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Pasta Palazzo

Menu Prices — October 24, 2026

Pasta Palazzo menu with prices in United States, updated April 2020: 74 items across 12 categories, prices from $2.50 to $20.00.

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Pasta Palazzo Menu with Prices (United States)

Pasta Palazzo menu with prices in United States, updated April 2020: 74 items across 12 categories, prices from $2.50 to $20.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/pasta-palazzo

Menu categories: Today's Specials · Popular Drinks · Appetizers · Soup & Salads · Pasta · Handmade Pasta · Healthy Pasta · Sandwiches · Dessert · Wine · Extras · Beverages

Today's Specials

ITEM	PRICE
Risotto Bolognese Special Risotto with broccoli and bolognese sauce	**$15.00**

Popular Drinks

ITEM	PRICE
Chianti Fattoria del Cerro Chianti Colli Senesi - Montepulciano, Italy	**$15.00**
Chianti (Popular Drinks) Fattoria del Cerro Chianti Colli Senesi - Montepulciano, Italy	**$15.00**
Cabernet Sauvignon Root:1 Cabernet Sauvignon Colchagua Valley, Chile	**$14.00**
Cabernet Sauvignon (Popular Drinks) Root:1 Cabernet Sauvignon Colchagua Valley, Chile	**$14.00**
Ramona Wine Spritzer Ramona Grapefruit - Lightly sparkling organic Sicilian wine mixed with natural grapefruit flavors that doesn't need a gl...	**$5.00**
Ramona Wine Spritzer (Popular Drinks) Ramona Grapefruit - Lightly sparkling organic Sicilian wine mixed with natural grapefruit flavors that doesn't need a gl...	**$5.00**
Pinot Gris Montinore Estate Pinot Gris Willamette Valley, Oregon	**$16.00**
Pinot Gris (Popular Drinks) Montinore Estate Pinot Gris Willamette Valley, Oregon	**$16.00**
Malbec Altos los Hormigos Malbec Classico Mendoza, Argentina	**$15.00**
Malbec (Popular Drinks) Altos los Hormigos Malbec Classico Mendoza, Argentina	**$15.00**
Sauvignon Blanc Honig Sauvignon Blanc Napa, California	**$20.00**
Sauvignon Blanc (Popular Drinks) Honig Sauvignon Blanc Napa, California	**$20.00**
Chardonnay Cannonball Chardonnay Healdsburg, California	**$16.00**
Chardonnay (Popular Drinks) Cannonball Chardonnay Healdsburg, California	**$16.00**
Ros√© Le Proven√ßal C√¥tes de Provence Provence, France	**$20.00**
Ros√© (Popular Drinks) Le Proven√ßal C√¥tes de Provence Provence, France	**$20.00**

ITEM	PRICE
Pais Viejo J. Bouchon Pais Viejo Bottle - Maule Valley, Chile	**$15.00**

Appetizers

ITEM	PRICE
Grilled Calamari With lemon-herb vinaigrette.	**$8.00**
Grilled Asparagus Vegetarian. With lemon-herb vinaigrette.	**$5.00**
Garlic Bread Vegetarian. Toasted with garlic butter.	**$3.50**
Polenta With pomodoro sauce and melted fontinella cheese.	**$10.00**
Baked Goat Cheese With tomato basil sauce and garlic bread.	**$10.00**
Grilled Portabella Mushroom Served with garlic toast.	**$4.50**
Bruschetta Tomatoes and red onions with tangy balsamic vinegar and fresh basil on grilled bread.	**$4.00**

Soup & Salads

ITEM	PRICE
Vegetariano Salad Vegetarian. Grilled zucchini, eggplant, red, and green peppers on mixed greens.	**$10.00**
Cucumber Salad Vegetarian. Cucumbers, tomatoes, onions, feta cheese, and red wine vinaigrette on a bed of mixed greens.	**$6.00**
Mixed Greens (Large) Vegetarian. With tomatoes and red onions. With your of balsamic vinaigrette or creamy bleu cheese dressing.	**$7.50**
Mixed Greens (Small) Vegetarian. With tomatoes and red onions. With your of balsamic vinaigrette or creamy bleu cheese dressing.	**$5.50**
Caesar Salad (Large) Vegetarian. With parmesan and home-made croutons.	**$7.50**
Caesar Salad (Small) Vegetarian. With parmesan and home-made croutons.	**$5.50**
Tomato Dill Chunky tomato soup with arborio rice, dill, and a touch of cream.	**$6.00**
Soup of the Day	**$6.00**

Pasta

ITEM	PRICE
Spaghetti Marinara Vegetarian. Spaghetti with home-made tomato sauce.	**$9.00**
Capellini Pomodoro Vegetarian. Angel hair with a sauce of chunky fresh tomatoes, basil, garlic, and olive oil.	**$9.00**

