



CHAZZ PALMINTERI
ITALIAN RESTAURANT

264 Main Street, White Plains, NY 10602 Phone: 914-600-8430

White Plains Restaurant Month
Dinner Menu

APPETIZERS *Choice of one*

- MIXED GREEN SALAD**
Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, kalamata olive dressing
- BLUE POING OYSTERS**
Served with cocktail sauce and mignonette sauce
- BAKED CLAMS**
Little Neck clams baked with breadcrumbs and herbs topped with oregonata sauce

- FRIED CALAMARI**
Served with marinara sauce
- MOZZARELLA IN CARROZA**
Homemade bread filled with fresh mozzarella topped with marinara sauce
- MEATBALLS**
Served in marinara sauce topped with ricotta cheese
- RISOTTO BALLS**
Stuffed with parmesan cheese served in pink bolognese sauce

ENTRÉES *Choice of one*

- PENNE LA VODKA**
Penne in a pink vodka sauce
- PAPPARDELLE BOLOGNESE**
Homemade pappardelle pasta in a traditional italian meat sauce
- RIGATONI CARBONARA**
Short rigatoni with chopped onion, pancetta, and an egg yolk with a touch of creamcream
- SPAGHETTI & MEATBALLS**
Spaghetti with homemade beef meatballs sauteed in a tomato sauce
- LASAGNA**
Homemade pasta sheets layered with beef, ricotta, mozzarella, and tomato sauce
- LOBSTER RAVIOLI**
Homemade ravioli filled with lobster sauteed in a pink brandy sauce

- CHICKEN PARMIGIANA**
Lightly breaded topped with tomato sauce and mozzarella, served with penne
- CHICKEN FRANCESE**
Dredged in flour and egg, sauteed in a lemon white wine sauce, served with potatoes and mixed vegetables
- CHICKEN MARSALA**
Sauteed in a sweet marsala wine sauce with mushrooms, served with potatoes and mixed vegetables
- BRANZINO**
Whole Mediterranean bass served with potatoes, mixed vegetables, and a garlic herb sauce
- SALMON PALMINTERI**
Grilled Salmon over a plum chilli sauce served with a mango salad
- BRAISED SHORT RIB (+\$10pp)**
Braised in a brolo wine sauce served over saffron risotto sprinkled with green peas

DESSERTS *Choice of one*

- TIRAMISU
- CHEESECAKE
- ICE CREAM

- RESTAURANT WEEK WINE SELECETION**
The perfect pairing for the ultimate dining experience
Cabernet Sauvignon, Napa Valley, California - \$50
Chianti, Tuscany, Italy - \$50
Chardonnay, Napa Valley, California - \$50
Pinot Grigio, Tuscany, Italy - \$50

\$42.95 PER PERSON

NOT INCLUDING TAX, GRATUITY AND BEVERAGES

30 West 46th Street, New York, New York 10036
264 Main Street, White Plains, New York 10022

237 W 54th St, NY, NY 10019 | 151 E 50th St, NY, NY 1022
1777 Ala Moana Blvd, Sky Floor, Honolulu, HI 9681 | Hawaii
233 W 49th St, NY, NY 10019 | Roppongi, Tokyo, Japan

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