PALERMO

PASTA HOUSE

A family-oriented restaurant and artisanal pizza and pasta factory

SALADS AND STARTERS

SIDE SALAD: Romaine lettuce, grape tomatoes and spring mix. VG V $6

SPINACH: Fresh spinach, crumbled gorgonzola, spicy caramelized pecans, dried cranberries and raspberry Dijon dressing. V $11 Add grilled chicken $5

ANTIPASTO: Romaine lettuce, spring mix, pepperoni, salami, ham, feta and Kalamata olives. $15

MEG'S SALAD: Romaine Lettuce, spring mix, tomatoes, roasted red peppers, spiced caramelized pecans, feta $15 V Add salami $2 Add grilled chicken $5

HOUSE SALAD: Romaine lettuce, spring mix, grape tomatoes, and red onion. VG V $11 Add chicken $5

CAESAR SALAD: Romaine lettuce, house made croutons, Caesar dressing **Small** $6 **Large** $11
Add grilled chicken $5

CAPRESE: Fresh mozzarella, grape tomatoes, fresh basil, & extra virgin olive oil. V $8

SMALL PLATES: Cheese, salami, or olives $3 each. Prosciutto di Parma $5. Side of spiced caramelized pecans $3

MEATBALLS: House made, veal and pork, tomato basil sauce and sprinkled with parmesan cheese. 6 per order. $7

V VEGETARIAN; VG VEGAN;

18% gratuity will be added for groups of 8 or more.

PIZZAS AND CALZONES

Thin crust, hand tossed, artisanal pizzas referred to in the old neighborhood as "*pizza a la piedra*" because it was cooked directly on pizza stone. The dough is made daily in house, cheese is hand grated, and our own fennel pork sausage is prepared on-site. Our signature pizzas are very labor intensive, but we believe it results in a markedly better product.

Start with a 12" cheese pizza (sauce and mozzarella cheese) or a 12" calzone (ricotta and mozzarella cheeses) $15

Gorgonzola $2	Fresh tomatoes $2	Spinach $2	Pepperoni $2
Feta $2	Hot peppers $2	Fresh basil $2	Salami $2
Extra mozz $2	Green olives $2	Red onions $2	Meatballs $6
Fresh mozzarella $4	Artichokes $2	Garlic $1	Chicken $6
Sharp Provolone $2	Kalamata olives $2	Ham $2	Fennel sausage $2
Ricotta $2	Mushrooms $2	Roasted red peppers $2	
Prosciutto $6	Chipotle $2		

TOPPINGS

(3 maximum)

Substitute pesto for pizza sauce, $3

Small calzone (ricotta, mozzarella) or flatbread pizza (tomato sauce, mozzarella) $10, toppings (2max) priced above.

BAKED PASTAS AND OTHER

ALL OF OUR STUFFED PASTA IS MADE IN HOUSE

LASAGNE BOLOGNESE: House made semolina pasta sheets, layered with ragu and ricotta. Topped with cheese and gratineed. $20

- **CANNELLONI:** House made semolina pasta tubes, filled with ricotta and spinach topped with cheese and gratineed. $12

CHICKEN PARMESAN WITH ITALIAN HAM: Breaded chicken breast, Italian roasted ham, tomato basil sauce, seasonings topped with cheese. Includes a side of small spaghetti. $16 substitute side with fettuccini alfredo $18 (ask for availability)

PASTA SHAPES

ALL OUR PASTA IS MADE IN HOUSE.

PICK YOUR PASTA AND SELECT YOUR SAUCE TO CREATE YOUR OWN PERSONALIZED DISH.

SPAGHETTI: MADE WITH SEMOLINA AND WATER. SIMPLE HEARTY FLAVOR.	
FETTUCCINNE: FLAT NOODLES, MEDIUM WIDTH (6 MM), MADE WITH FLOUR AND EGGS. RICH AND SILKY FLAVOR.	
TAGLIERINI: FLAT NOODLES, NARROW WIDTH (2 MM), MADE WITH FLOUR AND EGGS. DELICATE SILKY FLAVOR.	
FUSILLI: SCREW SHAPED PASTA, MADE WITH SEMOLINA AND WATER. RUSTIC, HEARTY FLAVOR.	
BUCATINI: LONG THIN, HOLLOW SPAGHETTI, MADE FROM SEMOLINA AND WATER. HEARTY FLAVOR.	
RAVIOLI: SQUARES OF PASTA MADE FROM SEMOLINA AND WATER, STUFFED (FILLINGS VARY, PLEASE ASK).	

VG Our spaghetti, fusilli, and bucatini are vegan.