ITEM	PRICE
Farfalle Alfredo Vegetarian. Bowties with creamy alfredo sauce and black pepper.	**$10.00**
Linguine Pesto-Cream Vegetarian. Long, flat strands with a puree of basil, pine nuts, parmesan and olive oil and a splash of cream.	**$10.00**
Conchiglie Gorgonzola Vegetarian. Shells with spinach, Gorgonzola cheese, cream, and fresh tomatoes.	**$12.00**
Penne alle Melanzane Vegetarian. Penne with tomatoes, eggplant, fresh mozzarella, and basil. Lightly spicy.	**$11.00**
Farfalle Pomodoro Formaggio Vegetarian. Bowties with fresh tomatoes, basil, goat cheese, and pine nuts.	**$11.00**
Penne Funghi Vegetarian. Penne with porcini, portabella and white mushrooms in a marsala cream sauce.	**$11.00**
Mac and Cheese Vegetarian. Corkscrew noodles with a rich, creamy cheese sauce.	**$10.00**
Cavatappi Pollo Corkscrews with chicken, sundried tomatoes, mushrooms, and cream.	**$12.00**
Penne Bolognese Penne with meat sauce, mushrooms, herbs, and parmesan.	**$12.00**
Conchiglie Classico Shells with italian sausage, red bell peppers, and marinara topped with ricotta.	**$12.00**
Penne con Salsiccie Penne with italian sausage, portabella mushrooms, and marinara topped with melted fontinella cheese.	**$12.00**
Spaghetti Frutti di Mare Spaghetti with calamari, scallops, shrimp, and tomato-white wine sauce.	**$14.00**

Handmade Pasta

ITEM	PRICE
Jalapeno Gnocchi Jalapeno and ricotta stuffed dumplings with roasted red pepper puree.	**$12.50**
Gnocchi Ricotta filled potato dumplings with your choice of sauce.	**$12.50**
Tortellini Ricotta filled ring-shaped pasta with your choice of sauce.	**$12.50**
Ravioli Ricotta and spinach filled pasta squares with your choice of sauce.	**$12.50**

Healthy Pasta

ITEM	PRICE
Healthy Chicken Penne with chicken, zucchini, broccoli, and tomatoes in a tomato white wine sauce.	**$12.00**
Healthy Primavera Vegetarian. Spaghetti with grilled eggplant, peppers, zucchini, spinach, broccoli, tomatoes, and basil in a tomato white...	**$12.00**
Healthy Scallops Linguine with bay scallops in a lightly spicy tomato and basil white wine sauce	**$12.00**

Sandwiches

ITEM	PRICE
Caprese Sandwich With tomatoes, fresh mozzarella, basil and olive oil. Served with a side salad of mixed greens.	**$10.00**
Grilled Chicken Sandwich With grilled red bell peppers, fontinella cheese, and pesto-mayo. Served with a side salad of mixed greens.	**$10.00**
Grilled Portabella Sandwich With pesto-mayo, fresh tomato and fontinella cheese. Served with a side salad of mixed greens.	**$10.00**
Meatball Sandwich With marinara sauce and melted fontinella cheese. Served with a side salad of mixed greens.	**$10.00**
Vegetariano Sandwich Vegetarian. Grilled peppers, zucchini, eggplant, goat cheese, and pesto-mayo. Served with a side salad of mixed greens.	**$10.00**

Dessert

ITEM	PRICE
Dessert of the Day Let us surprise you with a delicious dessert!	**$6.00**
Tiramisu Layers of ladyfingers soaked in coffee and brandy with powdered chocolate and mascarpone cheese	**$6.00**

Wine

ITEM	PRICE
Cabernet Sauvignon (Wine) Root:1 Cabernet Sauvignon Colchagua Valley, Chile	**$14.00**
Chianti (Wine) Fattoria del Cerro Chianti Colli Senesi - Montepulciano, Italy	**$15.00**
Malbec (Wine) Altos los Hormigos Malbec Classico Mendoza, Argentina	**$15.00**
Pinot Gris (Wine) Montinore Estate Pinot Gris Willamette Valley, Oregon	**$16.00**
Ramona Wine Spritzer (Wine) Ramona Grapefruit - Lightly sparkling organic Sicilian wine mixed with natural grapefruit flavors that doesn't need a gl...	**$5.00**
Rosé Le Provençal Côtes de Provence Provence, France	**$20.00**
Sauvignon Blanc (Wine) Honig Sauvignon Blanc Napa, California	**$20.00**

Extras

ITEM	PRICE
Plain Pasta Prepared with butter or olive oil.	**$5.00**
Side of Broccoli Side of steamed broccoli	**$3.00**
Side of Marinara Sauce Side of house made marinara sauce	**$2.50**

ITEM	PRICE
Side of Meatballs Served in marinara sauce	**$5.00**
Side of Spinach Side of sautéed spinach	**$3.00**

Beverages

ITEM	PRICE
San Pellegrino	**$3.50**