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

coffee or tea 7

G Glass

B Bottle