

By the glass SPECIALITIES DRINKS

MIMOSA

Blanc de blanc Brut, orange juice - 9

BELLINI

Blanc de blanc Brut, peach juice - 9

RED SANGRIA

Red wine, citrus flavor, orange wedge, ice cubes

SPRITZ

Bitter & aromas, white wine, orange wedge, ice cubes

10 1/2 18 30

WINES

SPARKLING



PROSECCO BRUT

Zonin - Veneto 187ml - 11

ROSÈ SWEET

Zonin - Veneto 1 87ml - 11

WHITE

PINOT GRIGIO

2021, Barone fini - Friuli Venezia Giulia 10 - 30

CHARDONNAY

2020, Santa Marina - Veneto 9 - 28

SAUVIGNON BLANC

2022, Villa Sangioanni - Veneto 10 - 30

RED

CHIANTI

2021, Gabbiano - Toscana Sangiovese 11 - 32

MERLOT

2021, Anterra - Sicilia 10 - 30

CABERNET SAUVIGNON

2020, Santa Marina - Veneto 9 - 28

PINOT NOIR

2020, Santa Marina - Veneto 9 - 28

ROSÈ & SWEET

TOSCANA ROSATO Frico

2020, Scarpetta - Toscana Sangiovese 8 - 26

MOSCATO

Castello Del Poggio - Lombardia 9 - 28

BEERS

MICHELOB ULTRA Superior light, USA - 6

YUENGLING Amber Ale, USA - 5.50

MORETTI Lager, Italy - 6.50

BUD LIGHT Light Lager, USA - 5.50

BUDWEISER Lager, USA - 5.50

GOOSE ISLAND IPA, USA - 6.50

SOFT DRINK

JUICES

Orange, Peach 2.49 NO REFIL

SODAS

Coke, Diet coke, Coke zero, Sprite, Lemonade, Fruit Punch, Sweet tea, Unsweet tea 3.79 REFIL LIMITED

Pellegrino Sparkling | Panna still water - 3

Happy hour

🕒 Everyday 2^{PM} - 6^{PM} 🕒

Drink

\$2 OFF Glass of wine

\$2 OFF Beers

\$7 Mimosa & Bellini

\$8 Red Sangria

\$8 Spritz Cocktail

Food

Italian Olives - \$3

Green & Black olives, roasted peppers, EVOO

Tomato Bruschetta - \$7

Fresh basil, garlic, basil pesto, EVOO - 9

Sicilian Arancini - \$9

Beef & peas fried riceballs, tomato sauce, Parmigiano

Mozzarella In Carrozza - \$8

Breaded & lightly fried, marinara sauce

Eggplant Rollatini - \$9

Lightly breaded & fried eggplant, stuffed with ricotta & baked with mozzarella & tomato sauce

Meatball Sliders - \$10

Homemade bite-sized roll bread
beef meatballs, mozzarella, tomato sauce

Tagliere Italiano - \$14

A Classic Italian board
Fresh mozzarella, Ricotta salata, Provolone,
Prosciutto di Parma, Salame,
Capocollo, Grilled eggplant, artichokes,
Roasted Peppers, Mushrooms,
Castelvetrano olives, Bruschetta tomato

Hot Honey Flatbread - \$13

Pepperoni, Gorgonzola, mozzarella, basil, spicy honey

GrandMa Flatbread - \$13

Mozzarella cheese topped with tomato sauce, basil, EVOO

**DINE-IN SUNDAYS
BOTTLES OVER \$40**

30% OFF

Sweets & after...

DESSERTS

TIRAMISU

Ladyfinger cookies, espresso coffee, marscarpone cheese, amaretto liquor - 7

Marsala Superiore Secco, Pellegrino - 8

CANNOLO CLASSICO

Filled with sweet ricotta, chocolate chips - 4

Mini cannoli: 1/2 dozen - 7.90 | dozen - 15.00

Marsala Fine Ambra Sweet, Lombardo - 8

LIMONCELLO CAKE

The light & fluffy sponge cake layers, mascarpone & lemon cream - 9

Moscato Sweet, Castello Del Poggio - 9

STRAWBERRY DREAMIN' CAKE

shortcake layered with strawberry &. Topped with whipped cream and white chocolate drizzle - 8

Rose Sweet, Castello del Poggio - 9

CHOCOLATE MOUSSE CAKE

Buttermilk cocoa sponge, filled with a creamy chocolate ganache mousse, coffee & cocoa graham crumbs - 8

Vino di Visciole - Velenosi - 12

CLASSIC BROOKLYN CHEESECAKE

Served with side of chocolate or raspberries syrup - 8

Vin Santo 2009, Felsina - 17

AFTER DINNER

MARSALA FINE AMBRA SWEET

Lombardo - Sicilia - 7

VIN SANTO DEL CHIANTI CLASSICO

2009, Felsina - Toscana - 17

VINO DI VISCIOLE SOUR CHERRY

Velenosi - Marche - 13

PORTO FINE TAWNY

Sandeman - Portugal - 9

Porto RUBY

Ramos Pinto - Portugal - 9

Madeira FINE RICH

Sandeman - Portugal - 9

CAFFETTERIA

ESPRESSO

Caffe Borbone - 2.55

AMERICANO

Espresso shot, hot water, side of cream - 3

TEA

Ask to see our selection of teas - 3

POT OF COFFE 4 CUPS

luzianne, Arabica Meadium roast - 6

Palace Southside

It offers a wine list
Awarded of Excellence
by Wine Spectator

Check it out & tell us
what you think!

30% OFF
Wines purchased
to go

@palacesouthside/wine