



Summer Dinner Menu

Two Courses \$29/person ~ Three Courses \$37/person ~ Four Courses \$45/person

ANTIPASTI

Fritto Misto Mare

Fried Calamari, Soft Shelled Crab and Littleneck Clams with Sea Salt, Pepper, Lemon and Spicy Roasted Pepper Sauce

Carpaccio di Tonno con Melanzane

Thinly Sliced, Hand-Pounded Raw Ahi Tuna, Peppers and Lemon, with a traditional Caponata – Sicilian Eggplant Relish studded with Pine Nuts, Raisins, Olives and Capers

Insalata Caprese

Heirloom Tomatoes, Imported Neapolitan Mozzarella di Bufala, Basil, Olives and Extra Virgin Olive Oil

Prosciutto San Daniele e Melone

Italy's finest Twenty-Four Month aged Ham sliced paper thin, with Sweet Seasonal Melons, Shaved Parmigiano Reggiano

ZUPPA E INSALATE VERDI

Zuppa del Giorno

Soup of the Day

Pappa ai Pomodoro

Tomato Soup with a quenelle of Ewe's Milk Ricotta and a Sprinkle of Rosemary Baked Prosciutto and Sourdough Croutons

Minestrone alla Genovese

Summer Vegetable and White Bean Soup with a dollop of Traditional Pine Nut and Walnut Pesto Sauce

Insalata Romana

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

Insalata degli Frutti Stagionali

Peaches, Plums, Cherries, Butter Lettuce, Arugula, Red Onions, Almonds, Pecorino Pepato and Champagne Nectarine Vinaigrette

Insalata Cesare

Traditional Chopped Romaine Caesar Salad, Parmigiano Croutons and Fresh White Anchovies

PRIMI PIATTI

Risotto del Giorno

Risotto of the Day

Ravioli ai Funghi Porcini

House-Made Herbed Pasta Filled with Fresh Wood Baked Porcini Mushrooms and Ewe's Milk Ricotta, prepared either...

al Pomodoro: Classic Tomato Sauce, Garlic, Basil and Parmigiano

in Sugo di Zucchini: Heirloom Summer Squash, Garlic, Parsley and Mint

con Cinghiale: Rosemary Scented Wild Boar Sugo and Aged Pecorino Toscano

Gnocchi con Pesto Genovese

House-made Potato Dumplings, Yellow Wax Beans and the Classic Ligurian Sauce of Basil, Pine Nuts, Walnuts, Garlic, Pecorino, Grana Padano and Extra Virgin Olive Oil

Fedelini con Granchio

Fine Linguini with Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chiles, Oregano and Breadcrumbs



Risotto di Mare al Livornese

Tuscan Style Spicy Saffron Seafood Risotto made with Lobster Broth, Romana Beans and Seven Fruits of the Sea

Paglia e Fieno

"Grass and Hay" Silky Fresh Green and Gold Taglierini with Braised Duck, Hot and Sweet Peppers, Marcona Almonds

Garganelli Freschi all'Amatriciana

Hand-Rolled Penne with Jowl Bacon, Cherry Tomatoes, Caramelized Onions and Chile-Laced Ricotta di Pecora

Spaghetti alla Chitarra con Polpette di Vitello

House-Made Square Spaghetti with Veal Meatballs, House Smoked Veal Bacon, Tomato Sauce and Parmigiano Reggiano

PIATTI DAL FORNO

Pizza Margherita alla Regina di Savoia

Tomato Sauce, Mozzarella, Oregano and Basil

Pizza Rucola

Fresh Arugula and Aged Balsamico on a Pizza of White Corn and Fresh Asiago Cheese (no Sauce)

Pizza alla Putanesca

Spicy Red Pizza with Anchovies, Clams, Castelvetrano Olives, Capers, Oregano, and Caramelized Onions (no Cheese)

Pizza Siciliana

Berkshire Pork Fennel Sausage and Fire Roasted Peppers, Tomato Sauce and Smoked Mozzarella

Melanzane alla Parmigiana Moderna

Wood-baked Eggplant Parmesan with Local Ewe's Milk Ricotta, Marjoram and Tomato Sauce

SECONDI PIATTI

Pesce e Contorno del Giorno

Seasonal Fish and Vegetable Dish of the Day

Scampi alla Riviera

Grilled Whole Split Wild Prawns and Zucchini with Salsa Verde, Smoked Paprika and Fried Capers

Petto di Pollo alla Marsala

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

Scaloppine alla Piccata

Tender Sautéed Milk-Fed Veal Loin Cutlets with Lemon Caper Butter, Baby Green Beans and Cipollini Onions

Costolettine d'Agnello con Ratauia

Pistachio-Crusted Baby Lamb Chops with a Summer Vegetable Ragout, Eggplant 'Mustard' and Trapani Sea Salt

Bistecca ai Ferri

Grilled 12 oz. Prime New York Strip with Heirloom Tomatoes, Red Onion, Vinaigrette and Toasted Breadcrumbs

Palio uses locally grown organic produce and free range, sustainable, natural agriculture, and supports Local Artisans like Acme Bread, Boccalone Salumi, Chocolatier Blue, Fiorello Gelato and Mi2 Sweets. We use no Transfats.

Chef/Owner: Daniel H. Scherotter **Sous Chef:** Jose Alberto Martinez

General Manager/Wine Director: Martino DiGrande