



## Lunch Banquet Menu

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### STUZZICHINI - (Passed Hors d'oeuvres)

Reception before meal (1/2 hour) with choice of three \$15.00 pp

<b>Arancini di Riso</b>	Fried Saffron Risotto Balls stuffed with Mozzarella
<b>Crostini di Funghi</b>	Truffled Wild Mushroom Pâté on Crostini
<b>Polenta Fritta</b>	Polenta Home Fries with Montasio Cheese, Truffled Aioli
<b>Indivia e Gorgonzola</b>	Endive Leaves, Gorgonzola Dolce, Walnuts, Grapes
<b>Calamari Fritti</b>	Fried Monterey Squid, Lemon, Spicy Roasted Pepper Sauce
<b>Uova Sode alla Veneziana</b>	Dungeness Crab Stuffed Devilled Eggs
<b>Gamberi in Pancetta</b>	Pancetta Wrapped Shrimp stuffed with Sage
<b>Crostini Fiorentini</b>	Traditional Tuscan Chicken Liver Pâté on Crostini, Fried Capers
<b>Polpette di Vitello</b>	Milk-fed Veal Meatball Lollipop
<b>Spiedini di Pollo</b>	Grilled Chicken Breast with Salsa Verde
<b>Spiedini di Manzo</b>	Grilled Beef with a Horseradish Cream

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### ANTIPASTI - (Family Style Platters)

Choice of two add \$8.00 pp, Choice of three add \$12.00 pp

<b>Polenta Fritta</b>	Polenta Home Fries, Montasio Cheese, Truffled Aioli
<b>Calamari Fritti</b>	Fried Monterey Squid, Lemon and Spicy Roasted Pepper Sauce
<b>Cozze al Forno</b>	Wood-Baked PEI Mussels, Sicilian Sea Salt
<b>Assaggi di Carne</b>	Prosciutto San Daniele, Country Pâté, Smoked Duck Breast, Mustard Pickled Vegetable Salad
<b>Capasante e Ricci</b>	Seared Day-Boat Scallops, Lemony Escarole, Toasted Sesame Seeds and Sicilian Caviar <b>(\$5 Supplement)</b>
<b>Nido di Fegato Grasso</b>	Hazelnut-Dusted Diced and Seared Sonoma Foie Gras and Balsamic-Glazed Cipollini Onions in a nest of Shredded Radicchio <b>(\$5 Supplement)</b>

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### PIZZA - (Selection of Wood Oven Baked Pizzas, Served Family Style)

Choose Two from the following list to be served:

<b>Pizza Margherita</b>	Tomato Sauce, Mozzarella, Oregano and Basil
<b>Pizza Bianca ai Funghi</b>	Wild Mushrooms, Fontina Val d'Aosta Cheese, Roasted Garlic and Rosemary (no sauce)
<b>Pizza Putanesca</b>	Spicy Red Pizza with Baby Octopus, Castelvetrano Olives, Capers and Tomato Sauce (no cheese)
<b>Pizza Siciliana</b>	Berkshire Pork Fennel Sausage and Fire Roasted Peppers, Tomato Sauce and Smoked Mozzarella

**The “Express” Lunch - Two Course Menu ~ \$30/person**

Select Two(\*) from Primi, Secondi or Insalatoni, & One from Dolci

**The “Power” Lunch - Three Course Menu ~ \$37/person**

Select One from Insalate, Two(\*) from Primi, Secondi or Insalatoni, & One from Dolci

**\*Vegetarian Choice Available for no additional charge**

**\*\*Add Beverage Package ~ add \$5/person (soda, lemonade, ice tea; coffee or tea)**

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**INSALATA** (Starter Salads)

<b>Insalata Mista</b>	Mixed Baby Greens with Julienne Vegetables and Herbs, Parmigiano Croutons and Citronette
<b>Insalata Cesare</b>	Classic Chopped Caesar Salad with Roasted Garlic Croutons, Parmigiano and White Anchovies
<b>Insalata Romana</b> Vinaigrette	Romaine Hearts, Dates, Walnuts, Goat Cheese, Balsamic
<b>Insalata Rossa</b>	Red Wedge Salad of Beets, Radicchio, Orange, White Anchovies and Aged Sherry Vinaigrette

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**INSALATONI** (Entrée Salads)

