

GLI ANTIPASTI

Insalata Cesare - crisp romaine lettuce, pancetta, croutons and shaved parmigiano reggiano cheese with an anchovy, caper and our house parmigiano dressing	9
Insalata Capra - fried oyster mushrooms, a disk of goat cheese and sliced baby beets on mixed greens	10
Calamari alla Griglia - grilled calamari tossed in parsley, garlic and olive oil served with mixed greens	11
Mozzarella di Bufala - fresh buffalo mozzarella imported from Italy with basil and olive oil served with vine-ripened tomatoes	14
Insalata Mista - mixed green salad with olives and our house dressing	7
Insalata Caprese - bocconcini cheese with vine-ripened tomatoes	10
Cozze e Vongole alla Marinara - mussels and clams in a garlic tomato sauce topped with a garlic crostini	12
Radichio - radicchio salad with toasted pine nuts and shaved asiago cheese	10

PANINI & HAMBURGERS

Panino al Pollo - grilled chicken, assorted grilled vegetables and lettuce with a roasted red pepper spread	10
Panino al Prosciutto - sliced prosciutto, bocconcini, tomatoes and lettuce	9
Panino al Salmone - smoked salmon, red onions, capers, marscapone and lettuce	12
Panino di Pollo Annerito - grilled blackened chicken breast with grilled assorted vegetables, lettuce and a roasted pepper spread	10
Cheeseburger - grilled Certified Angus Beef hamburger with cheddar cheese, tomatoes, pickles and onions served with Yukon Gold French fries	10
Pancetta Hamburger - grilled Certified Angus Beef hamburger with cheddar cheese, crispy bacon, sautéed mushrooms and caramelized onions served with Yukon Gold French fries	12

LE PIZZE

Margherita - tomato sauce and bocconcini cheese	11
Quattro Stagioni - mushrooms, black olives, prosciutto, artichokes, tomato sauce and mozzarella	13
Capra – goat and parmigiano cheese, artichokes and sliced tomato drizzled with olive oil	14
Americana - mushrooms, bell peppers, salami, tomato sauce and mozzarella	12

I RISOTTI

Risotto Funghi - Arborio rice with wild mushrooms and white Alba truffle oil	17
Risotto Portofino - Arborio rice with a medley of seafood in a tomato lobster broth	22

LE PASTE

Penne Arrabbiata - penne rigate in a spicy tomato basil sauce	11
Penne alla Vodka - penne rigate with pancetta in a tomato vodka cream sauce	12
Penne con Pollo - penne rigate with grilled chicken and sundried tomatoes in a tomato cream sauce	15
Gnocchi - potato gnocchi in a tomato basil sauce tossed with bocconcini cheese	13
Rigatoni e Salsiccia - rigatoni with sausage and ricotta cheese in a spicy tomato sauce	15
Spaghetti con Polpetti - fresh spaghetti with meatballs in a tomato basil sauce	14
Tagliatelle e Pomodoro Fresco - fresh tagliatelle with vine ripe cherry tomato, garlic, basil and olive oil	13
Tagliatelle con Funghi - fresh tagliatelle with pancetta, porcini and assorted mushrooms in a porcini jus with a touch of cream	15
Spaghetti con Gamberi - fresh spaghetti with black tiger shrimp, cherry tomato, porcini and spinach with garlic and olive oil	22
Tagliatelle con Frutti di Mare - black tiger shrimp, calamari, mussels, clams in a spicy tomato sauce	20

