

CHAZZ PALMINTERI

Italian Restaurant

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

ANTIPASTI

<p>COCKTAIL DI GAMBERI <i>Chilled Shrimp served with cocktail sauce.</i></p> <p>MOZZARELLA DI BUFALA DELLA CASA <i>Homemade buffalo mozzarella served with roasted peppers, beefsteak tomatoes, basil and olive oil.</i></p> <p>ASPARAGI GRATINATI <i>Asparagus roasted with cherry wine and olive oil, topped with parmesan cheese, served over mixed greens.</i></p> <p>VONGOLE OREGANATA <i>Fresh baked clams.</i></p> <p>PROSCIUTTO & MELONE <i>Thinly sliced cured Italian ham with seasonal sweet melon.</i></p> <p>ZUPPA DI COZZE <i>Prince Edward mussels sautéed in red or white sauce.</i></p> <p>LA SCALA DI MELANZANE <i>Eggplant coated with breadcrumbs topped with tomato sauce and fresh mozzarella.</i></p>	<p>\$23.95</p> <p>\$17.50</p> <p>\$14.50</p> <p>\$14.95</p> <p>\$15.95</p> <p>\$13.95</p> <p>\$17.50</p>	<p>OSTRICHE BLUE POINT <i>Blue Point oysters on the half shell served with cocktail sauce.</i></p> <p>BRESAOLA <i>Thinly sliced cured dried beef, arugula salad with parmesan cheese, anchovies and capers.</i></p> <p>GAMBERI ROMANO <i>Shrimp sautéed with chopped spicy peppers, in a light creamy gorgonzola sauce, served with garlic bread.</i></p> <p>CALAMARI FRITTI <i>Golden fried rings of squid with spicy marinara sauce.</i></p> <p>CARCIOFI ALLA GRIGLIA <i>Grilled hearts of baby artichoke, served with red beets, and gorgonzola cheese.</i></p> <p>POLPO ALLA GRIGLIA <i>Grilled octopus served with chopped broccoli rabe, spicy cherry peppers, capers and olives.</i></p>	<p>\$ 15.95</p> <p>\$ 15.95</p> <p>\$ 16.95</p> <p>\$ 13.95</p> <p>\$ 15.95</p> <p>\$ 17.50</p>
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ZUPPE

<p>MINISTRONE <i>Traditional Italian vegetable soup.</i></p>	<p>\$ 9.95</p>	<p>ZUPPA DEL GIORNO MP <i>Soup of the day.</i></p>	<p>\$ 15.95</p>	<p>ZUPPA DI ARAGOSTA <i>Lobster soup.</i></p>
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INSALATE

<p>INSALATA DELLA CASA <i>Mesclun leaves with cherry tomatoes, roasted peppers, olives, red onion slices, and shaved parmesan in a red wine vinaigrette.</i></p> <p>INSALATA CESARE <i>Hearts of romaine lettuce with homemade croutons and parmesan cheese.</i></p> <p>INSALATA TRECOLORE <i>Chopped endives, radicchio and arugula, tossed with Kalamata olive oil dressing.</i></p>	<p>\$ 11.50</p> <p>\$ 12.50</p> <p>\$ 12.50</p>	<p>INSALATA DI FUNGHI <i>Grilled Portobello mushrooms topped with smoked mozzarella. Served over baby arugula leaves in a balsamic dressing</i></p> <p>INSALATA DI FRAMBOESA <i>Baby arugula in a homemade raspberry dressing with assorted fresh fruit and topped with almond slices and goat cheese</i></p> <p>INSALATA DI SPINACI <i>Baby spinach leaves, gorgonzola cheese, sliced pear, and walnuts tossed in a warm bacon dressing</i></p>	<p>\$ 14.50</p> <p>\$ 13.50</p> <p>\$ 13.50</p>
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RISOTTO E PASTE FRESCHE

<p>RISOTTO DI MARE <i>Arborio rice sautéed with mixed seafood in a red or white sauce.</i></p> <p>RAVIOLI AI FUNGHI <i>Homemade mixed mushroom ravioli sautéed in a creamy black truffle sauce.</i></p> <p>PAPPARDELLE BOLOGNESE <i>Homemade pappardelle noodles sautéed in a homemade meat sauce.</i></p> <p>CAPPELLINI FILETTO DI POMODORO <i>Angel hair pasta tossed with fresh tomatoes, onions, and prosciutto.</i></p> <p>RAVIOLI CON ANATRA <i>Homemade duck ravioli sautéed in a light creamy sage cassis sauce and served with escarole.</i></p> <p>RIGATONI CON CIME DI RAPA <i>Short homemade rigatoni tossed with broccoli rabe, sausage, and sweet peppers in a pink vodka sauce.</i></p> <p>LINGUINI ALLA VONGOLE <i>Pasta with fresh clams in a red or white clam sauce with fresh herbs.</i></p> <p>TAGLIATELLE CON CARCIOFI E GAMBERI <i>Fettuccine tossed with artichoke hearts, sun-dried tomatoes, and shrimp in a white wine sauce with a touch of tomatoe sauce.</i></p> <p>LINGUINI NERO <i>Black Linguini with mixed seafood in a red or white sauce.</i></p> <p>RAVIOLI CON ARAGOSTA <i>Homemade ravioli filled with lobster meat, served in a brandy sauce.</i></p> <p>GNOCCHIE DI PATATE CON RAGU <i>Potato dumplings in a veal ragout sauce topped with shaved parmesan.</i></p> <p>BUCATINI ALLA CARBONARA <i>Homemade bucatini sautéed with chopped sweet onion, pancetta, and egg yolk with a touch of cream.</i></p> <p>FETTUCCINE DI SPINACI <i>Spinach fettuccine sautéed in an creamy alfredo sauce.</i></p> <p>TAGLIATELLE CON QUATTRO FORMAGGI <i>Homemade fettuccine sautéed with four cheeses in a creamy sauce.</i></p> <p>SPAGHETTI DI TONY <i>Spaghetti with beef meatballs in a light tomato sauce.</i></p>	<p>\$ 34.50</p> <p>\$ 29.50</p> <p>\$ 27.50</p> <p>\$ 22.50</p> <p>\$ 30.50</p> <p>\$ 28.50</p> <p>\$ 26.95</p> <p>\$ 29.50</p> <p>\$ 40.50</p> <p>\$ 30.50</p> <p>\$ 27.50</p> <p>\$ 24.50</p> <p>\$ 23.50</p> <p>\$ 26.50</p> <p>\$ 29.95</p>
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Visit our sister restaurant
Empire Steak House