CREAM SAUCES

The specialty pasta and sauces are also made fresh daily, in house, from the finest ingredients available. A variety of pasta shapes and fillings are produced and rotated. Should we run out of a certain shape, please accept our apologies, only enough is made for daily consumption. Because pasta is not meant to be served "naked" feel free to experiment on your own.

ALFREDO Regular pasta:$15 Ravioli:$17	Cream, butter, parmesan, seasonings.
CHICKEN ALFREDO Regular pasta:$19 Ravioli:$21	Cream, butter, parmesan, grilled marinated chicken, seasonings.
GORGONZOLA Regular pasta:$15 Ravioli:$17	Cream, gorgonzola, seasonings.
PALERMO Regular pasta:$21 Ravioli:$23	Cream, roasted red peppers, gorgonzola, grilled marinated chicken, seasonings.
CHICKEN ARTICHOKE Regular pasta:$20 Ravioli:$22	Cream, grilled marinated chicken, artichoke hearts, seasonings.
MUSHROOM CREAM Regular pasta:$16 Ravioli:$18	Cream, butter, garlic, crimini (brown) mushrooms, parmesan, seasonings.
SPINACH CREAM Regular pasta:$16 Ravioli:$18	Cream, butter, garlic, spinach, parmesan, seasonings.
MARSALA MUSHROOM CREAM Regular pasta:$20 Ravioli:$22	Cream, butter, garlic, crimini (brown) mushrooms, marsala wine, parmesan, seasonings.
CAPRESE CREAM Regular pasta:$18 Ravioli:$20	Cream, garlic, grape tomatoes, fresh basil, parmesan, seasonings.

VEGETARIAN; VG VEGAN; SPICY

SAUSAGE AND PEPPERS Regular pasta:$20 Ravioli:$22	Cream, garlic, house-made fennel sausage, roasted red peppers, parmesan, seasonings.
ITALIAN HAM & MUSHROOMS Regular pasta:$20 Ravioli:$22	Cream, butter, garlic, Italian roasted ham, crimini (brown) mushrooms parmesan, seasonings.
PROSCIUTTO, MUSHROOMS AND PEPPERS Regular pasta:$21 Ravioli:$23	Cream, garlic, prosciutto di parma, crimini (brown) mushrooms, roasted red peppers, seasonings.
CARBONARA* Regular pasta:$16	Egg, cream, parmesan, pancetta (Italian bacon), seasonings.
PESTO CREAM Regular pasta:$17 Ravioli:$19	Cream, pine nuts, garlic, fresh basil, olive oil, parmesan, seasonings.

Add grilled chicken or meatballs (6) for $5 to any pasta!

PINK AND OTHER SAUCES

PINK TOMATO BASIL Regular pasta:$15 Ravioli:$17	Tomato basil, cream, seasonings.
PINK MUSHROOM Regular pasta:$17 Ravioli:$19	Tomato basil, cream, crimini (brown) mushrooms, parmesan, seasonings.
RAGU BOLOGNESE Regular pasta:$22 Ravioli:$24	Beef and pork, aromatic vegetables, tomato, cream, seasonings.
VG **AGLIO, OLIO, AND PEPPERONCINI** Regular pasta:$15 Ravioli:$17	Extra virgin olive oil, garlic and crushed red pepper.
SCARPARO Regular pasta:$18 Ravioli:$20	Pesto, tomato basil, cream, sharp provolone, seasonings.
BUTTER & PARMESAN Regular pasta: $15 Ravioli:$17	Sweet cream butter, parmesan, seasonings.

VEGETARIAN; VG VEGAN; SPICY

*The carbonara contains fresh eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RED SAUCES

Our tomato sauces are light and fresh. Meant to taste the tomato, not pungent and acrid flavorings. We only use peeled plum tomatoes packed in juice with fresh basil. Never tomato paste or reconstituted tomato product.

• VG **TOMATO BASIL** Regular pasta:$14 Ravioli:$16	Vine ripened plum tomatoes, aromatic vegetables and herbs.
SUGO Regular pasta:$8 Ravioli:$20	Braising juices from veal short ribs: tomato juice, aromatic vegetables, white wine, herbs and seasonings.
VG **RED MUSHROOM** Regular pasta:$16 Ravioli:$18	Tomato basil sauce with crimini (brown) mushrooms.
VG **PUTTANESCA** Regular pasta:$17 Ravioli:$19	Tomato basil, Kalamata olives, capers, crushed red pepper, seasonings.
MEAT SAUCE Regular pasta:$20 Ravioli:$22	Tomato basil, beef and pork.
VG **ARRABIATA** Regular pasta:$15 Ravioli:$17	Tomato basil, crushed red pepper, seasonings.
VG **PIZZAIOLA** Regular pasta:$17 Ravioli:$19	Tomatoes, garlic, roasted red peppers, hot cherry peppers, seasonings.
AMATRICIANA Regular pasta:$18 Ravioli:$20	Tomato basil, pancetta (Italian bacon), crushed red pepper, seasonings.

