

PALIO - Gluten Free

Per Person Dinner Pricing:

Two Courses \$31, Three Courses \$39, Four Courses \$45

ANTIPASTI

Capesante e Ricci alla Regina

Pan-Roasted Day-Boat Scallops with Lemony Braised Escarole,
Toasted Sesame Seeds and 'Sicilian Caviar' 14

Assaggi di Carne, Caccia e Pollame

Prosciutto San Daniele, Rabbit Country Pâté, Smoked Duck Breast,
Mustard Pickled Vegetable Salad, Crostini 13

ZUPPA ED INSALATE

Zuppa di Lenticchie

Mixed Lentil Soup with Wild Mushrooms, Garlic and Rosemary 8

Zuppa di Zucca

Butternut Squash Soup with Smoked Prosciutto,
Caramelized Apples and Onions, Sage and Nutmeg 9

Insalata Romana

Hearts of Romaine with Dates, Walnuts,
Goat Cheese and Balsamic Vinaigrette 11

Insalata Rossa

Red Wedge Salad of Beets, Radicchio, Orange,
White Anchovies and Aged Sherry Vinaigrette 12

INSALATONI Big Salad Lunch Entrees

Insalata di Mare

Warm Seafood Salad with Frisée, Fennel, Scallions, Sweet Peppers, Yukon Gold
Potatoes, Calamari, Prawns, Fish and Braised Octopus Vinaigrette 19

Insalata di Pollo Arrosto

Roast Chicken, Gorgonzola Dolce, Pancetta, Frisée, Red Onions, Celery,
Radicchio and Red Wine Vinaigrette 17

Insalata d'Anatra e Mandarino

Roast Duck Salad with Pistachios, Lentils, Warm Wilted Baby Mustard Greens and
Duck-Tangerine Dressing 20

Insalata di Manzo e Spinaci

Skillet Roasted Steak Salad with USDA Prime New York Strip, Balsamico Glazed
Cipollini Onions, Baby Spinach, Shaved Parmigiano Reggiano,
Extra Virgin Olive Oil and Coarse Sea Salt 21

PRIMI PIATTI

Risotto del Giorno

Risotto of the Day A/Q

Risotto di Mare al Livornese

Tuscan Style Spicy Saffron Risotto with Green Beans and
Seven Fruits of the Sea 13/21

Pizzocheri alla Bolognese

Alpine Style Fresh Buckwheat Tagliatelle with the Traditional Meat Sauce,
Nutmeg and Montasio Cheese 12/20

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~ T A R A G N A ~

Warm Corn and Buckwheat Polenta with Brown Butter, Sage and Parmigiano Reggiano Topped with a choice of:

Quattro Funghi

Truffled Wood-Roasted and Red Wine-Braised Wild Mushrooms with Garlic and Rosemary 11/19

Gorgonzola Piccante

Sharp Mountain Gorgonzola, Caramelized Apples, Celery, Cipollini, Balsamic and Toasted Walnuts 9/16

Gamberi in Peperonata

Spicy, Garlicky Sautéed Prawns with Sweet Peppers and Onions, Herbed Butter 13/21

Coniglio al Forno

Pot-Roasted Rabbit, Pancetta, Baby Carrots, Oranges and Warming Spices 12/20

Maiale

Braised Berkshire Pork Shoulder, Cotechino Sausage, Brussels Sprouts, Brussels Chips and Mustard 13/21

S E C O N D I P I A T T I

Baccala e Ceci

Wild Fennel Crusted Black Cod, Sweet Peppers and Fennel, Ceci Beans, Castelvetrano Olives and Fried Capers 28

Petto di Pollo alla Marsala

Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade, Sicilian Spinach with Pine Nuts and Raisins 23

Anatra alla Piemontese

Roast Muscovy Duck Breast with Savoy Cabbage, Baby Carrots, Whole Grain Mustard Sauce, Dinner Only 28

Bistecca alla Griglia

Grilled USDA Prime New York Strip with Horseradish Cream and Sea Salt, Braised Red Chard with Roasted Garlic, Dinner Only 33

Palio uses locally grown organic produce and free range, Sustainable, natural agriculture, and supports Local Artisans like Acme Bread, Chocolatier Blue, and Fiorello Gelato.

We use no Transfats.

Chef/Partner: Daniel H. Scherotter

General Manager/Partner: Martino DiGrande

Sous Chefs: Brothers Jose Alberto and Mauricio Martinez