

CHAZZ PALMINTERI Italian Restaurant

30 W 46th Street, New York, New York 10036 | Phone: 212.355.5540 Fax: 212.355.6811

ANTIPASTI

COCKTAIL DI GAMBERI Chilled Shrimp served with cocktail sauce.	\$24.95	OSTRICHE BLUE POINT Blue Point oysters on the half shell served with cocktail sauce.	\$ 17.95
MOZZARELLA DI BUFALA DELLA CASA Homemade buffalo mozzarella served with roasted peppers, beefsteak tomatoes, basil and olive oil.	\$17.95	BRESAOLA Thinly sliced cured dried beef, arugula salad with parmesan cheese, anchovies and capers.	\$ 18.95
ASPARAGI GRATINATI Asparagus roasted with cherry wine and olive oil, topped with parmesan cheese, served over mixed greens.	\$15.95	GAMBERI ROMANO Shrimp sautéed with chopped spicy peppers, in a light creamy gorgonzola sauce, served with garlic bread.	\$ 18.95
VONGOLE OREGANATA Fresh baked little neck clams filled with oregano sauce.	\$15.95	CALAMARI FRITTI Golden fried rings of squid with spicy marinara sauce.	\$ 16.95
PROSCIUTTO & MELONE Thinly sliced cured Italian ham with seasonal sweet melon.	\$16.95	CARCIOFI ALLA GRIGLIA Grilled hearts of baby artichoke, served with red beets, and gorgonzola cheese.	\$ 15.95
ZUPPA DI COZZE Prince Edward mussels sautéed in red or white sauce.	\$14.95	POLPO ALLA GRIGLIA Grilled octopus served with chopped broccoli rabe, spicy cherry peppers, capers and olives.	\$ 20.95
LA SCALA DI MELANZANE Eggplant coated with breadcrumbs topped with tomato sauce and fresh mozzarella.	\$17.95		

ZUPPE

MINISTRONE Traditional Italian vegetable soup.	\$ 11.95	ZUPPA DEL GIORNO MP Soup of the day.	ZUPPA DI ARAGOSTA Lobster bisque soup.	\$ 17.95
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INSALATE

INSALATA DELLA CASA Mesclun leaves with cherry tomatoes, roasted peppers, olives, red onion slices, and shaved parmesan in a red wine vinaigrette.	\$ 11.95	INSALATA DI FUNGHI Grilled Portobello mushrooms topped with smoked mozzarella. Served over baby arugula leaves in a balsamic dressing	\$ 16.95
INSALATA CESARE Hearts of romaine lettuce with homemade croutons and parmesan cheese.	\$ 13.95	INSALATA DI FRAMBOESA Baby arugula in a homemade raspberry dressing with assorted fresh fruit and topped with almond slices and goat cheese	\$ 14.95
INSALATA TRECOLORE Chopped endives, radicchio and arugula, tossed with Kalamata olive oil dressing.	\$ 12.95	INSALATA DI SPINACI Baby spinach leaves, gorgonzola cheese, sliced pear, and walnuts tossed in a warm bacon dressing	\$ 13.95

RISOTTO E PASTE FRESCHE

RISOTTO DI MARE Arborio rice sautéed with mixed seafood in a red or white sauce.	\$ 39.95
RAVIOLI AI FUNGHI Homemade mixed mushroom ravioli sautéed in a creamy black truffle sauce.	\$ 31.95
PAPPARDELLE BOLOGNESE Homemade pappardelle noodles sautéed in a homemade meat sauce.	\$ 29.95
CAPPELLINI FILETTO DI POMODORO Angel hair pasta tossed with fresh tomatoes, onions, and prosciutto.	\$ 25.95
RAVIOLI CON ANATRA Homemade duck ravioli sautéed in a light creamy sage cassis sauce and served with escarole.	\$ 33.95
RIGATONI CON CIME DI RAPA Short homemade rigatoni tossed with broccoli rabe, sausage, and sweet peppers in a pink vodka sauce.	\$ 28.95
LINGUINI ALLA VONGOLE Pasta with fresh clams in a red or white clam sauce with fresh herbs.	\$ 28.95
TAGLIATELLE CON CARCIOFI E GAMBERI Fettuccine tossed with artichoke hearts, sun-dried tomatoes, and shrimp in a white wine sauce with a touch of tomatoe sauce.	\$ 33.95
LINGUINI NERO Black Linguini with mixed seafood in a red or white sauce.	\$ 42.95
RAVIOLI CON ARAGOSTA Homemade ravioli filled with lobster meat, served in a brandy sauce.	\$ 33.95
GNOCCHIE DI PATATE CON RAGU Potato dumplings in a veal ragout sauce topped with shaved parmesan.	\$ 28.95
BUCATINI ALLA CARBONARA Homemade bucatini sautéed with chopped sweet onion, pancetta, and egg yolk with a touch of cream.	\$ 27.95
FETTUCCHINE DI SPINACI Spinach fettuccine sautéed in an creamy alfredo sauce.	\$ 26.95
TAGLIATELLE CON QUATTRO FORMAGGI Homemade fettuccine sautéed with four cheeses in a creamy sauce.	\$ 26.95
SPAGHETTI DI TONY Spaghetti with beef meatballs in a light tomato sauce.	\$ 29.95

