
STARTERS

Calamari - 16

Deep fried Squid w/ tzatziki

Gamberatti Limone - 16

Sautéed Prawns in Lemon cream

Baked Seafood Neptune - 16

*Mushroom artichoke dip topped with crab and shrimp, baked with cheese
- served with bread and chips*

Mussels or Clams or Mixed - 16

Choice of Lemon cream, tomato or Piccata sauce

Scallop & Bacon - 16

Chicken Strips - 15

Mozzarella - 12.50

Escargot - 12

Bruschetta Med - 9

Minestrone Soup - 8

Cheese Bread - 8

Garlic Bread - 4

SALAD

Blackened Chicken Caesar - 14

Make it Large +4

Tomato Bocconcini - 11

Caesar Salad - 9

Green Salad - 9

Romaine, Cucumbers, Green Peppers, Tomatoes, Olives with House Dressing

European Salad - 9

blended greens, roasted red peppers, artichokes, roasted garlic, feta, olives, house dressing

PASTA

Lasagna - 22

Gnocchi in Meat Sauce w/ Meatball - 21

Spaghettoni w/ Meatballs - 20

Fettucine Chicken Alfredo - 19

Spaghettoni Meat Sauce - 18

Spaghettoni Carbonara - 19

Cajun Chicken Penne - 19

Chicken, Sundry tomatoes, roasted red peppers, onions and garlic in creamy Cajun

Tortellini Rossi - 20

Chicken, sausage, onions, roasted red peppers and capers in rose' sauce

Penne Calabrese - 19

Italian sausage, mushrooms, onions, garlic, roasted red peppers and capers in spicy tomato

Penne Chicken Peperonata - 19

Chicken, roasted red peppers, onions, garlic and chili flakes in spicy tomato

Penne Pollo - 19

Chicken, mushrooms, red peppers, sundry tomatoes, capers, onions and garlic in rose'

Spaghettoni Club - 19

Chicken, bacon, mushrooms, onions, garlic in (cream or rose' sauce)

Fettucine Chicken Paliotti - 19

Chicken, bacon, mushrooms, tomato bits, onions and garlic in a brandy cream sauce

Fettucine Paliotti - 19

Bacon, mushroom, onions and garlic in (cream or rose')

Baked With Cheese - 4
Gluten-Free Penne - 3
Extra Protein - 4

SEAFOOD PASTA

Spaghettini Marinara - 30

Steamed mussels/clams, prawns, scallop, mushrooms, onions, garlic, red peppers in tomato sauce

Cheese Tortellini Jambalaya - 27

Steak, chicken, sausage, prawns, capicola, mushroom, red peppers, onions, garlic in spicy rose' sauce

Seafood Fettucine - 25

Prawns, crab, roasted red peppers, onions, spinach, garlic and capers in (cream, rose' or tomato)

Cajun Seafood Fettucine - 25

Prawns, crab, sausage, mushrooms, red peppers, onions, sundry tomatoes in Cajun (cream/rose')

Seafood Penne -25

Prawns, crab, salmon, mushrooms, onions, red peppers, garlic in a creamy pesto sauce

Crab Cannelloni - 24

Crab, shrimp, spinach, assorted cheeses rolled in 3 pasta tubes (cream, rose' or tomato sauce)

Baked With Cheese - 4
Gluten-Free Penne - 3
Extra Seafood - 6

ENTREES

**All Entrees are served with assorted vegetables and choice a of side
(roast potato, Caesar salad, fries or Penne pasta in Meat sauce, cream, rose' or tomato)**

Chicken Parmesan - 24

Breaded Chicken baked w/ tomato sauce and mozzarella

Veal Parmesan -26

Breaded veal baked w/ tomato sauce and mozzarella

BBQ or Honey Garlic Ribs - 26

Pork ribs with choice of BBQ or Honey Garlic

Chicken Piccata - 28

Buttery lemon wine cream sauce w/ sautéed prawns, scallop, capers, peppers, onions, spinach and garlic

Breaded Veal Neptune - 32

Breaded veal topped with shrimp, crab, cheddar cheese sauce and sautéed mushrooms/onions

8oz. New York Steak - 30

Charbroiled steak with sautéed mushrooms/onions

Veal Marsala - 27

Pan-fried veal with sautéed mushrooms, green onion and garlic in sherry marsala sauce

Baked Salmon w/ Rice - 32

Oven baked salmon filet, topped with lemon dill cream sauce

Lemon Pepper Veal w/ Prawns - 32

Breaded veal topped with lemon pepper sauce w/ sautéed prawns and mushrooms

Blacken Cajun Chicken - 24

Blacken chicken served with Tzatziki & lemon wedge

Steak Paliotti - 32

Steak topped with garlic, onions, bacon, mushrooms and tomato bits in brandy cream sauce

Chicken Paliotti Breast - 24

Topped with our Brandy cream sauce, bacon, mushrooms, onions, tomato bits and garlic

Sub side Lasagna - 7
Sauteed Prawns - 6
Side Vegetables - 4

VEGETARIAN FRIENDLY

Mushroom Herb Ravioli - 20

Mushroom, onions, red peppers in creamy asiago sauce

Penne Pepperonata - 18

Roasted red peppers, onions, garlic and chili flakes in spicy tomato

Spaghetini Al Pesto - 18

Sautéed almonds & garlic, tossed with parmesan in olive oil pesto

Cheese Tortellini Paliotti - 19

Sundry tomatoes, peppers, onions, roasted garlic, spinach and feta in rose' sauce

Penne Pagliacci - 18

Roasted garlic, red peppers, onions, capers, sundry tomatoes, mushrooms, artichokes and feta in cream, rose' or tomato sauce

Four Cheese Tortellini - 19

4 cheese blend in choice of cream, rose' or tomato sauce

Spaghetini Margherita - 20

Topped with cherry sized bocconcini cheese - melted in the oven - garnished with basil

Spaghetini Aglio Olio - 18

Sautéed garlic & chili flakes w/ olive oil, butter and parmesan cheese - light and tasty!

Baked With Cheese - 4 Gluten-Free Penne - 3
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PIZZA

12" Pizza

Margherita - 22

Tomato sauce, bocconcini, basil

Don Marco - 23

Chicken, feta, spinach, garlic

Paliotti Pizza - 24

Pepperoni, ham, mushrooms, green peppers, onions topped with meat sauce

Pagliacci - 23

Mushrooms, red peppers, onions, olives, artichokes, tomatoes, feta and spinach

Italian Deluxe - 25

Pepperoni, sausage, capicolli, onions, peppers, garlic, tomatoes

Hawaiian Pizza - 22

Ham, pineapple, cheese

Peperoni Pizza - 22

Pepperoni & cheese

WELCOME TO PALIOTTI'S

Our Family History in restaurants started in Montreal, in the 60's. My Mom and Dad (Anna & Gabriel), decided to buy their first restaurant. It was located outside of Montreal in Chomedey Laval, It was called Labelle Pizzeria.

The eldest of the three sons married and moved to Vancouver and once Anna and Gabriel visited, they realized BC would be a great place to live. The family moved to BC, looking everywhere for a restaurant. In 1980, we finally found one, a hamburger drive inn in Maple Ridge on Dewdney Trunk Road.

The idea was to bring our family recipes to Maple Ridge, in hopes the people there would love it, and they did.

It took a lot of hard work from all of us, for many years. But it paid off because after 40 years we are still cooking together as a family and have opened 3 other locations throughout the lower mainland. To this day we have three generations working under this roof.

Welcome, relax and enjoy.