VEGETARIAN; VG VEGAN SPICY

Add grilled chicken or meatballs (6) for $5 to any pasta!

18% gratuity will be added for groups of 8 or more.

SMALLER PORTIONS AND SIDES

Small spaghetti, fettuccini, or taglierini with tomato basil, alfredo, sugo or butter-parmesan $9

Small spaghetti (or other regular pasta) and 6 meatballs, tomato basil sauce $14

Small calzone (ricotta, mozzarella) or **flatbread pizza** (tomato sauce, mozzarella) $10, toppings additional, see pizza page

Side of **meatballs** (6) $7

Side of **grilled chicken** $6

DESSERTS

HOUSE MADE TRADITIONAL CANOLI $5

DULCE DE LECHE CANOLI $5

ADDITIONAL HOUSE MADE DESSERTS OFFERED SEASONALLY

18% gratuity will be added for groups of 8 or more.

RED

House Red

CORVO IRMANA FRAPPATO, Sicilia Italy
$7.00 glass *$27.00 bottle*

Light Body

CHACRA BARDA PINOT NOIR, Rio Negro Argentina
$9.00 glass *$36.00 bottle*

Medium Body

LAMURI NERO D'AVOLA, Sicilia Italy
$34.00 bottle

PEPPOLI CHIANTI CLASSICO, Tuscany Italy
$9.50 glass *$36.00 bottle*

COTARELLA MERLOT, Lazio Itally
$9.50 glass *$36.00 bottle*

Full Body

Z ALEXANDER BROWN RED BLEND, California
$8.00 glass *$32.00 bottle*

CATENA MALBEC, Argentina
$9.00 glass *$34.00 bottle*

PASCUAL TOSO CABERNET SAUVIGNON, Argentina
$9.50 glass *$38.00 bottle*

LUCA OLD VINE MALBEC, Argentina
$55.00 bottle

TOMMASI VALPOLICELLA RIPASSO, Veneto Italy
$9.50 glass *$40.00 bottle*

DAMILANO BAROLO, Piedmont Italy
$60.00 bottle

SOFT DRINKS

COCA-COLA, DIET COKE, SPRITE, DR PEPPER 500 ML BOTTL $3.25
SAN PELLEGRINO FLAVORED WATERS, VARIOUS FLAVORS $3.25
SPARKLING MINERAL WATER $4
ICED TEA $2.50
APPLE JUICE $2.50

WHITE

House White

VITIANO FALESCO BIANCO, Umbria Italy
$7.00 glass *$27.00 bottle*

DR LOOSEN RIESLING, Germany
$7.50 glass *$30.00 bottle*

PIGHIN SAUVIGNON BLANC, Friuli Italy
$8.50 glass *$34.00 bottle*

TRAMIN CHARDONNAY, Alto Adige Italy
$8.00 glass *$32.00 bottle*

TERLAN PINOT GRIGIO, Alto Adige Italy
$8.50 glass *$32.00 bottle*

LA DORIA MOSACATO D'ASTI, Piedmont Italy
$8.50 glass *$32.00 bottle*

TOMMASI FILO DORA PROSECCO, Veneto Italy
$8.00 glass *$32.00 bottle*

ROSE

WILD MISS ROSE, Demi-Sec, France
$8.00 glass *$32.00 bottle*

G.H. MUMM Brut Cordon Rose, Reims France
$80.00 bottle

HENRIOT BRUT ROSE CHAMPAGNE, Champagne France
$80 bottle

OTHER

MIMOSA
$5 glass

BEER AND CIDER

MICHELOB ULTRA $5.00
ALTSTADT LAGER, Fredericksburg $5.00
EASTCIDERS ORIGINAL DRY, Austin $5.00
CELIS WHITE, Austin $5.00
512 PECAN PORTER, Austin $5.00
TWISTED X MCCONAU-HAZE, Austin $5.00
KARBACH RANCH WATER, Austin $5.00
ROTATING SEASONAL BEER, ASK SERVER $5.00
PINTHOUSE ELECTRIC JELLYFISH, Austin $9.00

Chef's Selection

WHITE

NEYERS CHARDONNAY, Los Carneros, California
$32 bottle

DOMAINE ALAIN CHAVY PULIGNY-MONTRACHET, CHARDONNAY Burgundy France
$120 bottle

DOMAINE JEAN-LOUIS CHAVY PULIGNY-MONTRACHET, CHARDONNAY Burgundy France
$120 bottle