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SECONDI

GAMBERI E SCAMPI	\$ 33.50
<i>Shrimp sautéed with shallots, garlic, and cherry tomatoes in a white wine sauce, served with saffron risotto.</i>	
BRANZINO	MP*
<i>Whole Mediterranean Sea Bass, baked or grilled, served with a fresh herbs sauce, garlic, and extra virgin olive oil.</i>	
CALAMARI SICILIANA	\$ 30.50
<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>	
SOGLIOLA DI DOVER	MP*
<i>Whole Dover Sole baked with fresh herbs, served in a lemon caper sauce.</i>	
SALMONE SELVATICO "PALMINTERI"	\$ 33.50
<i>Grilled wild salmon with a plum-chili sauce, served with radicchio and a mango salad.</i>	
ROLLATINI DI POLLO	\$ 29.50
<i>Stuffed chicken breast with eggplant, prosciutto di parma, and provolone cheese in sweet cherry wine sauce.</i>	
POLLO ALLA PARMIGIANA	\$ 29.95
<i>Chicken breast lightly breaded and pan fried with tomato sauce and mozzarella, served with penne.</i>	
VITELLO TRE FUNGHI	\$ 32.50
<i>Sautéed veal scaloppini with three different mushrooms in sweet marsala wine sauce.</i>	
SALTIMBOCCA ALLA ROMANA	\$ 32.50
<i>Thinly sliced veal scaloppini wrapped in prosciutto and sage, sautéed in a light white wine sauce with spinach.</i>	
COSTOLETTA DI VITELLO	\$ 43.50
<i>Veal chop pounded thin, grilled, and served with chopped peppers, tomato, red onions, baby arugula, and fresh mozzarella.</i>	
CREMAGLIERA BRONX GRIGLIATE DI VITELLO	MP*
<i>Grilled rack of veal chop, topped with sautéed onions, mushrooms, peppers and fresh herbs.</i>	
A BRONX TAIL	\$ 49.95
<i>Lobster tail with clams, mussels, and shrimp, sautéed in a light spicy tomato sauce, served with homemade fettuccine.</i>	
BISTECCA DI NEW YORK	\$ 49.95
<i>Grilled USDA Prime New York Sirloin Steak.</i>	
BISTECCA DI MANZO	\$ 52.95
<i>Grilled USDA Prime Rib Eye Steak.</i>	
FILETTO DI MANZO	\$ 49.95
<i>Grilled USDA Prime filet mignon.</i>	
COSTOLETTE D'ANGELO	\$ 44.50
<i>Grilled Rack of Lamb with a dark mint sauce, served with mashed potatoes and string beans.</i>	
CHATEAUBRIAND	\$ 99.95
<i>Grilled USDA prime beef tenderloin, for two, served with a demiglaze sauce.</i>	

CONTORNI

BROCCOLI IN PADELLA	\$ 10.95
<i>Sautéed broccoli in garlic and oil.</i>	
BROCCOLI DI RAPA	\$ 12.95
<i>Broccoli Rabe sautéed with cherry peppers, garlic and oil.</i>	
SPINACI CON UVETTA E PINOLI	\$ 10.95
<i>Spinach sautéed with raisins and pine nuts.</i>	
PATATE AL FORNO	\$ 6.50
<i>Baked potato</i>	
SPAGHETTI DI ZUCCA	\$ 10.95
<i>Spaghetti squash sautéed with shallots and olive oil</i>	
BARBABIETOLE ARROSTO	\$ 10.95
<i>Whole roasted slices of red beets toasted with kosher salt and drizzled with a pomegranate vinaigrette.</i>	
SCAROLA	\$ 10.95
<i>Escarole sautéed with roasted shallots and cherry tomatoes in olive oil.</i>	
ASPARAGI SALTATI	\$ 10.95
<i>Sautéed Asparagus.</i>	
PURE DI PATATE	\$ 9.50
<i>Mashed Potatoes.</i>	

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