



STUZZICHINI - Passed Hors d'oeuvres

Reception before meal (1/2 hour) with choice of three hors d'oeuvres	15.00 pp
Reception only (2 hours) with choice of five hors d'oeuvres	35.00 pp

Arancini di Riso ~ Fried Saffron Risotto Balls stuffed with Mozzarella

Crostini di Pesca ~ Peach and Arugula Tartare with Black Pepper Pecorino on Crostini

Bruschetta ~ Heirloom Tomato and Basil on Crostini

Caponata ~ Sicilian Eggplant Relish with Pine Nuts, Raisins, Olives and Capers on Crostini

Crochette di Granchio ~ Crab Cake with Roasted Pepper Sauce

Uova Sode alla Veneziana ~ Dungeness Crab Stuffed Devilled Eggs

Gamberi in Pancetta ~ Pancetta Wrapped Shrimp stuffed with Sage

Fritto Misto Mare ~ Fried Monterey Calamari, Soft Shelled Crab, Littleneck Clams and Fish with Lava Salt, Mixed Pepper, Lemon and Roasted Pepper Sauce

Spiedini di Tonno ~ Seared Ahi Tuna with Citrus Aioli

Crostini di Tonno ~ Tuna "Tartar" al Greco with Cucumber, Green Olives and Red Onion on Crostini

Polpette di Vitello ~ Milk-fed Veal Meatball Lollipop

Spiedini di Pollo ~ Grilled Chicken Breast with Salsa Verde

Spiedini di Manzo ~ Grilled Beef with a Horseradish Cream

Melone in Prosciutto - Prosciutto wrapped Melon

Family Style Platters **Choice of two add \$ 8.00 pp, Choice of three add \$12.00 pp**

Fritto Misto Mare ~ Fried Calamari, Soft Shelled Crab and Littleneck Clams with 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 aged Ham sliced paper thin, with Sweet Seasonal Melons, Shaved Parmigiano Reggiano

Pizze - Selection of Two Types of Wood Oven Baked Pizzas

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, Olives, Capers, Oregano, and Caramelized Onions (no Cheese)

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



The "Express" Lunch-Two Course Menu~\$28/person
Select Two(*)from Primi, Secondi or Insalatoni, & One from Dolci

The "Business" Lunch Package~\$29/person
Select One from Zuppe, Choice of Two(*)from Insalatoni

The "Power" Lunch-Three Course Menu~\$34/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 or ice tea with lunch, coffee or decaf with dessert)

ZUPPA E INSALATE VERDI

- 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 Mista** ~ Baby Greens, Julienne Vegetables, Herbs, Parmigiano Croutons; Lemon Vinaigrette
- Insalata Romana** ~ Hearts of Romaine with Walnuts, Dates and Goat Cheese; Balsamic Vinaigrette
- Insalata Cesare** ~ Caesar Salad with Toasted Garlic Croutons, White Anchovies and Parmigiano
- Insalata Caprese**~Heirloom Tomatoes, Imported Mozzarella di Bufala, Basil, Neapolitan Olives and Extra Virgin Olive Oil
- Insalata degli Frutti Stagionali**~Salad of Peaches, Plums, Cherries, Butter Lettuce, Arugula, Red Onions, Almonds, Pecorino Pepato and Champagne Nectarine Vinaigrette

Insalatoni (Entrée-Sized Salads)

- Insalata degli Frutti Stagionali**~Peaches, Plums, Cherries, Butter Lettuce, Arugula, Red Onions, Almonds, Pecorino Pepato and Champagne Nectarine Vinaigrette
- Insalata di Mare**~Warm Seafood Salad with Calamari, Prawns, Fish, Frisée, Green Beans, Sweet Peppers, Yukon Gold Potatoes and a Braised Octopus-Extra Virgin Vinaigrette
- Insalata di Pollo Arrosto**~Salad of Roasted Chicken, Gorgonzola Dolce, Crispy Pancetta, Frisée, Radicchio and Red Wine Vinaigrette
- Insalata di Manzo**~Steak Salad with Seared Prime New York Strip, Balsamico Glazed Cipollini Onions, Arugula,Fried Capers, Shaved Parmigiano Reggiano, Extra Virgin Olive Oil and Coarse Sea Salt