Visit our sister restaurant
Empire Steak House

237 West 54th Street NY, NY 10019 • T. 212-586-9700 | 151 East 50th Street NY, NY 10022 • T. 212-582-6900

Please inform management of any allergies you or your guest may have | Consuming raw or undercooked food may increase your risk of foodborne illness

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SECONDI

GAMBERI E SCAMPI <i>Shrimp sautéed with shallots, garlic, and cherry tomatoes in a white wine sauce, served with saffron risotto.</i>	\$ 38.95
BRANZINO <i>Whole Mediterranean Sea Bass, baked or grilled, served with a fresh herbs sauce, garlic, and extra virgin olive oil.</i>	\$ 45.95
CALAMARI SICILIANA <i>Sautéed calamari and baby scallops with pine nuts, cherry peppers, capers, and gaeta olives, served with homemade spaghetti and a light fresh tomato sauce.</i>	\$ 34.95
SOGLIOLA DI DOVER <i>Whole Dover Sole baked with fresh herbs, served in a lemon caper sauce.</i>	MP*
SALMONE SELVATICO "PALMINTERI" <i>Grilled wild salmon with a plum-chili sauce, served with radicchio and a mango salad.</i>	\$ 34.95
ROLLATINI DI POLLO <i>Stuffed chicken breast with eggplant, prosciutto di parma, and provolone cheese in sweet cherry wine sauce.</i>	\$ 29.95
POLLO ALLA PARMIGIANA <i>Chicken breast lightly breaded and pan fried with tomato sauce and mozzarella, served with penne.</i>	\$ 32.95
VITELLO TRE FUNGHI <i>Sautéed veal scaloppini with three different mushrooms in sweet marsala wine sauce.</i>	\$ 35.95
SALTIMBOCCA ALLA ROMANA <i>Thinly sliced veal scaloppini wrapped in prosciutto and sage, sautéed in a light white wine sauce with spinach.</i>	\$ 37.95
COSTOLETTA DI VITELLO <i>Veal chop pounded thin, grilled, and served with chopped peppers, tomato, red onions, baby arugula, and fresh mozzarella.</i>	\$ 48.95
CREMAGLIERA BRONX GRIGLIATE DI VITELLO <i>Grilled rack of veal chop, topped with sautéed onions, mushrooms, peppers and fresh herbs.</i>	MP*
A BRONX TAIL <i>Lobster tail with clams, mussels, and shrimp, sautéed in a light spicy tomato sauce, served with homemade fettuccine.</i>	\$ 59.95
BISTECCA DI NEW YORK <i>Grilled USDA Prime New York Sirloin Steak.</i>	\$ 54.95
BISTECCA DI MANZO <i>Grilled USDA Prime Rib Eye Steak.</i>	\$ 58.95
FILETTO DI MANZO <i>Grilled USDA Prime filet mignon.</i>	\$ 55.95
COSTOLETTE D'ANGELO <i>Grilled Rack of Lamb with a dark mint sauce, served with mashed potatoes and string beans.</i>	\$ 48.95
CHATEAUBRIAND FOR TWO <i>Grilled USDA prime beef tenderloin, for two, served with a demiglaze sauce.</i>	\$ 115.95

CONTORNI

BROCCOLI IN PADELLA <i>Sautéed broccoli in garlic and oil.</i>	\$ 11.95
BROCCOLI DI RAPA <i>Broccoli Rabe sautéed with cherry peppers, garlic and oil.</i>	\$ 14.95
SPINACI IN PADELLA <i>Spinach sautéed in olive oil and fresh garlic.</i>	\$ 11.95
PATATE AL FORNO <i>Baked potato</i>	\$ 7.95
SPAGHETTI DI ZUCCA <i>Spaghetti squash sautéed with shallots and olive oil</i>	\$ 10.95
BARBABIETOLE ARROSTO <i>Whole roasted slices of red beets toasted with kosher salt and drizzled with a pomegranate vinaigrette.</i>	\$ 10.95
SCAROLA <i>Escarole sautéed with roasted shallots and cherry tomatoes in olive oil.</i>	\$ 10.95
ASPARAGI SALTATI <i>Sautéed Asparagus.</i>	\$ 13.95
PURE DI PATATE <i>Mashed Potatoes.</i>	\$ 11.95

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