

THE PALERMO MENU

SHAREABLE ANTIPASTO

artisanal imported meats & cheeses + pickled vegetables + fig jam + honey + Sicilian olives + grapes + grilled ciabatta

SALAD SELECTION

FLORA SALAD

baby field greens + heirloom tomatoes + Roman artichokes + roasted peppers + Sicilian olives + parmigiano + toasted pine nuts + balsamic vinaigrette

SICILIAN CITRUS SALAD

local citrus + shaved fennel + red onion + heirloom radish + pistachio dust + lemon oil

BURRATA & HEIRLOOM TOMATO

basil pesto + saba + mint + pistachio dust

ENTREE SELECTION

FAZZOLETTI

handkerchief pasta stuffed with three meat ragu + ricotta + mozzarella + parmigiano cream + baked

NY STRIP STEAK PALERMITANA*

prime ny steak + herb breaded & char-grilled + wild arugula + salmoriglio

SALMON OREGANATA*

charred salmon + citrus breadcrumbs + saffron risotto + lemon caper sauce

LEMON PRAWNS & LOBSTER RAVIOLI

butter poached lobster + whipped ricotta + chives + lobster bisque demi

DOLCE

NY CHEESECAKE

creamy cheesecake + salted caramel sauce

Corporate Executive
Chef Omar Bernal

CHEF JOEY

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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