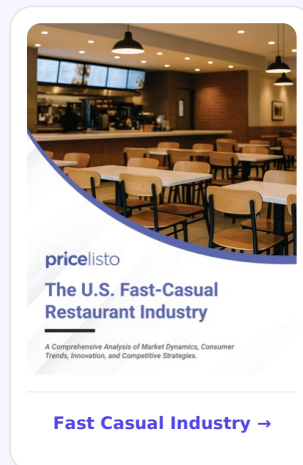




Pasta Palazzo

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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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√©al C√©v√©tes de Provence Provence, France	\$20.00
Ros√© (Popular Drinks) Le Proven√©al C√©v√©tes de Provence Provence, France	\$20.00
Pais Viejo J. Bouchon Pais Viejo Bottle - Maule Valley, Chile	\$15.00

Appetizers

ITEM	PRICE
Grilled Calamari With lemon-herb vinaigrette.	\$8.00

ITEM	PRICE
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
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

ITEM	PRICE
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

ITEM	PRICE
Meatball Sandwich	\$10.00
With marinara sauce and melted fontinella cheese. Served with a side salad of mixed greens.	
Vegetariano Sandwich	\$10.00
Vegetarian. Grilled peppers, zucchini, eggplant, goat cheese, and pesto-mayo. Served with a side salad of mixed greens.	

Dessert

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

Wine

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

Extras

ITEM	PRICE
Plain Pasta	\$5.00
Prepared with butter or olive oil.	
Side of Broccoli	\$3.00
Side of steamed broccoli	
Side of Marinara Sauce	\$2.50
Side of house made marinara sauce	
Side of Meatballs	\$5.00
Served in marinara sauce	
Side of Spinach	\$3.00
Side of sautéed spinach	

Beverages

ITEM	PRICE
San Pellegrino	\$3.50