



ANTIPASTI

Capesante e Ricci alla Regina

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

Calamari con Bagna Rossa Piccante

Lightly Floured and Fried Monterey Squid, Lemon and Spicy Roasted Pepper Sauce 12

Polenta Fritta

Polenta Fries Filled with Parmigiano Reggiano and Sprinkled with Montasio Cheese, Served with Truffled Aioli 8

Fegato Grasso

Hazelnut-Crusted Seared Sonoma Foie Gras, Balsamic-Glazed Cipollini Onions, Shredded Radicchio 16

Assaggi di Carne, Caccia e Pollame

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

ZUPPA ED INSALATE

Zuppa del Giorno

Soup of the Day

Zuppa di Zucca

Vegetarian Butternut Squash Soup with Caramelized Apples and Onions, Pistacchios, Sage and Nutmeg 8

Minestra Maritata

Traditional Neapolitan "Wedding Soup" marries five preparations of Pork with five different Greens 9

Insalata Romana

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

Insalata Cesare

Classic Chopped Caesar Salad with Roasted Garlic Croutons, Parmigiano and White Anchovies 11

Insalata Rossa

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

PIZZA

Pizza Margherita alla Regina di Savoia

Tomato Sauce, Mozzarella, Oregano and Basil 13

Pizza Bianca ai Funghi

Wild Mushrooms, Fontina Val d'Aosta, Roasted Garlic and Rosemary (no sauce) 16

Pizza Putanesca alla Santa Lucia

Spicy Red Pizza with Baby Octopus, Castelvetrano Olives, Capers and Tomato Sauce (no cheese) 17

Pizza Siciliana

Berkshire Pork Fennel Sausage and Fire Roasted Peppers, Tomato Sauce and Smoked Mozzarella 18

INSALATONI Big Salad 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 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

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.



PRIMI PIATTI ~ Pasta, Risotto, Gnocchi

Risotto del Giorno

Risotto of the Day

Ravioli di Zucca

Pumpkin Ravioli with Brussels Sprouts in Brown Sage Butter Topped with Piave Cheese and Amaretti Crumbs 10/17

Fedellini con Granchio

Fine Linguini with Local Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chilies and Oregano 13/21

Risotto di Mare

Spicy Saffron Seafood Risotto made with Lobster Stock, with Roasted Peppers and Seven Fruits of the Sea 13/21

Gnocchi, Anatra e Funghi al Forno

Wood-Baked Potato Dumplings, Braised Muscovy Duck, Wild and Tame Mushrooms, Rosemary and Garlic 12/20

Ravioli alla Tetrzzini

Porcini Mushroom and Ricotta Ravioli with Heritage Turkey Sugo, White Pepper and Fried Sage 11/18

Garganelli all'Amatriciana

Hand-Rolled Penne Pasta, Jowl Bacon, Caramelized Onions, Spicy Tomato Sauce and Pecorino Romano 11/18

Spaghetti alla Chitarra con Polpette di Vitello

Square Spaghetti with Veal Meatballs, Smoked Veal Bacon, Tomato Sauce and Grana Padano 13/21

Tagliatelle Verde alla Bolognese

House-Made Spinach Fettucine with the Traditional Meat Sauce, Nutmeg and Parmigiano Reggiano 12/20

T A R A G N A

Naturally Gluten-Free 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

Pollo al Limone

Tender Pot-Roasted Chicken Leg, Meyer Lemon, Garlic, Fennel, Bay, Olives, Oregano and Smoked Paprika 11/19

Maiale

Cotechino Sausage, Pulled Berkshire Pork Shoulder, Sage, Brussels Sprouts, Brussels Chips and Grain Mustard 13/21

Stracotto di Manzo

Spiced Braised Beef Short Ribs with Caramelized Cipollini Onions, Gorgonzola Piccante, Balsamico 14/24

SECONDI PIATTI

Pesce del Giorno

Fish of the Day A/Q

Dentice e Cozze alla Pugliese

Lemon-Glazed Local Rock Cod Filet and PEI Mussels, Spicy Broccoli Rabe, Baby Turnips, Roasted Garlic and Extra Virgin Olive Oil 27

Petto di Pollo alla Marsala

Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade, Sicilian Spinach with Pine Nuts and Raisins 24

Gamba d'Anatra

Slow-Roasted Muscovy Duck Leg with Savoy Cabbage, Baby Carrots, Hot and Sweet Mustards 24

Scaloppine alla Picatta

Tender, Milk-Fed, Hand-Pounded Veal Loin Cutlets with Lemon Caper Butter, Sautéed Escarole and Garlic 28

Supplement to add delicious, local, sustainable, seared, soon-to-be-illegal Foie Gras to anything \$10

Chef/Partner: Daniel H. Scherotter **Sous Chef:** Mauricio Martinez

Maitre d'Hotel/Partner: Martino DiGrande