CHATEAU DE NALYS CHATEAUNEUF-DU-PAPE BLANC GRAND VIN, Rhone France
$135 bottle

RED

FINCA ALLENDE TEMPRANILLO, Rioja Spain
$32 bottle

BODEGA NORTON PRIVADA FAMILY (BORDEAUX) BLEND, Mendoza Argentina
$35 bottle

CATENA CABERNET FRANC, San Carlos Argentina
$38 bottle

CASARENA CABERNET SAUVIGNON, Mendoza Argentina
$38 bottle

CASARENA CABERNET FRANC, Mendoza Argentina
$38 bottle

KURTATSCH SONNTALER SCHIAVA, Alto Adige Italy
$38 bottle

PALA CANNONAU (GRENACHE) RISERVA, Sardinia Italy
$40 bottle

DECERO PETIT VERDOT, Mendoza Argentina
$48 bottle

DAOU BODYGUARD RED BLEND, Paso Robles California
$49 bottle

LOTE NEGRO CABERNET FRANC, Mendoza Argentina
$50 bottle

FRANCHETTI PASSOROSSO ETNA ROSSO
$50 bottle

NAVARRO CORREAS ULTRA, Malbec, Mendoza Argentina
$65.00 bottle

CATENA ALTA CABERNET SAUVIGNON, Mendoza Argentina
$65 bottle

1882 CABERNET SAUVIGNON, Napa Valley, California
$65 bottle

PURSUIT CABERNET SAUVIGNON, Napa Valley California
$68 bottle

TOMMASI DELLA VALPOLICELLA CLASSICO AMARONE, Veneto Italy
$80 bottle

BURGESS PETITE SIRAH, Napa Valley California
$80 bottle

COTARELLA MERLOT MONTIANO, Lazio Italy
$85 bottle

PENFOLDS BIN 389 CABERNET SHIRAZ, South Australia
$90 bottle

FINCA ALLENDE MINGORTIZ TEMPRANILLO, Rioja Spain
$98 bottle

DOUBLE EAGLE RED WINE, CABERNET BLEND, California
$100 bottle

ZIATA MIA MADRE RED BLEND, Napa Valley California
$115 bottle

GRAN ENEMIGO CABERNET FRANC, Mendoza Argentina
$115 bottle

ALLENDE GAMINDE TEMPRANILLO, Rioja Spain
$115 bottle

BODEGA NORTON GERNOT LANGES BORDEAUX BLEND, Mendoza Argentina
$130 bottle

CATENA ZAPATA MALBEC ARGENTINO, Uco Valley Argentina
$150 bottle

CROWN POINT 2015 ESTATE SELECTION, Bordeaux Blend, Santa Barbara California
$150 bottle

CLOS DU VAL CABERNET SAUVIGNON, California
$60 bottle

BLACK STALLION TRANSCENDENT CABERNET SAUVIGNON, Napa Valley California
$170 bottle

A family-oriented restaurant and artisanal pizza and pasta factory

FAMILY STYLE MENU

HOUSE SALAD: Romaine lettuce, spring mix, grape tomatoes, and red onion. VG
Choice of vinaigrette, raspberry Dijon, or gorgonzola dressings.

- Full Pan has 25 portions $50
- ½ Pan has 12 portions $25

CAPRESE: Fresh mozzarella, grape tomatoes, fresh basil, & extra virgin olive oil.

- Full Pan has 20 portions $100
- ½ Pan has 10 portions $50

MEATBALLS: House made with veal and pork, tomato basil sauce and sprinkled with parmesan cheese.

- Full Pan has 120 meatballs $110
- ½ Pan has 60 meatballs $55

LASAGNE BOLOGNESE: House made with semolina pasta sheets, layered with ragu bolognese and ricotta. Topped with cheese and gratineed.

- Full Pan has 24 portions (approximately 14 lbs) $150
- ½ Pan has 12 portions (approximately 7 lbs) $75

CANNELLONI: House made semolina pasta tubes, filled with ricotta and spinach topped with cheese and gratineed.

- Full Pan has 20 cannelloni $70
- ½ Pan has 10 cannelloni $35

CHICKEN ALFREDO: Cream, butter, parmesan, grilled marinated chicken

- Full Pan has 24 portions $150
- ½ Pan has 12 portions $80

BAGUETTE: Only if ordering from this menu. $4

Please call us, preferably, two (2) days in advance to allow us time to prepare your order. Prepayment required.

VEGETARIAN; VEGAN;