Primi Piatti ~available as first or second course (½ order) or main course (full order)

- Ravioli ai Funghi Porcini**~House-Made Herbed Pasta Filled with Fresh Wood Baked Porcini Mushrooms and Ewe's Milk Ricotta, 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
- Orecchiette con Pesto Genovese**-"Little Ears" Pasta, Baby Green Beans and the Classic Ligurian Sauce of Basil, Pine Nuts, Garlic, Pecorino, Grana Padano and Extra Virgin Olive Oil
- Melanzane alla Parmigiana Moderna**~Baked Eggplant Parmesan with Local Ewe's Milk Ricotta, Marjoram and Tomato Sauce
- Conchiglie con Granchio** ~ Shell Shaped Pasta with Dungeness Crab, San Marzano Tomato Sauce, Calabrese Chilies and Oregano
- Risotto di Mare al Livornese**~Tuscan Style Spicy Saffron Seafood Risotto made with Lobster Broth, Romana Beans and Seven Fruits of the Sea
- Garganelli all'Amatriciana Fresca**~Hand-Rolled Penne with Jowl Bacon, Cherry Tomatoes, Caramelized Onions and Chile-Laced Ricotta di Pecora
- Rigatoni con Polpette di Vitello** ~ Wide Tube Pasta with Milk-Fed Veal Meatballs, Smoked Veal Bacon, Tomato Sauce, Fresh Marjoram and Parmigiano Reggiano
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Secondi (Entrees)

Dentice alla Riviera~Roasted Snapper with Zucchini, Smoked Paprika and Fried Capers and Salsa Verde

Pescespada alla Griglia~Grilled Hawaiian Swordfish with Baby Green Beans and Cipollini Onions and Bagna Rossa

Rombo con Polenta Fresca all'Arragosta-Roasted Local Halibut with Lobster-Infused Sweet Corn, Wild Mushroom and Cherry Tomato Ragout

Petto di Pollo alla Marsala~Pan-Roasted, Marsala-Glazed Organic Chicken Breast, Sundried Tomato Tapenade, Sicilian Spinach with Pine Nuts and Raisins

Costolettine d'Agnello con Ratafua~Pistachio-Crusted Baby Lamb Chops with a Summer Vegetable Ragout, Eggplant 'Mustard' and Trapani Sea Salt

**Two or Three Course Seasonal Chef's Tasting Menus are available,
please inquire to have Chef Dan create a unique menu for your group**

Dolci (Desserts)

Bacche~A Selection of Seasonal Berries topped with Lemon Sorbetto

Panna Cotta e Pesca~'Peaches and Cream' - Honey and Buttermilk Pudding with Candied Almonds, Roasted Peaches and Peach Compote

Torta Piemontese-Moist Brown Butter Almond Cake served Roasted Stonefruit Compote and Whipped Crème Fraiche and Mascarpone Cheese

Spuma di Gianduja~Chocolate Hazelnut Mousse Cake with Bittersweet Chocolate Sauce and Whipped Cream

Souffle Caduto di Cioccolato -Warm Flourless Chocolate Torte, Whipped Cream and Custard Sauce

Tiramisù~Classic "Pick Me Up," of Lady Fingers, Espresso, Rum Zabaglione and Mascarpone Cheese

Sinfonia Dolce~ Dessert Reception: Selection of mini desserts **(add \$8pp)**

Examples of Desserts Included: Chocolate Caramel Truffle Cups, Raspberry Chocolate Cheesecake Bites, Pistachio Chocolate Cheesecake Bites, Vanilla Cream Puffs, Chocolate Dipped Strawberries, Cannoli Bouchées, Mini Chocolate Tortes, Peanut Butter Chocolate Bites, Assorted Cookies, "Queen of Nuts" Cake

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)**

**Palio Supports Local Independent Organic Agriculture and Artisans like
Mi2sweets, Acme Bread, Bocalone Salumi and Chocolatier Blue**