<b>Insalata di Mare</b>	Warm Seafood Salad with Frisée, Fennel, Scallions, Sweet Peppers, Yukon Gold Potatoes, Calamari, Prawns, Fish and Braised Octopus Vinaigrette
<b>Insalata di Pollo Arrosto~</b>	Roasted Chicken, Gorgonzola Dolce, Crispy Pancetta, Frisée, Radicchio and Red Wine Vinaigrette
<b>Insalata di Manzo</b>	Steak Salad with Prime New York Strip, Balsamico Glazed Cipollini Onions, Baby Spinach, Shaved Parmigiano Reggiano, Extra Virgin Olive Oil and Coarse Sea Salt

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**PRIMI PIATTI** (Pasta and Risotto)

<b>Ravioli di Zucca</b>	Pumpkin Ravioli with Brussels Sprouts in Brown Sage Butter Topped with Piave Cheese and Amaretti Crumbs
<b>Risotto di Mare</b>	Tuscan Style Spicy Saffron Risotto with Lobster Stock, Roasted Red Peppers and Seven Fruits of the Sea
<b>Conchiglie con Granchio</b>	Shell Shaped Pasta with Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chilies and Oregano
<b>Ravioli alla Tetrizzini</b>	Porcini Mushroom and Ricotta Ravioli with Heritage Turkey Sugo, White Pepper and Fried Sage
<b>Garganelli con Polpette</b>	Hand-Rolled Penne with Milk-Fed Veal Meatballs, Smoked Veal Bacon, Tomato Sauce, Fresh Marjoram and Grana Padano
<b>Rigatoni alla Bolognese</b>	Wide Tube Pasta with the Traditional Meat Sauce of Veal, Beef and Pork, with Nutmeg, Parsley and Parmigiano Reggiano



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**TARAGNA** (Corn and Buckwheat Polenta with Brown Butter, Sage and Parmigiano Reggiano) *Topped with a choice of:*

<b>Funghi</b>	Roasted and Braised Wild Mushrooms with Red Wine and Rosemary
<b>Pollo al Limone</b>	Tender Pot-Roasted Chicken Leg with Meyer Lemon, Garlic, Fennel, Bay, Olives, Oregano and Smoked Paprika
<b>Maiale</b>	Cotechino Sausage, Pulled Berkshire Pork Shoulder, Sage, Brussels Sprouts, Brussels Chips and Grain Mustard
<b>Stracotto di Manzo</b>	Spiced Braised Beef Short Ribs with Thyme, Caramelized Cipollini Onions, Gorgonzola Piccante and Balsamico

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**SECONDI** (Entrees)\*

<b>Bocaccio e Cozze</b>	Lemon-Glazed Local Rock Cod and PEI Mussels, Spicy Broccoli Rabe, Baby Turnips, Roasted Garlic and Extra Virgin Olive Oil
<b>Pesce alla Genovese</b>	Roasted Seasonal White Fish with Wild Mushrooms and Potatoes tossed in a Three Herb Salsa Verde
<b>Petto di Pollo alla Marsala</b>	Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade, Sicilian Spinach with Pine Nuts and Raisins
<b>Gamba d'Anatra</b>	Roasted Muscovy Duck Leg, Braised Cabbage and Baby Carrots, Hot and Sweet Mustards

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**DOLCI** (Desserts)

<b>Panna Cotta-</b>	Buttermilk and Brown Sugar Pudding with Roasted Red Grapes, and Pinot Noir Reduction
<b>Crostata di Mela</b>	Rustic Fugi Apple-Cinnamon Pie with Caramel Sauce and Whipped Cream
<b>Tiramisù</b>	Classic "Pick Me Up," of Lady Fingers, Espresso, Rum Zabaglione and Mascarpone Cheese
<b>Torta di Cioccolato</b>	Devil's Food Chocolate Cake with Chocolate Mousse Filling, Chocolate Glaze Hazelnut Dulce de Leche Sauce and Candied Orange Peel

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**MIGNARDISE** (Petits Fours)

**Cioccolati Amedei**~Amedei is the World's Only Single Origin Chocolate, controlled from plantation in the tropics to production in Tuscany. *Chocolatier Blue* in Berkeley is the only chocolatier in the United States licensed by Amedei. Palio d'Asti is the only Restaurant in San Francisco to serve these incredible Organic Chocolates **(\$2 per piece)**

**Place setting Gifts, Amedei Boxed Chocolates from Chocolatier Blue \$12 per**

**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 ttransfats.**