I SECONDI

Pollo Capra - seared grain fed Chicken Supreme topped with a warm goat cheese & sundried tomato drizzled with natural jus with vegetables & roasted potatoes	18
Pollo al Limone - seared grain fed Chicken Supreme drizzled with a lemon white wine reduction vegetables & roasted potatoes	16
Vitello alla Marsala - seared Veal Striploin in a mushroom marsala sauce with vegetables and roasted potatoes	19
Vitello al Limone - seared Veal Striploin in a lemon sauce with vegetables and roasted potatoes	19
Lombatta di Vitello - Ontarian 10 oz. grain fed grilled Veal Chop drizzled with a wild mushroom red wine reduction with vegetables & roasted potatoes	25
Bistecca - grilled 10 oz. Certified Black Angus N.Y. Striploin topped with sautéed mushroom and onions served with vegetables and roasted potatoes	26
Agnello - grilled Australian Rack of Lamb topped with a honey dijon pistachio crust drizzled with a wild mushroom red wine reduction with vegetables and roasted potatoes	31
Salmone al Pistachio - Atlantic Salmon topped with a honey dijon pistachio crust drizzled with a lemon reduction served with vegetables and roasted potatoes	18
Branzino e Gamberi - Mediterranean Seabass & grilled black tiger shrimp topped with a cherry tomato, black olives & capers relish with vegetables and roasted potatoes	24

Please inform your server of any food allergies or special dietary needs.
15% gratuity added to groups of 6 or more. Taxes extra.

The Restaurant

Lunch & Take-Out Menu

Soup | Salads | Appetizers

Soup of the Day
\$5

Caesar Salad
\$8

Mix Green Salad
\$6

Caprese Salad with tomato and bocconcini cheese served with mix green salad
\$9

Goat cheese Salad topped with oyster mushroom, warm goat cheese and beets
\$9

Grilled Calamari tossed in parsley, garlic and olive oil served with mixed greens
\$10

Chicken Fingers served with home-made Yukon Gold French fries
\$8

Sandwiches | Burgers

Grilled Chicken Sandwich with sautéed vegetables & lettuce served with Yukon gold French fries
\$9

Grilled Chicken Club Sandwich with grilled chicken, bacon, lettuce, tomato and mayonnaise on focaccia bread served with Yukon gold French fries
\$10

Cheeseburger with sliced tomato, lettuce, onions and pickles served with Yukon Gold French fries
\$9

Bacon Burger with cheddar cheese, crispy bacon, sautéed mushrooms and caramelized onions served with Yukon Gold French fries
\$11

Pizzas

Americana - mushrooms, bell peppers, pepperoni, tomato sauce and mozzarella
\$10

Pizza Margherita - tomato sauce and mozzarella
\$8

Pizza Quattro Stagioni - mushrooms, black olives, prosciutto, artichokes, tomato sauce and mozzarella
\$12

Pizza Capra - goat and parmigiano cheese, artichokes and sliced tomato drizzled with olive oil
\$13

Vegetarian Pizza - bell peppers, mushroom, olives, spinach, zucchini tomato sauce and mozzarella
\$9

Pastas

Rigatoni with sautéed sausage and mozzarella cheese in a spicy tomato sauce
\$13

Penne alla Vodka - penne rigate with bacon in a tomato vodka cream sauce
\$10

Penne Chicken with sautéed chicken in a tomato cream sauce
\$13

Spaghettoni with extra virgin olive oil, garlic and parmigiano cheese
\$10

Gnocchi - potato gnocchi in a tomato basil sauce tossed with bocconcini cheese
\$13

Spaghettoni Meatball - spaghettoni with meatballs in a tomato basil sauce
\$14

Mains

Pan Seared Salmon drizzle with a lemon reduction sauce
served with vegetables and potatoes
\$18

Pan Seared Basa filet drizzled with a lemon caper reduction
served with vegetables and potatoes
\$15

Chicken Parmigiana topped with mozzarella and parmigiano cheese
served with penne in a tomato sauce
\$15

Chicken Mushroom Marsala pan seared chicken and mushroom in a demi-marsala
wine reduction served with vegetables and potatoes
\$15

Lemon Chicken – grilled chicken breast drizzled with lemon sauce
served with vegetables and potatoes
\$15

Dine-in | Complimentary Delivery | Take-out

Regular Hours of Operation

Tuesday thru Thursday 5 - 9 PM

Friday & Saturday 5 – 9:30 PM

Sundays available for private functions

416-259-3432

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The Palace Pier